



The Architecture of a Sandwich

STORY BY: CANDICE PERKINS

No matter how you slice it, there are a lot of ways to fill two pieces of bread. Just take it from these Pasadena-area favorites!



PASADENA SANDWICH CO.

259 Sierra Madre Villa Ave., Pasadena 91107, 626.578.1616, pasadenasandwichcompany.com

For a walk on the fun side, Pasadena Sandwich Co. serves up the best in unconventional sandwiches. Their most popular choice is the "Trust the Cook," no two of which are ever the same. "How he feels is what you get, and what you get is big!" reads the description on the menu. The only requirement is that you trust the cook and allow him to create your sandwich based on whatever his heart desires. Owner Steve Fink says on average this customer favorite can be set up and served in 30 seconds or less.



PHILLY'S BEST

220 S. Raymond Ave., Pasadena 91105
626.449.2378, Eatphillysbest.com

"Philly natives love our Philly cheesesteaks," exclaims Philly's Best owner David Chien. With a slight difference in meat—they use top sirloin instead of ribeye—Philly's Best is as authentic as they come.

"Grilled onions come first, then we cook the best quality top sirloin steak along with the onions and peppers to flavor the meat," Chien explains. "Once that's cooked, we layer white American and provolone cheese on top of the meat. After the cheese is melted, the mixture is placed cheese first inside an Amoroso roll."



NICOLE'S GOURMET FOODS

921 Meridian Ave., #B, South Pasadena 91030
626.403.5751, nicolesgourmetfoods.com

Just like Gustave Eiffel built the Eiffel Tower to last, owners Nicole and Steven Grandjean constructed their Croque Monsieur with tradition and design in mind.

"We start with a fresh French baguette and homemade bechamel topped with French ham and delicious gruyere cheese," says manager Courtney Ellis-Motta. "Then the open-face sandwich is put into the salamander. Once cheese is melted and the baguette is crispy, it is topped with freshly grated nutmeg and served cut into four diagonal pieces."



MIKE N ANNE'S

1040 Mission St., Suite 102
South Pasadena 91030
626.799.7199
Mikeandannes.com

Open three years now in Pasadena, Mike N Anne's has cultivated a following with its homemade ingredients and selections of freshly made sandwiches. Owners Steve and Ashley Ahn say the Roast Eggplant sandwich is on the top of that list.

"We begin by roasting all of our marinated ingredients first—red peppers marinated in balsamic vinaigrette; Roma tomatoes marinated in salt, vinaigrette and olive oil; and, of course, fresh eggplant are roasted then put on the grill to char," says Steve Ahn. "Then we spread our pesto, which we make from scratch, onto country white bread from LaBrea Bakery. Once the eggplant, red peppers and Roma tomatoes are charred, we place it on the pesto-covered bread then top it with provolone cheese. The open-face sandwich is placed under the broiler until the cheese is melted to perfection."