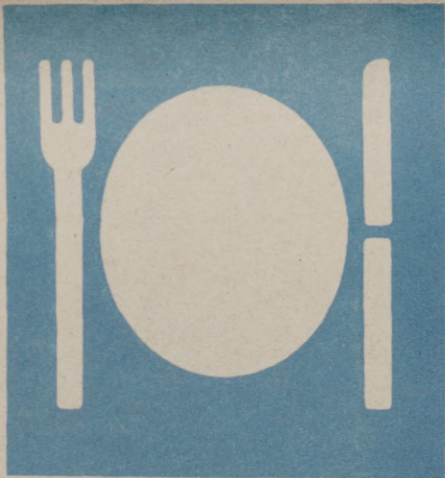


to th
Right
Satur
Rome
sored
under
officia
Centr
On
toure
where
Amer
depor
Thi
immis
tion c
Brow
"W
the sc
major
sides
ber L
urda
"S
be a
really
take
ess
Sisi
Casa
U.S.
tion S
icans
them
crow
"M
lies o
they
leave
the s
said.
Ne
May
a sur
the s
not c
cans
woul
resid
Cl
plan
the s
there
shelt
Li
chur
H
want
tenn
vivin
vil sh
T
smid
insid
light
trial
blast
At
toda
Park
year
been
T
was



Maxi's 'crepe' place to eat

By JAY BLINDERMAN
Staff Writer

There's a place in town that you can't get grub, chow or vittles. What you can get is crepes; and teamed with the splendor of its atmosphere, this downtown Bryan establishment is one of the most original eateries in the area.

Maxi's Crepes is not only original, but also obscure, tucked away amidst condemned buildings and closed-down theaters on the 100 block of Main Street.

To the left of Maxi's is what used to be the La Salle Hotel and to the right is the once picturesque Queen Theater. Both places are now closed and what remains on the block is the Budget Loans Corp., the Up Front silk screening shop and Donna's Ceramics and Gift Corner.

These businesses are hardly a draw for Maxi's. For that matter nothing in the downtown area comes close to offering the cultivation and subtle elegance of Maxi's.

The wooden facade and blue and white canopy hint at the handsomeness inside George Coker's crepe place. The brick walls have a rough unfinished texture, giving the restaurant a special appeal.

On the ceiling hangs geometrically placed rust and beige tapestries. And the walls of Maxi's are used as a showcase for Texan art, with displays changing monthly.

What doesn't change at the restaurant is the quality and variety of cuisine. The menu features 11 different crepes and four different salads as well as "Texans Only" selections for those not in the mood for a light meal.

But if you're not in the mood for crepes, your best bet is to stay away from Maxi's as the specialty of the house is not Texan foods.

Crepes are a delight and are served with rice pilaf or vegetables. They may not be as filling as a steak or burger, but they are a welcome change to an otherwise traditional selection of dishes offered at dining places in Bryan-College Station.

A single crepe order ranges in price from \$2.95 to \$5.25. With two crepes you have the option to mix or match.

For example, you can get a spinach souffle crepe and creamy chicken crepe or you can stick with the consistency theory and get two crepes of the same kind. Double crepe dinners are priced from \$5.75 to \$10.25.

Crepes are not the only specialty



at Maxi's. Homemade desserts offer a delicious finale to dinner. Bananas Foster and Apple Sizzle are regulars on the dinner menu. My personal favorite, an extra on the dessert-of-the-day menu, is pecan praline cheesecake.

The beverages available at Maxi's include a special spiced tea, as well as a balanced, but limited wine list. Vintages from France, Germany, California and Texas are represented.

If you dine at Maxi's on a weekend, Coker, nicknamed Maxi, usually greets patrons during their

meal. Coker also shares the cooking duties on weekends. Regardless of who's in the kitchen, the crepes are always tasty.

One warning to the wise. Don't go to Maxi's at 6 p.m. if you plan on making a 7:30 p.m. movie. The service at the restaurant is friendly and adequate, but slow. The prices may seem high for an Aggie looking for a casual place to eat dinner, but are in line with restaurants offering similar cuisine.

My hungry Aggie rating for Maxi's Crepes is a four out of five. □

