

Food & Wine

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A la Carte: Which Wich sandwiches in San Jose; Black Angus beefs up sports bar concept

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• Sandwich news: The cult of Which Wich has made its way to NorCal, and San Jose was the choice for the first location. The chain, known for its clever ordering concept (involving a brown bag, a red Sharpie pen and a zip line) and its emphasis on experimentation (51 varieties, 11 types of cheese, 13 veggies, 26 sauces/spreads plus toasted/not toasted = a gazillion options). You don't have to admit out loud that you like your tuna salad sandwich with blue cheese, sauerkraut and red onions. Just check the boxes on the bag.

The array is staggering -- from a Buffalo chicken to a Cuban, an Elvis and Monte Cristo (sans deep fryer). Particularly popular in S.J. are the pastrami wick and the shrimp po'boy, according to area manager Collins Blackwell. And he says lots of creative customers are turning the Hula wick (ham/pineapple) into a pizza by adding marinara, mushrooms and olives.

The vibe says stay and eat. Which Wich has its own radio station, Wi-Fi, big TV and -- be still, our heart! -- the coolest newspaper rack ever. As one Texas Yelpster wrote, "Make your sandwich to order and read the sports page while you wait. Good Sandwiches. 'Nuff said."

Details: Open from 10 a.m. daily. The Plant, 91 Curtner Ave., San Jose. www.whichwich.com.

• Beefing up the bar: Black Angus Steakhouse is transforming many of its lounges into BullsEye sports bars, adding a dozen high-def TVs, all the key games, free Wi-Fi for fantasy sports leagues -- and a new menu. Look for filet mignon sliders, wings large enough to require a knife and fork, shaved prime rib sandwiches, fire-roasted artichokes, even a Breakfast Steak Fajita Burrito for those early morning games. Wash it all down with a Pineapple Jalapeno Chelada or one of the fruity new nonalcoholic drinks. The latest convert is the Sunnyvale location (740 E. El Camino Real); already onboard are the San Jose/Blossom Hill, San Lorenzo and Pleasant Hill sites.

By the way, that ol' rancher Stuart Anderson may have founded the Black Angus chain in Seattle, but it's a local company now, with headquarters in Los Altos and a CEO, Meredith Taylor, who graduated from Santa Clara University. Details: <http://babullseyebar.com>.

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