

The Haymaker Restaurant Co. – A Neighborhood Grill Where Delicious Times Are Served *by Pamela Holechek*

What's in a name matters, but knowing the story behind the name is really what starts people talking. Here's a wonderful example.

The Haymaker Restaurant Co. opened October 1, 2014 in Goodyear. People often ask if it's named from the libation. No, not intentionally. Neither is it named for the mid-15th century agricultural workers. It does, however, relate to the boxing term...but not in how one may imagine.

"The haymaker is an old 'Hail Mary' punch from a boxing term," says Joey Lucidi, the restaurant's owner. "When you are losing, you've got one last-ditch effort. You reach back and you throw a haymaker," Joey says, gesturing with his right arm and the twist of his body.

"If you connect, you're going to win. But if you miss, you're going to fall flat on your face because you've just put everything you've had into it. To me, that always represented the American spirit. You reach back and you give it all you've got and you never give up."

Such inspiration certainly rings true in the locally owned Haymaker Restaurant Co. in concept, cuisine and décor.

Family dining is fostered by serving meals from morning to night, every day of the week, and also by designating Wednesday evenings as the "kids eat free" time.

A pleasing, turn-of-the-century, Americana in-

terior is defined through warm-wood tones, accented by splashes of maroon, yellow and what Joey calls "old green"—all his favorites.

This inviting atmosphere quickly fades to the background as tempting aromas waft from the kitchen, where chili, sauces, soups, gravies, biscuits and desserts are homemade from family recipes.

Wings and meats are flavored with Joey's own barbecue sauce.

Beef, pork and chicken are fresh-cooked daily. Ribs cook for six hours each day, making the tender-meat strips slip right from the bone. The grilled salmon is among the favorites, too.

Admittedly, some menus read just too bland, compared to The Haymaker's. Their menu mentions chorizo, feta cheese, pineapple habanero sauce, jicama, candied walnuts, spicy marmalade, deep-fried tomato, brie, grilled green chilies, whiskey barbecue sauce.

Great choices include Steel-Cut Hot Oatmeal, Chili Omelet, Dutch Apple Cinnamon French Toast, B.L.A.T. sandwich, Kid Ribs, Grown Up Grilled Cheese, the Texan Burger (the top seller), Chuck Wagon Combo plate and Ranch Hand Sirloin.

During daily Happy



Owner, Joey Lucidi, grew up in the restaurant business. Now he's back doing what he loves.

Hour, from 2 to 7 p.m., one can take advantage of discounted drinks. Or, be adventurous and order a flight from the 112 whiskeys or the 24 American and Craft draft beers. And many days, the multiple flat-screen TV's feature the NFL-package games.

Unique ingredients, generous portions and caring, attentive staff make the noticeable difference—that and a lifetime of experience from owners Joey, his wife Tanya, and his parents Lisa and Zip Lucidi.

"My parents owned 11 restaurants over 22 years, two in Michigan and nine in California," Joey proudly says. "I grew up in it, running around the kitchen when I was a little kid. I did my homework at the bar.

"When they sold their last restaurant, I continued with other restaurants on the corporate side. After that, I tried

something new; it was successful; but I hated it. I found my heart just wasn't in it. When I opened The Haymaker, I realized this is what I'm meant to do. This is what I love!"

The Haymaker Restaurant Co., 1800 N. Litchfield Road, Goodyear, is a perfect solution when the munchies have you craving sumptuous, comfort food. Breakfast is served Mon-Fri, 7-10:30 a.m.; Sat-Sun, 7-11:30 a.m. Lunch and dinner hours are Sun-Thurs until 9 p.m.; Fri-Sat until 10 p.m. Contact the staff about private parties or for catering by calling 623-536-9000.

View their Web site at www.haymakeraz.com and join The Haymaker Club for event information and special discounts. Also, see their ad for a money-saving coupon on page 23 in this issue of West Valley Star magazine.