

# RETAIL THERAPY

## Finding Fashion Gold in MidCity

BY MARISSA TERRELL, PHOTOGRAPHS BY KRISTOPER JOHNSON

I am sitting in the sun, legs crossed, fragrant and gold flecked (care of Valentina body cream). The pink cocktail I cradle in my right hand is a concoction that Ulah Bistro (1214 U Street, NW) created just for me: a champagne base topped with grenadine, blue curaçao and a cherry garnish. Aptly named the Simone Butterfly, this spritzer is effervescent, colorful and sweet. The first sip always results in a giggle or two. But by the fourth nip, I become quite contemplative.

“What do women want?” I thought as I attempted to rescue the maraschino cherry from the bottom of my glass. Valentino answered

this question in *The Last Emperor*. “They want to be beautiful,” he said. The resplendent Andre Leon Talley maintains that beauty can be found everywhere. I whole-heartedly agree. It takes a fearless fashion investigator to dig below DC’s conservative veneer and find beauty, aka fashion gold. And in MidCity, fashion gold abounds if you know where to look—and I do.

### Sophisticated High Tops

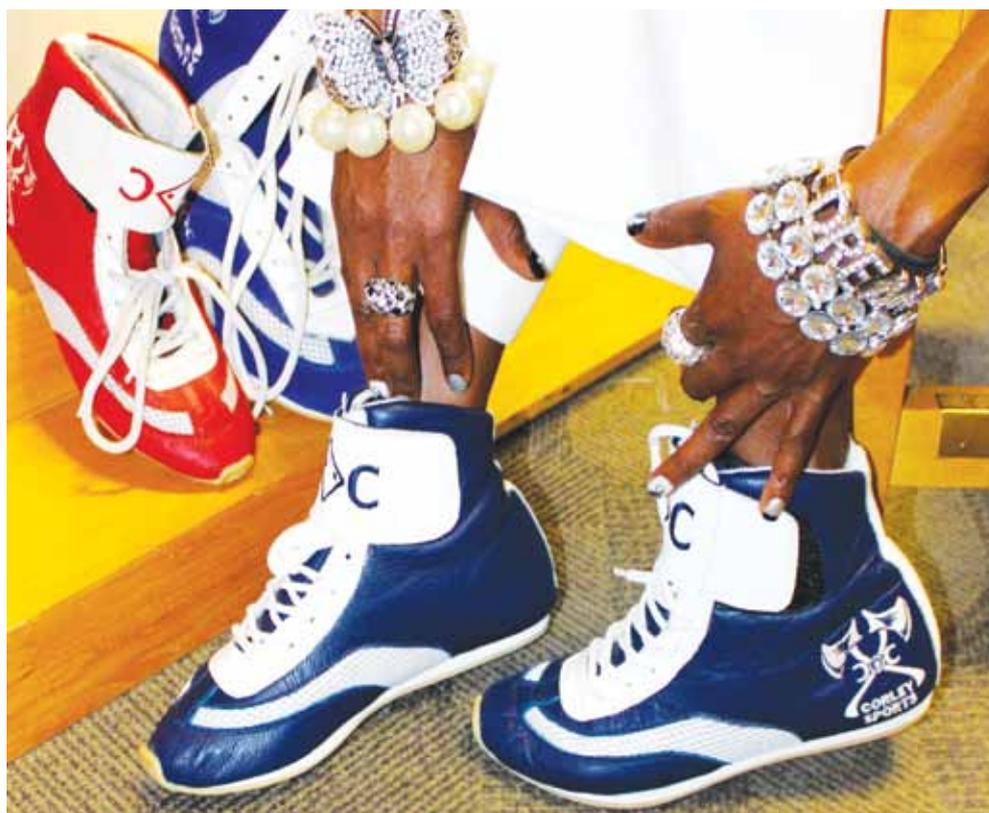
If you spend any time on the Metro, you will undoubtedly encounter some of DC’s finest young trend forecasters. You will know them by their gait and their gear. I am particularly fascinated

by their footwear. It seems that high top sneakers are back with a vengeance. On the Green line, I noticed brightly colored “kicks” with metallic toe boxes, spikes, and contrasting laces. In my quest for a more sophisticated version, I dipped over to Why Not Boutique (1348 U Street, NW). There I snagged a pair of Corley Sport electric blue and white high top boxing shoes designed by Demarcus Corley, a

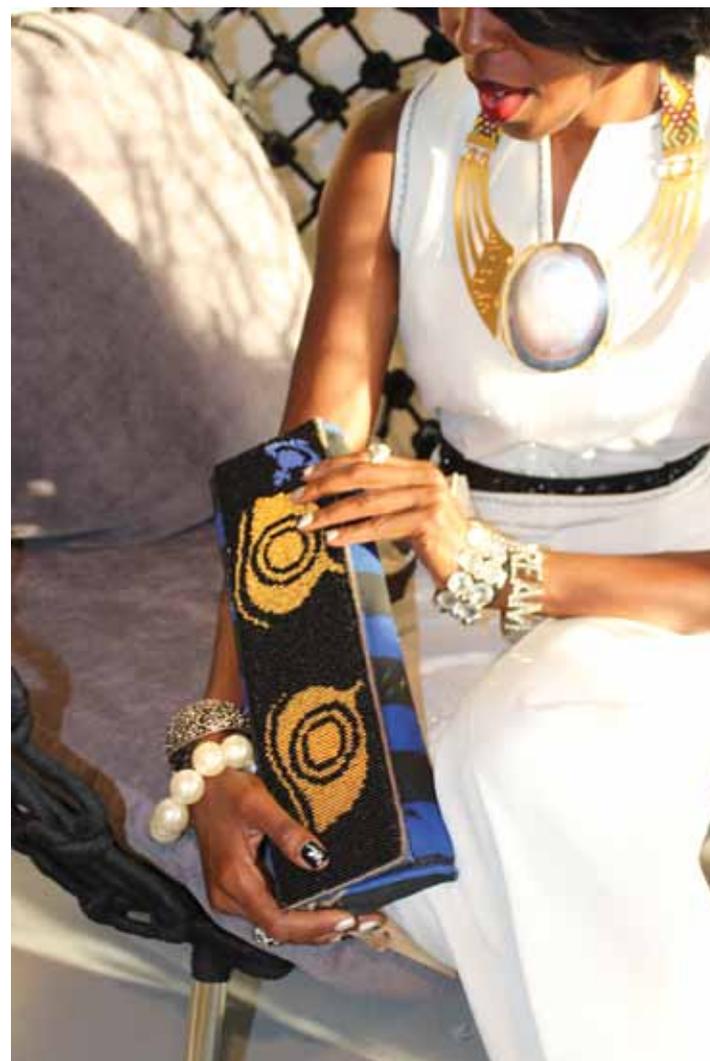
featherweight boxer from Southeast. Perhaps now I will be motivated to not only be fabulous, but fit as well. One must dress for the body one wants, after all!

### Looking for My Tribe

Whatever you may have heard, Washingtonians are fashion forward.



High-Tops to Motivate Featherweights at Why Not Boutique



Breastplate and Anglomania clutch are among the offerings at Muleh.

Mariessa Terrell



You just need to know where to look. Whenever I have seen too many ill fitting leggings in one day, I pop over to Muleh (1831 14th Street, NW), the best place in the District to spot an international fashion-setter in her element. The options are lavish, wearable and endless. You may recall a few years ago, when Carrie Bradshaw's creamy Vivienne Westwood wedding dress was positioned in all its glory in the center of the showroom floor. Unforeseeable? Not if you know DC like I do. Manager and buyer Dale Campbell who has something interesting to say on everything from interiors, art, fashion, beauty, textiles, etc. has a knack for infusing glamour into the everyday. Visiting Muleh and watching a member of our tribe pair a Paula Mendoza Aztec agate goddess breast plate with a white retro jumpsuit reminds us that we are not alone. Selecting a collectible Anglomania clutch made with love in Kenya by Vivienne Westwood reminds us that we have options. And a woman with options and a few good girlfriends can start a fashion revolution.

*Mariessa Terrell, aka Simone Butterfly Fashion Investigator, also does her sleuthing at [www.yoohoodarling.com](http://www.yoohoodarling.com).* ♦

# Come Taste What's New in Shaw



## Sherry and Ham...

### Mockingbird Hill

1843 7th Street, NW  
202-316-9396

[www.drinkmoresherry.com](http://www.drinkmoresherry.com)

Named for a place in The Clash's "Spanish Bombs," owners Chantal Tseng and Derek Brown's foray into sherry and ham, a classic Spanish combination, allows you to sample 54 varieties of sherry and sherry cocktails, along with hams, olives, nuts, cheeses, and breads that complement them.



## and Whiskey, too!

### Penthouse 9

1318 9th Street, NW, 2nd Floor  
202-332-0170

[www.vitaloungedc.com](http://www.vitaloungedc.com)

Manager Gerald Kazambe and owner Mimi Birru invite you to a whiskey bar offering American and imported spirits and cocktails made with them. Chef Howson Chm's menu (shrimp and grits, mole lamb chops, fried artichokes with lemon aioli) complements the drinks.



Shaw Main Streets is a designated DC Main Streets program and is funded in part by the DC Department of Small and Local Business Development, Vincent C. Gray, Mayor

[SHAWMAINSTREETS.ORG](http://SHAWMAINSTREETS.ORG)



# Queen of Sheba

ETHIOPIAN RESTAURANT

1503 9th St. NW • 202.232.7272/7788

Across the street from the CityMarket at O development

9am-2am Sunday through Thursday | 9am-3am Friday & Saturday  
Happy Hour, 4pm-8pm Monday through Friday, \$5 beers  
\$9.95 lunch specials Monday through Friday, noon-3pm