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New York Bagel in California...What?!

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People from New York believe that the water from the Hudson River is the key ingredient to their bagels, but Boichik Bagels unlocked that magic all the way from across the coast to California. Emily Winston, a New Jersey native and the creator of Boichik Bagels sets the bar high when it comes to bagels by setting the quality standards of the famed H&H Bagels in New York to her own. It is only good if a bagel is on the same level as H&H. Emily tested and tried various recipes for five years until she finally unlocked the magic and opened a shop in Palo Alto in 2022.

Modestly situated in the Town and Country Center in Palo Alto, CA, Boichik Bagels uses organic and premium ingredients to make their bagels. They serve a handful of flavors ranging from salt to cinnamon raisin to the world-famous everything bagel. Boichik Bagels also offers a variety of cream cheese and spreads, including seasonal spreads and the ever-popular smoked salmon lox.

Boichik Bagels is a hidden treasure of quality bagels, usually found only in New York but this time in California. For East Coast transplants missing that Hudson River taste, Boichik Bagels is the only comparable choice here on the West Coast.