

YOUR GUIDE TO EVERYTHING LAS VEGAS

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MAGAZINE

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Plus...

Celebrate the
Holidays at This
Pop-Up Hot Spot

Get in Touch
With Your Inner
Kid at This **Bar**

Dine in Style at
This **Mexican
Steakhouse**

Miracle Mile Shops

Warm and Wonderful
Fashions for Winter



Quality in Every Bite

New Strip pizzeria starts with amazing dough



One of the Strip's newest (and coolest) destinations is BLVD Las Vegas, a three-story shopping center that features plenty of stores, food and more. And for fans of pizza, a must-visit destination is **How Ya Dough'n**, an outpost of the South Florida viral sensation.

What sets How Ya Dough'n apart from so many other pizza parlors is its—you guessed it—dough, scratch-made New York-Neapolitan sourdough pies crafted with an 8- to 12-day wild yeast fermentation process. You will taste the

difference (and quality) immediately, but that's only the beginning of the fun here.

Signature items include the Spicy Goose, which lives up to its name with the inclusion of Calabrian chilis along with mozzarella, provolone, pecorino, red sauce, pepperoni, soppressata, garlic and oregano; the Cremini, which gets a serious flavor kick from cremini mushrooms along with fontina, mozzarella, roasted onions, mushroom cream and chives; the Drunken Balls, where meatballs are the star along with ricotta,

vodka sauce, mozzarella and basil; and Dough Boys, dough bites tossed in butter and served with red or vodka sauce. Or how about a nice salad? The HYD House combines romaine, bell peppers, red onions, tomatoes, salami, provolone and Castelvetrano olives, all drizzled in a red wine vinaigrette.

What are you waiting for? Collect your friends and get a pie! —Ken Miller

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