And the Winners Are...

...all of you! Downtown San Diego sports a population of about 30,000 these days, and a lot of you have a thought or two about the best restaurants and bars in the immediate vicinity. As befits our duty to the community, we thought you might like a peek at your own reflections on those establishments, which were compiled over the summer. The most striking thing about the results is your worldliness – you’re not afraid to venture to far-flung North Park or Coronado for your favorite fare, and you let us know accordingly. Thanks for participating – now, put your money where your mouths are and support these venues!

Martin Jones Westlin, editor
San Diego Downtown News

The 2008 Readers’ Choice Award winners were selected by The San Diego Downtown News’ readers!
Brian Malarkey - The Oceanaire

You might say chef Brian Malarkey was home-schooled at first. His initial fascination with seafood was cultivated at his grand- mother’s house in Oregon (a seafood-crazy state to bring), and he’d take his ichthyologic sensibilities on the road to a Port- land cooking school. From there, the rest is history – Malarkey’s been to Europe and Northern Africa in an effort to learn what food means to different cultures and launched Oceanaire restaurants in Minneapolis and Seattle before opening the local outlet in 2004. Since then, he’s donated his time, talent and food to support charitable organizations such as the National Kidney Foundation, It’s All About the Kids, the San Diego County Juvenile Diabetes Research Foundation, Eldercare and many more. Malarkey continues to extend his talents to these groups because he’s proud to be a part of the community. If food is at the heart of a locale’s sense of self, then Malarkey is a commu- nity service all by his lonesome.

Overall Restaurant
Urban Solace

Downtowners are a curious bunch — we know this because they’re a little bit in love with their own neighborhood. Their favorite restaurant, after all, isn’t even in Downtown; it’s in North Park, which has a dynamite all its own. Urban Solace, founded less than a year ago, doesn’t sit any more than its neighborhood does – it’s open seven days a week and features classic and cutting-edge American-style dishes, from its Angus ground chuck burger to its cornmeal-crusted Artic char (whatever that is). And go ahead. Test the servers on their knowl- edge about the menu and the neighborhood. Their expertise on both will blow you away. The eatery has taken in a number of awards as best new restaurant, and not only because of the great food or the patio, which reminds at least one patron of a New Orleans setting. Its innovative Bluegrass Brunch, held every Sunday, features as many as six bluegrass bands, with mimosas and a Southern-style menu. The down-home feel even extends to the wine list, full of selections from California’s north and south coasts. A craft beer list is the crowning touch on a restaurant with nowhere to go but up – in the minds of Downtowners, it’s already at the top.

Urban Solace
3823 30th St. 295-6464
www.urbansolace.net

The Oceanaire Seafood Room

Retros is the watchword at this exceptional Downtown eatery, its interior patterned after that of a 1930s ocean liner. (Maybe the chef hauls in his catch from one of the state’s coast.) The Oceanaire Seafood Room
400 J St.
858-2277
www.theoceanaire.com

Overall Restaurant Service
Donovan’s Steak & Chop House

Non-profit events have their traditions at Donovan’s too – that’s why the exceptional service includes a wide array of seafood and chops to go with the elegant- ly appointed décor. Donovan’s Steak & Chop House
570 K St. (also in La Jolla)
237-9700
www.donovanssteakhouse.com

Bertrand at Mister A’s

What with its magnificent Down- town panorama, you’d think this restaurant would have won a mention for Best View. It could, and easily – but you liked it for its exceptional service (something you don’t see so much as experience). Bertrand at Mister A’s
2550 Fifth Ave.
239-1079
www.bertrandatmisters.com

New Restaurant
The Better Half Bistro

Southern-style buttermilk biscuits, grits, eggs, pancakes, crawfish and – wine? Actually, the wine part is how The Better Half started. The owners got the bright idea to serve wine in half bottles as a less cumbersome means of completing a meal. It works, too. Today’s vintners rec- ognize that wine is no longer the province of the wealthy or the alcoholically savvy. The public has begun to demand its avail- ability on a dime – accordingly, the press abounds with stories about wine paired with everything from Graham crackers to popcorn. The outcry isn’t without its results on an international scale, either; the current mania is expected to lead American wine leadership in per-capita wine consumption within the next two years. The owners figured the time was right to get in on the act, and The Better Half was born. Good thing, too. If it weren’t, you’d have had to settle for some other place as your favorite new restaurant. And then where would you be? Huh?
The Better Half Bistro
127 University Ave. 543-9340
www.thebetterhalfbistro.com

Bleu Boheme

If you like a little chilk with your meal, the Bleu Boheme is where you need to be. In true bohemian style, this new eatery posts its menu on three ginormous chalk- boards – and unlike at some other such venues, each entry is perfectly legible.
Bleu Boheme
4090 Adams Ave. 255-4167
www.bleu-boheme.com

Chef
(See Brian Malarkey featured left)
Deborah Scott
Indigo Grill

If you’re looking for the brains behind the eclectic Pacific Rim menu at Hillcrest’s Kemo Sabe eatery, Scott’s your gal. She creat- ed the Roasted Nut Crusted Fried Brie and Thai Fish Chowder, with mussels, fresh fish and New Mex- ico chilis. Scott is in her element in San Diego, and apparently, you’re pretty happy about that.

Breakfast
The Mission

The Mission is open for lunch and dinner, but you seem to like its breakfasts best. It’s not so much the informal, comfortable atmo- sphere that draws you, either, so much as the strawberry-granola pancakes and the Zen Breakfast, made up of egg whites, tofu, zuc- chini and brown rice. Too good.
The Mission
2801 University Ave.
520-8992

Richard Walker’s Pancake House

Richard Walker’s Pancake House, an upscale fusion of traditional and gourmet breakfast favorites, has griddlecakes, crepes, omelets and other specialties. Yes, so other breakfast eateries – but they probably don’t have hand- blown glass art and classical music as part of their amenities.
Richard Walker’s
520 Front St.
231-7777
www.richardwalkers.com

Lunch
Hob Nob Hill

The peepers over at Hob Nob Hill say that their venue is San Diego’s oldest in the same loca- tion – and since it’s been there 64 years, that’s hard to argue. Mean- while, its home-cured corned beef and steamed cabbage served Mondays, are awfully hard to beat.
Hob Nob Hill
2277 First Ave.
239-8176
www.hobnobhill.com

Zanzibar Café

If you’re like most people (and you probably are), you have to – uh, we had a lot in between noon and 1, or whenever your lunch hour happens to be. Zanzibar Café, it has no fewer than 40—forty – entries on its lunch menu; all that choice trans- lates to less guesswork.
Zanzibar Café
707 G St.
230-0125
www.zanzibarbar.com

Dinner
The Palm

OK. So it’s part of a chain. But that chain’s been around for 80 years, remembering its A-list guests, high- quality ingredients (not to mention prime-aged steaks), salon-like atmosphere and caricature por- traits of celebrity guests. San Diego’s installment, barely 3 years old, has learned its lessons well.
The Palm
615 J St.
702-6500
www.thepalm.com

Indigo Grill

This Little Italy hotspot features cuisine by Deborah Scott (née trynder Cohen). The Better Half is reason- enough to dine here. But check out the refreshments on the décor, which tell a story as you travel from the Arctic to Southern Mexico. And the blueberry-lac- quered rack of lamb is nothing to sneeze at.
Indigo Grill
1536 India St.
234-6602

Bleu Boheme

Salad Style

How about a little mashed potato- toes and eggplant on top of that pizza? No joke – Basic serves ‘em as toppings on its signature offer- ings (the pies are made with your choice of red or white sauce), and the word is they’re fairly popular. No worries – the more pedestrian stuff, like chicken, pepperoni and mushrooms, is available too.
Basic Urban Kitchen + Bar
410 Tenth Ave.
531-8869

Sala de Estilo

The folks at this great boutique salar ask that you inquire about their 12-step program. Meanwhile, their salas are so ful of fries (like grilled steak, ahi tuna and assorted fruits and toppings) that you can order them as wraps.
Sala de Estilo
807 9th St.
255-6731
www.salaestilo.com

Sunday Brunch
Hotel del Coronado

You know that I.L. Baum modeled one of the venues in his This Wizard of Oz after the Hotel Del? The place had a brunch in those days, it’s a cinch it wasn’t as impressive as today’s. Check out the white bean and chorizo cassoulet – to die for.
Hotel del Coronado
1500 Orange Ave.
435-6601
www.hoteldel.com

Take-Out

Basic Urban Kitchen + Bar

If you’re like most people (and you probably are), you have to – uh, we had a lot in between noon and 1, or whenever your lunch hour happens to be. Zanzibar Café, it has no fewer than 40—forty entries on its lunch menu; all that choice translates to less guesswork.
**Urban Solace**

*(See entry under Overall Restaurant.)*

**Family Restaurant**

**Bucà Di Beppo**

Okay. So it’s a chain. That doesn’t make Bucà Di Beppo a lousy restaurant, by any means. It continues to innovate and create recipes beyond traditional Italian style by adding new menu items, featuring appetizers, salads, pastas, pizzas, entrees, desserts, beer and fine wine.

Bucà Di Beppo

705 Sixth Ave.

233-7272

www.bucadibeppo.com

**Filippi’s Pizza Grotto**

San Diego is a long way from Italy and France — but that’s the route Vincent DePhilippis and Madeleine Stefani, the original founders of Filippi’s, took to get here. What once was a deli on India Street is now a bastion of traditional Italian recipes these 58 years later. Filippi’s Pizza Grotto

1747 India St.

232-5094

Restaurant with Wine Selection

**Ruth’s Chris Steak House**

Imagine it was 1,800 degrees Fahrenheit outside your house. Now imagine that same 1,800 degrees searing a delectable Ruth’s Chris sirloin inside out. The second part’s easier on the brain, since that’s the temp at Fahrenheit outside your house.

Ruth’s Chris Steak House

1355 North Harbor Drive.

233-1422

Wine Shop

**The Wine Bank**

You’ve tried the shops that tout their scores and hundreds of labels. Now check out The Wine Bank, with its thousands of labels of wines, spirits and liqueurs. This place has had more than enough time to build on its wine list — it was opened more than 40 years ago, and it’s recently gone through a major overhaul and renovation, which has meant more brands, some experienced wine professionals who can assist you with your selections and a new passion for wine. A serious collection of worldwide wines packs two floors. The lower level houses a wide variety of worldly wines to allow for easy comparison. You’ll be able to find everything you’re looking for, in all price ranges and styles. Wine tasting can seem like a complicated hobby; however, it can be a lovely way to spend an evening. Quite instinctive, traditional wine tasting is based on your senses. Swirling, sniffing and piercing into your wine glass allows you to enjoy the full experience and impact of the specialty wines we have to offer. Let these wine experts take your tastebuds on a guided tour of wines from all over the world.

The Wine Bank

363 Fifth Ave.

234-7457

www.dswinebank.com

**3rd Corner**

3rd Corner is actually a restaurant — but it’s the wine bar, or, as this venue calls it, the Wine Vault, that’ll especially capture your attention. Hundreds of bottles from around the world are there for the taking, surrounded by funky-colored walls and maps of the world’s most well-known wine regions; many dinner patrons make a habit of ordering a meal and then visiting the racks to pick the wine that goes best with their food. It’s cool.

3rd Corner

2265 Bacon St.

223-2700

www.thethirdcorner.com

Local Winery

**Orfila Vineyards & Winery**

Let Northern California take all the glory it wants. The fact of the matter is that San Diego County has somewhere around 30 wineries of its own, all of which produce some pretty fine product. The one you like best is Orfila Vineyards & Winery, even though it’s not exactly downtown — it’s about 30 minutes outside the city, nearly into Escondido. So just go to the store, already.

Orfila Vineyards & Winery, 13455 San Pasqual Road, Escondido (760) 738-6500, ext. 27

www.orfila.com

**Salerno Winery**

Ermanno Salerno and his wife Rose used to run a pizza place in North Park. After many years, they decided to move up to North County and settle in Ramona, an area that has recently started to be called the “Ramona Valley.” Sounds like there’s lots of wine manufacturing going on or something — and at Salerno, indeed there is.

Salerno Winery

17945 Highway 67, Ramona (760) 788-7160

Beer Selection

**Hamilton’s Tavern**

San Diego’s South Park has its historic side. Take Hamilton’s. It’s been licensed to serve beer and wine for over 75 years, making it the oldest beer and wine licensed location in San Diego. Formerly the beloved dive bar, Sparky’s, Hamilton’s opened in 2006 under new ownership and is now solely focused on offering the highest

The Cask Room

505 Park Blvd.

822-1606

www.caskroom.com

Sogno di Vino

“Sogno di Vino” means “a dream of wine,” and that’s a good thing. Indeed, this is a dream of a place, what with its comfy couches, rustic inside tables, friend-friendly bar and outside patio. Don’t forget to try the wine and appetizers (the poke tuna’s the best!).

Sogno di Vino

1607 India St.

531-8887

www.sogno-divino.com

Wine Bar

*(See Cask Room featured below)*

Wine Steals

The peeps at Wine Steals want you to feel free to explore their selection of more than 300 wines — that just may be why they now run three venues. They offer wines by the glass and half-glass, by flights or by the bottle. Check out the cheap corkage fees, too. You’ll be hard-pressed to find a better deal! Visit the Hillcrest, Point Loma or Carlsbad locations, grab a bottle and enjoy!

Wine Steals

1243 University Ave.

295-1398

2970 Truxtun Rd.

221-1959

1953 San Elie Ave.

846-4903

www.winestealssd.com

**The Cask Room**

Voted Best Wine Bar

If Mike Kallay knew as much about curing cancer as he does about wine, the disease would have been under the bridge about 700 years ago. You should hear him talk about mouthfeel, bouquet, frequency, notes the gaps in his knowledge amid the constant discoveries in his field. But Kallay’s expertise is a big part of what makes down-town’s The Cask Room, which he owns, such an enjoyable place.

The Cask Room

4612 Gallery Row

233-1540

www.thecaskroom.com

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Happy Hour Bare Back Grill

The Bare Back’s website says its burger is the best in the universe. The universe is a pretty big place as universes go, so that’s a pretty big claim — but darned if the staff can’t back it up. There’s lots more big claim — but darned if the staff can’t back it up. The Bare Back carries nearly $1 billion in goods in the form of the universe. The Bare Back is an establishment that was built by a group of people who were tired of the universe at its disposal; you can bet that perfect game under the same roof. This is a big football-watching venue, too — if you don’t believe it, just stop by on Saturdays, Sundays and Monday nights. You haven’t seen specials like these since you last went bowling, which was in 1933 — half-priced appetizers and reduced costs on pitcher-sized gourmet drinks. If you can even rent the place for birthdays, corporate events and other special occasions. Any way you look at it, East Village Tavern and Bowl has some thing to – ah – strike your fancy.

The Local Eatery and Drinking Hole

Some places claim they have the cheapest happy hour, others say theirs features the most beers on tap. None of ’em comes close to matching The Local’s genteel challenge: Happy hour runs from 4 p.m. until closing Mondays through Thursdays. At The Local, it’s all about keeping you happy.

Local Brewery

The Stone Brewing Co. logo sports a big ugly gargoyly design to strike fear in the hearts of the staff. In this case, the bad guys take the form of chemical additives, preservatives and a new fructose. One taste of this stuff, and you’ll see the gargoyly does his very job well.

The FleetWood

The Fleetwood brings Downtown San Diego something it’s never seen before: a pub. The Fleetwood is a place where you can meet people from all walks of life or bring your own party, a place where you can be comfortable — laid back or dressed up. Simply put, it’s San Diego’s coolest way to eat, drink and mix.

Java Jones Coffeehouse

With the opening of its roasting facility in 2007, Java Jones has been committed to selling only 100 percent organic and 100 percent fair-traded coffee. Shortly after that facility was opened, Java Jones Coffeehouse opened its fifth store. The new location is in the East Village. You should go there.

Maryjane’s Coffeeshop

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The Fleetwood

www.thefleetwood.com

Java Jones Coffeehouse

www.javaJonescoffeehouse.com

Maryjane’s Coffeeshop

www.maryjanescoffeehouse.com

Restaurant with Live Music

Croce’s Restaurant & Jazz Bar

www.croces.com

House of Blues

www.hoB.com

Gusali Pizza

The Gaslamp Quarter is known for its hopping bars and nightlife above all else — so it’s easy to forget that the area features one of the best straight-ahead late-night pizza joints in town. Gasali Pizza’s cheesy topping is seasoned to taste: whether you like your wings super-hot, you’re on your way.

Gusali Pizza

www.hardrockhotelsd.com

Neighborhood

San Diego is all things to all people — it’s refined and stylish, yet it retains the beer-and-burger feel that epitomizes the San Diego mainstream. Bumwine on your burger? You’ll find it here, and you’ll eat it amid some chic, post-modern traditions. Dine here, and you’re getting two places for the price of one.

San Diego Downtown News

B4 OCTOBER 2008 SAN DIEGO DOWNTOWN NEWS READERS CHOICE AWARDS 2008

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www.javaJonescoffeehouse.com

Maryjane’s Coffeeshop

www.maryjanescoffeehouse.com

Restaurant with Live Music

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www.croces.com

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mind to deal with. And check out the drink special.

Sushi Deli
135 Broadway
233-3072

Bareback Grill
(See entry under Happy Hour.)

Place for a Party
Gaslamp Strip Club — A Steak Place
This isn’t really a strip club, at least not the kind you’re thinking of. But take heart. We’re talking strips of meat here — and the cool thing is that you get to cook ‘em to order yourself. After all, it’s your birthday, so you’re entitled.

Gaslamp Strip Club — A Steak Place
340 5th Ave.
231-3140
www.gaslampsteak.com

Buc di Beppo
(See entry under Family Restaurant.)

Most Romantic
Alexander’s
Situated in the heart of North Park, Alexander’s features select wines and food made of choice ingredients handled with care and continental influences. But if romance is your MO, the warm candlelight and quilted banquettes can’t hurt. Neither can candlelight and quilted banquets and continental influences. But if ingredients handled with care and wines and food made of choice — among the best fish taco eateries, and the friendly, fast service probably weighed in your excellent decision.

Island Prime/C Level Lounge
C Level is like the ocean it overlooks — mesmerizing. Check out the magnificent view of the world’s largest body of water over a lobster tuffle or pineapple cake. The food and the view simply can’t do without one another here.

Island Prime/C Level Lounge
880 Harbor Island Dr.
298-6802

Appetizer
Urban Solace
(See entry under Overall Restaurant.)

Indigo Grill
(See entry under Dinner.)

Chez Loma French Bistro
The first of this venue’s romantic trappings is the locale itself. It’s not situated in a restaurant space, or at least not the kind you think of right away. It’s actually situated in a house — Coronado’s 120-year-old Carez Hizar house, to be exact. And it’s moments from some of the most romantic beaches in the area.

Chez Loma French Bistro
1132 Loma Ave., Coronado
435-0641
www.chezloma.com

Best Ocean View
Hotel del Coronado
(See entry under Sunday brunch.)

Bargains
Bare Back Grill
(See entry under Happy Hour.)

Burger
Bare Back Grill
(See entry under Happy Hour.)

Nicky Rottens
If the decor here is any barometer, Nicky must have been rotten indeed. Pictures of the world’s most famous gangsters dot the walls, and there’s lots of leather and brick around, maybe coping to the look of the old walk-down Chicago bars where the Mafiosi used to meet.

Nicky Rottens
560 5th Ave.
702-8068

Neighborhood
(See entry under Favorite Comfort Food.)

Fish Taco
Salazar’s Fine Mexican Food
When your clientele says your retro jukebox dates to 1985, you know time’s flying. Before it’s too late, hurry to Salazar’s (which actually does have such a contraption) and scarf down a delicious fish taco or two, while zoning out on Tears for Fears and all that other ’80s stuff.

Salazar’s Fine Mexican Food
1502 Market St.
238-9574

The Tin Fish
Don’t worry. The fish here aren’t really made of tin. That’s just what the name says. Understandably, you voted this place as among the best fish taco eateries, and the friendly, fast service probably weighed in your excellent decision.

The Tin Fish
176 6th Ave.
238-8100
www.thetinfish.com

Desserts
Extraordinary Desserts
Owner Karen Krasne says food is best enjoyed as a reflection of culture — so she enhances her desserts with tastes from faraway places. Krasne says she’s discovered a connection between her yoga practice and the pleasures of a fine dessert — it so happens that the word “yumm” is also a yogic mantra for healing a heart, so the link is fairly obvious. Meanwhile, the cakes, tarts, pies, cookies, custards and puddings, shortbread and ice cream at Extraordinary Desserts are spiritual practices of their own.

Extraordinary Desserts
1430 Union St.
294-7001
www.extrordinarydesserts.com

Fleming’s Prime Steakhouse & Wine Bar
You know Fleming’s for some of the best steak and wine around — as it happens, this place doesn’t second-guess itself in the dessert department, either. The creme brulees and lava cake are to die for — unfortunately, that means you’ll miss out on the magnificent peach cobbler. Meanwhile, kudos to Michelle Tran Dube’, from East Village, who recently won a $100 gift card to Fleming’s.

Fleming’s Prime Steakhouse & Wine Bar
350 K St.
237-1155
www.flemingssteakhouse.com

Margarita
Fred’s Mexican Cafe
(See entry under Places to People-Watch.)

La Puerta
It’s said that the margarita was named after the wife of a Mexican bartender. Nobody knows the extent of the truth behind such things — but if that guy were to visit today’s La Puerta, he’d say the staff had done Margarita proud. The margarita machines here are gigantic, and they yield nothing but the best frosty concoctions.

La Puerta
560 4th Ave.
696-3466
Pizza

Basic Urban Kitchen

Corner Restaurant and Bar

Sushi

Salad Bar

Salad Style

Sandwich

Steak

The Cheese Shop

Sushi Deli

Seafood

Oceanaire

Oceanaire (See entry under Overall Restaurant.)

Sushi Deli (See entry under Place to Go on a Budget.)

American

Rainwater's

Rainwater's (The steakburger. The club sandwich. Corned beef and black bean soup. The Chicago salad. They're all American, all right, and they're all at their best at Rainwater's. Corned beef, fish, soups, even wine-tasting dinners and a price fix menu. Rainwater's has you covered, even if you're with a corporation. Business dinner are a specialty here, and you and your coworkers can enjoy a relaxing stroll through Little Italy after your meal (the restaurant is located just south of the heart of the neighborhood). When Ameri- cana is the byword, Rainwater's is the eatery.)

Rainwater's 1202 Kettner Blvd. 232-5757 www.rainwaters.com

Cowboy Star

Cowboy Star (Cowboy Star is the first restauran in the East Village to serve up a unique dining experience by combining contemporary American cuisine with a western flair. The restaurant features exposed beam ceilings, cowboy accents and classic landscape photograph — all translated to a welcoming atmosphere, into which locals gravitate.)

Cowboy Star 540 10th Ave. 450-5880 www.thecowboystar.com

Asian Fusion

Red Pearl Kitchen

Red Pearl Kitchen (Donovan has been a mainstay of the Huntington Beach din- ing scene, and the San Diego restaurant follows suit, combin- ing authentic Chinese East Asian recipes with a hip, contemporary bar scene.)

Red Pearl Kitchen 440 J St. 231-1000

Parallel 33

Parallel 33 (Morocco, Lebanon, India, China, Japanese and San Diego and others — they form a swath around the planet at the 33rd parallel, teem- ing with rich culinary and archi- tectural traditions. The excitement of trying to combine the wealth of color, texture, flavor and shadow from these faraway yet connected lands proved irresistible — and you're the beneficiary.)

Parallel 33 741 W. Washington St. 260-0033 www.parallel33.com

Irish

The Field

The Field (The Irish have earned a world- wide reputation for friendliness and hospitality — your first trip to The Field will show you why. This turns the century Irish pub was ship- ped literally piece by piece from Ireland and relocated in the heart of the Gaslamp. The Field 544 5th Ave. 232-9840 www.thefield.com

Dublin Square

Dublin Square (Irish Pub San Diego has its own piece of Dublin, not just in atmosphere but also in practice. The building was manufactured by O'Sullivan Interiors of Dublin and shipped thousands of miles across the Atlantic. Dublin Square is an authentic Irish pub exuding tradition and fun.)

Dublin Square Irish Pub 554 4th Ave. 239-5818 www.dublinsquareirishpub.com

Italian

Acqua Al 2

Acqua Al 2 (The staff at Acqua Al 2 got pretty tired of the same old same-old among Italian restaurants — the menu and food, they said, lacked...
flair. Innovations like a series of five different pasta dishes, each with a different sauce, three different salads served creatively and cut beefsteak on a plate of warm bread and served with various sauces took care of that.

Mediterranean
The Kabob Shop
Dare to come face to face with humongous tortilla-wrapped doner kebab sandwiches of lamb, chicken or falafel. Or try a lunch special, with a shish kebab plate, choice of salmon, shrimp, spiced ground beef or vegetables lined up on a skewer and adorned with your choice of a side and salad.
The Kabob Shop
630 9th Av.
525-0055

Mexican
Ortega’s, a Mexican Bistro
Ortega’s brings an authentic Puerto Nuevo dining experience to the heart of San Diego. Enjoy Baja-style lobster, fresh guacamole prepared at your tableside and other regional specialties while sipping decadent pomegranate margaritas. The recipes originate from the Ortega family, which was among the first to prepare a repertoire of Baja cuisine, such as beans, rice and steamed lobster, in Baja’s lobster village of Puerto Nuevo in the 1950s. These traditional flavors are celebrated with a world-famous one-and-a-quarter-pound grilled lobster, served Baja-style with rice, beans, and homemade tortillas. The restaurant’s spacious atmosphere and design capture the festive Mexican traditions and tasteful flavors. Host a meal for two or for a party of up to 60, courtesy of the eatery’s recent expansion.
Ortega’s, a Mexican Bistro
161 University Ave., Suite 1
692-4200
www.ortegasbistro.com

La Puerta
(See entry under Margarita.)

Bakery
Sadie Rose Baking Co.
If you live anywhere near this place, early morning is your luckiest time of the day. The exquisite aroma of fresh-baked bread fills the East Village air – and one local wine bar was so impressed with the fare that it contracted the place for its bread supply. Sadie Rose baking Co.
1340 G St.
718-9532
www.saderose.com

Bread on Market
Sadly (or happily, depending on who you talk to), the Padres have kept longer hours during weekday games. You’ll just have to adjust your schedule now to get hold of some great homemade lasagna or a scrumptious chicken-pot pie.
Bread on Market
730 Market St.
799-2730
www.breadonmarket.com

Bar
Nicky Rottens
(See entry under Burger)

Confidential Restaurant and Loft
It’s the loft part that sets this place aside. Overlooking the main dining room (and its requisite hustle and bustle) with a drink in your hand gives you a feeling of independence, a moment to regroup before rejoining the hustle and bustle yourself.
Confidential Restaurant and Loft
901 4th Ave.
696-8888
www.confidentialsd.com

See page 14

RESTAURANT REVIEW
OF THE MONTH

Extraordinary Desserts

I’d like to take a moment to address the fellas reading this review.

Edgar N.
San Diego, CA

Yes, you’ve decided to get your wife / girlfriend / ladyfriend / woman you’re trying to get to know in the biblical sense / mother / sister / grandmother / female acquaintance a cake to celebrate a special occasion.

If the first thought that comes to your mind is not Extraordinary Desserts...consider that an “epic fail.”

If you do get a cake here, do yourself a favor. Spend the extra $8 and get it decorated with flowers, a ribbon and personalization. Just do it.

My roommate and her boyfriend found the cake I bought in my fridge. He asked her “um, is that what I’m supposed to get you for a birthday?” Her reply? “Yes!”

Enough said.

Side note: their salmon panini is pretty good. I’m normally not a tomato guy at all, but this sandwich’s pairing of tomato and salmon had me savoring every bite. Not bad.

Want to write a review of your own?
Get started today at Yelp.com
Tour the Wineries in Style

Discover food and tasting wines, charcuterie, great food and a lush atmosphere making a fantastic visit to Southern California Wineries. Select your favorite wines or allow us to surprised you and your guests. Our knowledgeable staff and friendly chauffeurs have worked to ensure that you spend free time and receive VIP treatment every step of the way. We have safety precautions to make sure your guests are safe and stylish in the style of one of our luxurious sedans or limousines.

(619) 239-SKYY (7599)
SKYYLIMO.COM

A Balloon and Biplane Adventure
by California Dreamin’
Offering a Temecula Wine Country Balloon Ride within minutes of your home. California Dreamin’ takes you up to 1,000 feet above sea level. A complimentary champagne is served en route with delicious chocolates and a gourmet picnic that you will carry with you as you come down. Call or email to book your VIP tour. You may want to add your balloon ride to your list of things to do when you are visiting Temecula Valley.

800-373-3359

LONGSHADOW RANCH
VINEYARDS & WINERY

36522 Via Verde Dr.
Temecula, CA 92591
(951) 694-9070
www.innatachuronwinery.com
(951) 699-8845
www.frangipaniwinery.com
(951) 265-9951
www.footeprintwinery.com
(951)-491-0825
www.cougarvineyards.com
(951) 308-1098
www.briarrosewinery.com
(951) 676-4001 or 217-7355
www.longshadowranchwinery.com
(951) 217-7355 www.leonessecellars.com
33233 Rancho California Road
32720 Rancho California Road
39750 De Portola Rd.
40620 Calle Contento
41720 Calle Cabrillo
39820 Calle Contento
41300 Avenida Biona.
39870 DePortola Road
39050 De Portola Road
39847 Calle Contento
37338 De Portola Rd.
37350 De Portola Road
38311 DePortola Road
39870 Winding Rd.
36522 Via Verde Dr.
33410 Rancho California Road
13455 San Pasqual Road, Escondido
33410 Rancho California Road

Discover…

KEYWAYS
The Romantic Side of Temecula’s Wine Country

• Award Winning Wines
• Free Music on Sundays
• Friday Nights Piano Bar
• Horse Friendly
• Wedding / Parties

The Only Woman-Owned Winery in Southern California
37338 De Portola Rd.
Temecula, CA (951) 302-7888
www.KEYWAYSWine.com

The De Portola Wine Trail is located at the picturesque southern part of beautiful Temecula Wine Country. It consists of 7 unique and charming wineries nestled among rolling vineyards and spacious horse ranches. De Portola Wine Trail is becoming well known for its outstanding wines and exceptionally friendly service. Guests are often greeted by the owners and winemakers and get first hand information on the histories of the wineries and their individual winemaking styles.

Beginning this summer visitors to the De Portola Wine Trail will have the opportunity to participate in a fun and exciting game called “Mapping your way through the De Portola Wine Trail”. Every participant will receive a map of the De Portola Wine Trail at their first winery and a sticker from that winery to put on the map after they enjoy their tasting. When the map is complete with all 7 stickers the guest will leave it at the last winery they visit and they will be entered into a monthly drawing. The lucky winner will receive 2 bottles of wine from each winery, signed by the owners. Wine tasting along the De Portola Wine Trail has its benefits. Come visit us and see….
Belgian tripels to the chocolate, weissbiers, or the herbal notes and clove like esters in German flavor. From the citrusy nose of tations, sweet, salty, sour, and bitter. The tongue perceives only four sensa-

visions we experience. The complexity of beer comes from these compounds melding together with all of the other factors mentioned. So the next time you are out on the town, looking at the wine list, trying to decide what wine would help to make your meal into a feast, ask your waiter for their beer list as well. Not only will you find a wide selection of appropriate choices, but it may also open your eye to a new world of fine dining. Craft beers are truly a unique and complex dining choice.

San Diego Festival of Beers Rocks Downtown
By Tony Clarke

The lower the serving temperature of the beer, the drier the beer will taste and its bitterness will seem enhanced. With this in mind, the serving temperature of beer is just as important as it is for wine.

Mouthfeel is an essential part of a quality beer. Depending on what style of beer you are drinking, you can experience a light, almost watery, feel to the beer or you can experience a heavy, full-bodied, beer with many interesting components. Mouthfeel is the result of unfermentable com-

pounds left over in the finished beer. While these compounds are unusable by the yeast in beer, they do serve a purpose. Left over sugars, proteins, and starch-
es add flavor, foam retention, and body to our beers. They can help a beer with its bright flavors, brisks, and citrusy, or dark flavors, chocolate, coffee, dark fruit. It is these compounds that lend their flavors to beer and cre-

ate the thousands of different sensations we experience. The complexity of beer comes from these compounds melding together with all of the other factors mentioned. So the next time you are out on the town, looking at the wine list, trying to decide what wine would help to make your meal into a feast, ask your waiter for their beer list as well. Not only will you find a wide selection of appropriate choices, but it may also open your eye to a new world of fine dining. Craft beers are truly a unique and complex dining choice. I would dismiss as pedestrian!

The San Diego Professionals Against Cancer (SDPAC) put this event on annually. SDPAC is run entirely by volunteers, and is ded-

icated to generating monies for cancer research, patient treat-

ment, and services through fund-
raising events. SDPAC President Candace Brown noted that there were over 300 volunteers who worked on the festival and $70,000 was raised for cancer research in the one day charity event.

Overall, the night was a big success. Over 4,500 people came out to celebrate San Diego’s award-winning craft beer scene, while raising money to help our community and its families fight the ongoing battle against can-

cer. Mark your calendars for next year and plan on attending this worthwhile event as it has come into its own as an annual San Diego favorite!

San Diego Professionals Against Cancer sdpac.org

It is amazing to me that in today’s modern age, the perception of beer still has an overarch-

ing stigma of being unsophisticat-
ed. Wine is perceived as more sophisticated in comparison to its beverage counterparts; partic-

ularly wine. Wine is a wonderful creation that stimulates the sens-
es and palate, and I find myself partaking in a glass or two... or a bottle from time to time. Howev-

er, I must disagree when the point is brought up that wine is a more versatile pairing with food than beer.

Good craft beer is a versatile companion to any meal. The melding of malt sweetness, hop bitterness, carbonation, exquisite body and mouthfeel, along with literally thousands of complex fla-

vor compounds make beer truly foods best friends. You might ask, “Doesn’t wine do the same thing?” Yes and no. Wine has foods and flavors that it pairs with exceedingly. However, when you talk about versatility, wine falls short of beer. One main reason for this is that the spices we pair with our food tend to alter our percep-
tion of the wine. Not so in beer. Additionally, unlike beer, most wines tend not to refresh the palate, have no caramelized or roasted flavors to match some of our favorite dishes, and have many foods that they simply do not go well with.

Beer on the other hand truly works well with most any food imaginable. Chinese, Mexican, Indian, Thai, Japanese, Middle Eastern, French, Italian, Ameri-
can cuisines and many more, they all can find a home with beer. The aromas that beer crafts in their beers allow for the wide range of flavors perceived. Your tongue perceives only four sensa-
tions, sweet, salty, sour, and bitter. Your sense of smell is the key to flavor. From the citrusy nose of American Pale Ales to the banana and clove like esters in German weissbiers, or the herbal notes of Belgian tripels to the chocolate, coffee, and roasted aromas of brown ales, porters, and stouts, beer covers thousands of aromas with which to help us perceive and appreci-

ate our beer.

The balance between sweet-

ness, bitterness, carbonation, and mouthfeel is an exquisite work of art many brewers take pride in. Each beer is defined by these basic attributes and understand-
ing them will help to understand the complexity of beer. Roasted malts lend a caramelized sweet-

ess to beer that pairs perfectly with any grilled or smoked meats. Malt sweetness on the other hand is perceived due to a few different factors. The sugar left behind in the beer after fermentation can cause a sweet taste, but only if complemented by other factors. Most foods have a sugar compo-

nent, as do beers, lending to a nice marriage of flavors.

Bitterness plays a part. Bitter-

ness is the counterpart to sweet-

ness. They balance each other out. The more bitterness in a beer, the less you will perceive sweetness, and vice versa. A beer may not have much residual sugar left, but if there is an absence of bitterness you will per-

ceive a sweet beer. Hop bitter-

ness has the grace to balance out the inherent sweetness of beer yet the strength to stand up to many heavy flavors, sauces, fats, and oils. Bitterness is essential to good balance, and it can refresh and stimulate our palates and appetites.

Carbonation is another factor in beer flavor. Carbonation is experienced as carbonic acid on the tongue and helps to concen-

trate bitterness. A beer with high carbonation will seem drier while a beer with little carbonation will seem sweeter. Also, carbonation serves to scrub our palates and help us taste and appreciate other food. Imagine tasting your food each and every time it was like the first bite you ate. With a prop-

erly carbonated beer, your palate will bereset and ready every time you sip.

The temperature of beer can affect its perceivable taste as well.

The 14th Annual San Diego Festival of Beers took place September 19th in the Columbia neighborhood of downtown San Diego. A record-setting attendance of 4,595 beer lovers came out to raise money for cancer research... and do a little beer tasting as well.

Over 55 breweries donated their time and product to the worthy cause. As has been the trend in the past, the festival included a well-rounded list of local, regional, and national breweries. Some participants included Victory Brewing of Pennsylvania, Oskar Blues Brew-

ery of Colorado, Allagash Brew-

ing of Maine, and Coronado Brewing and Airdale Brewing of San Diego.

The festival grounds were alive with great music, great beer, and great food. In fact, this event has become so popular over the years that maximum capacity for the festival grounds was reached early in the evening, denying entry to some tardy guests. Those of us, who did get in, were able to taste some of the best beer in the country.

Each brewery brought a few of their tasty creations. San Diego Brewing Company brought their Peep Show Pale Ale, a well-

rounded pale ale, which uses marshmallow peeps as an addi-
tional source of fermentable sugar. Hoppy Brewing out of

Sacramento, brought some of their Hoppy Face Amber Ale, a nice representation of a west coast IPA. Airdale Brewing brought their Homecoming Spiced Holiday Porter. A fine example of a brown porter, Homecoming’s chocolate flavors are enhanced through spicing with cinnamon, nutmeg, and vanilla, giving it a smooth espresso-

flavor.

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San Diego Professionals Against Cancer sdpac.org
Recession Proof Wines

Morton’s The Steakhouse in San Diego hosted an evening of fine Pinot Noirs and hand-rolled Fumar Cigars earlier this week. Eden Algie, native Scotsman & the Macallan Brand Ambassador, spoke about the aging process, the difference between Fine Oak vs. Sherry Oak and the best way to drink scotch. From the meaty & dried fruit profile to the huge lipsmacking bombs coming out of Chateauneuf-du-Pape, Hermitage, and other notable sub-appellations of the Rhone, very similar aromas & flavors can be had for under $15 from the more generic Côtes du Rhone appellations. This region is where Grenache & Syrah marry into something so wonderfully flavorful and sublime, but with enough character to stand up to most food dishes.

If you’re looking for a magical dinner under $20 for you & your sweetheart, swing by BevMo or Trader Joes for a CDR, use the rest of the money to buy masses of fresh bread, steam the mussels over some of the wine with some shallot & garlic, and use the remainder of the broth. You’ll be transported to a French cafe without the hassles of passports & currency conversions.

Of course, there’s plenty of other great stuff out there from the likes of Australia and Italy, but we’ll talk more about those next month.

You can absolutely find & enjoy some incredible wines without letting your budget go the way of the gas budget. Cheers!

Mike Kallay & his wife Stephanie own The Cask Room, a wine bar in East Village. www.caskroom.com

By Mike Kallay

While the politicians & policy makers fight to fix the economy, it should already be quite apparent to everyone that times are a bit tighter than normal. Of course you don’t want to stop drinking your favorite wines, beers, and cocktails, but you’ll need to be a bit more shrewd in order to help offset the rising costs all around you.

One of my favorite adages about wine is from Napoleon. “In victory, you deserve Champagne, and in defeat, you need it.” Therefore, in the world of work and the south of France are still pumping out incredible value through the EuroDollar conversion. Tempranillo is found in almost all regions in Spain, and you really can’t go wrong with it. From the meaty & drier fruit varieties in Rioja, to the huge lipsmacking bombs coming out of Chateauneuf-du-Pape, Hermitage, and other notable sub-appellations of the Rhone, very similar aromas & flavors can be had for under $15 from the more generic Côtes du Rhone appellations. This region is where Grenache & Syrah marry into something so wonderfully flavorful and sublime, but with enough character to stand up to most food dishes.

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Chargers Become Second Upset Victim to Resurgent Dolphins

By Bob Hurst

If anything, the San Diego Chargers proved Sunday that Miami’s upset of New England nearly two weeks ago was not a fluke. The Chargers became the second straight upset victim of the resurgent Dolphins, losing 17-10 at Miami.

The usually explosive Bolts were held to their fewest points since the end of the 2005 season, when they scored only seven points in consecutive losses to Kansas City and Denver. San Diego came into the game leading the NFL with 34.5 points per game.

Miami running back Ronnie Brown was up to his old tricks, taking a direct snap and running five yards for a touchdown and 17-3 lead in the second quarter. Brown had 24 carries for 125 yards, while his counterpart, LaDainian Tomlinson, was limited to just 35 yards on 12 carries.

The loss kept the Chargers winless in six games at Miami since their playoff win in overtime in 1982.

Philip Rivers brought the Chargers back on a 17-yard scoring pass to Chris Chambers in the third quarter, making it 17-10. But Tomlinson was stopped on a fourth-and-goal at the Dolphins 1 early in the fourth.

“It was one of our favorite plays down there, and we have been successful in doing it,” Tomlinson said. “They get paid too, and they did a good job of snuffing out the play.”

Miami didn’t give the Bolts much time with the ball, owning the possession game 36:41 – 23:19, including the last 5:55 of the game. The Dolphins (2-2) surpassed their 2007 win total when they went 1-15.

San Diego (2-3) hosts New England on Sunday night at Qualcomm Stadium before going on the road to Buffalo and New Orleans.

SAN DIEGO CHARGERS OCTOBER SCHEDULE

Sun. Oct. 12 – NEW ENGLAND 5:30 p.m. NBC
Sun. Oct. 19 at Buffalo 10:00 a.m. CBS
Sun. Oct. 26 New Orleans (at London) 10:00 a.m. CBS

THE LINE UP

$2 Miller Pints
$3 Coronado Brewery Drafts
$5 Svedka Cocktails
Sunday Bloody Mary Bar
Saturday & Sunday Breakfast Buffet

NFL Sunday Ticket
College Games
Fantasy Football Stations
High Def LCD TVs
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Now Serving
BREAKFAST!

Saturdays & Sundays
9am to 1pm

NFL & College Package • Killer Drink Specials

awesome food casual vibe

www.thelocalsandiego.com
1065 4th Ave, Downtown SD
By: Raymond J. Tioseco

You were eligible for the draft last year. Why did you decide to come back to Arizona for one season?

“I wanted to accomplish some goals I had not reached yet like winning the Jim Thorpe Award, being an All-American, leading my team to a bowl game with a winning season, and of course graduate.”

What are your goals for your career so far?

“I just want my first year to be successful. I want to keep my body right and do the things necessary to have a long career.”

What current DB’s do you most resemble style wise?

“I don’t know. I’m just trying to mold my own style. I haven’t really studied other DB’s in depth and how they compare to me.”

Who is your favorite musician?

“I like a lot of stuff. I don’t want to go with the rap or R&B because that is so common so I’ll go with my favorite jazz musician, Wayman Tisdale.”

What is the first thing you are going to buy with your signing bonus?

“Good question. I haven’t even thought about it because training camp and the season have been the only things on my mind. I haven’t really bought anything yet.”

What is your favorite Movie?

“I have a few: Coming to America, Top Gun, Norbit, Harlem Nights.”

What was your first car?

“I had an ’89 Chevrolet but I totaled it so that didn’t last too long. I’ve always had a Dodge after that happened. I’m a big Dodge guy. I bought a Dodge Charger even before I got drafted here.”

What is your favorite TV Show?

“Right now I’d have to say The Office.”

What is your favorite thing to eat?

“I love homemade family food.”

Who was your hero growing up?

“I’d have to say my family. They are my personal heroes.”

Best advice anyone has ever given you?

“The best advice anyone has given me is don’t stress over things you can’t control.”

If you were stuck on a deserted island, what are the three things that you can’t live without?

“I’ll say my dog, my couch and a TV.”

Do you have any interesting hobbies or interests?

“I like dogs, I like bowling, and I like vintage muscle cars.”

Do you have any pets?

“I am laid back and chill.”

What are two words that describe you?

“I have a Rottweiler and I am looking to get another dog after the season.”

What is one thing that not a lot of people know about you?

“I’m mostly a homebody. I don’t really go out too much.”

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**Chargers Q&A**

**#20 ANTOINE CASON**
food and drink

**Continued from page 7**

**Cafe**

**St. Tropez Bakery & Bistro**

This concept venue was established in 2001 with the opening of the first St. Tropez in downtown Encinitas. The combination of fine French cuisine, a splendid, soothing décor, and offerings of breakfast, lunch and dinner created a unique dining experience that was well received and made St. Tropez an instant success. And for all this time, you thought St. Tropez was somewhere in the tropics.

St Tropez Bakery & Bistro
500 W. Grand Ave.
949-0297
www.sttropezbistro.com

**Café Chloe**

(See entry under French)

**Catering**

**Waters Fine Catering and Foods**

Waters gives nothing less than the best in its desire to please its remote customers – one taste of the eatery’s wok-fried beans, chicken skewers and Portobello Polenta Napoleon roasted peppers, and you’ll know you’ve hired out to the right place.

Waters Fine Catering and Foods
105/115 W. Morena Blvd.
276-8803
www.waterscatering.com

**Yogurt/Ice Cream**

**Mondo Gelato**

Just as there are many food religions and styles of cooking across Italy, so are there many styles of making gelato. Some styles produce a heavy custard-like ice cream, some produce a light, simple frozen delicacy, while others produce a rich, dense, flavorful gelato. Without the heavy attributes of premium-style ice creams. This style is generally referred to as the Sicilian style of gelato. This is where the philosophy of food comes in. Sourcing great ingredients and products, and having a strict philosophy, is half the battle. The evil challenge is creating a recipe that fully utilizes these products and philosophies to create an outstanding product that remains true to our intentions. It’s here that Mondo Gelato mixes the philosophy and science. All the science in the world cannot help you create a brilliant product if you do not have a passion to do just that. Mondo Gelato’s determination to create the world’s best gelato is an ongoing pursuit fueled by passion. We share not only a passion for gelato but a passion for the experience that is Mondo Gelato.

Mondo Gelato
438 10th Ave.
955-6630
www.mondogelatosandiego.com

**Vegetarian**

**Pokez**

If nothing else strikes you about this place besides the delightfully garish, funky décor, it’ll be the breakfast. Not only is it served all day, there are 10 – ten – menus to choose from, all of which are as delicious as the next. Pokez also uses organic produce whenever possible, and its rice and beans are 100 vegetarian.

Pokez
947 E St.
702-7160
www.pokezd.com

**Spread**

Spread’s mission is to stimulate the imagination of its diners by working with and serving only locally grown, organic ingredients. With an uncompromising belief in eating exclusively vegetarian and/or vegan, Spread is dedicated to providing the best of the best, and it accomplishes that by sourcing the local farmer’s markets daily.

Spread
2079 University Ave.
503-0406
www.spreadtherestaurant.com

**Patio Dining**

**1500 Ocean**

Enjoy glowing sunset colors from the patio and a beachfront cabana setting at 1500 Ocean Restaurant and Bar, located inside the Hotel del Coronado. The experience begins in the Sun Set Bar and its terraced entrance overlooking the Pacific. Inside, the venue features two private dining venues and a wine vault.

1500 Ocean
1500 Orange Ave., Coronado
522-6490
www.dine1500ocean.com

**Lou & Mickey’s**

Two cousins honor their father’s restaurant that showcases their roots, serving choice seafood and prime beef in a relaxed, inviting environment. Located at the entrance to the Gaslamp and celebrating Midwestern hospitality and the music of their father’s generation, the guys serve classic American food.

Lou & Mickey’s
234 4th St.
270-4900
www.louandmickeys.com

**Yolicious**

Yolicious claims its gelato has only 13 calories per spoonful. That’s the first reason to go, especially if you’ve looked at your waistline lately. The second reason is actually a lot of reasons in one – the variety and tastes of this product are among second to none in this town.

Yolicious
1021 Market St.
238-1125

**Coffee Shop**

**Jaya Jones**

(See entry under Pet-Friendly Restaurant)

**Deli**

**Mona Lisa Deli**

So why if you get your deli sandwich to go? Sit, relax and chew down on some of the best deli fare in San Diego in this exceptionally cozy little setting. The close, intimate quarters are in keeping with the vibe from Little Italy, where this eatery is located.

Mona Lisa Deli
2061 India St.
234-4893

**Delicatessen**

**Spread**

Just about everything, from barbecue, hot, healthy breakfast and lunch meals and freshly prepared to-go items. In addition, the shelves are filled with drinks, wine and beer, chips, and candy and energy bars. And don’t be afraid to ask about catering – Beach City has you covered there as well.

Beach City Market
3 Horton Plaza
www.beachcitymarket.com

**Senior Special**

**Hob Nob Hill**

This place is probably San Diego’s oldest restaurant in the same location with the same ownership and management. The consistency has allowed it to continue its commitment to quality food and service with maximum economy. Just about everything, from baking pastries, muffins and cakes to curbing corned beef, is done on the premises.

Hob Nob Hill
2271 1st Ave.
239-8176
www.hobnobhill.com

**Shawn Burkholder – Nicky Rottens**

A special thank you to everyone who submitted their ballots and voted for their favorite restaurants and con- gratulations to Michelle Trin Dube’ from East Village who won a $100 gift card to Flemings Steakhouse.

**Chicken Pie Shop**

A friend of ours remembering going to this place when San Diego wasn’t even a glint in the national eye. Now that the city’s such a treasured destination, you’d expect this place has changed accordingly – but nothing is further from the truth. The same chicken pot pie, and its very, very low cost, awaits.

Chicken Pie Shop
2633 El Cajon Blvd.
295-0156

**Voted Best Bartender**

**Ariana Johnson – Modus Supper Club**

Ariana says she likes every drink at Modus as imaginative as every dish at Modus – so feel free to try something new at each turn. Ariana mixed just about everything down the pipe during her tenure at another downtown establishment, if she hasn’t heard of it, it hasn’t been ordered yet, anywhere. You go first.

Modus Supper Club
2202 4th Ave.
234-8556
www.modusbar.com

**Bar tender**

(See Shawn Burkholder featured below)

**Shawn Burkholder – Nicky Rottens**

(See entry under Burger)
**BONDI**
Great Australian Food, Cold Australian Beer. Relaxed by day and bustling at night, Bonds Australian beer and food brings the contemporary flavors, sights and sounds of Australia to the historic Gaslamp Quarter. Bonds is all about top-quality Australian products and people. It’s also about the relaxed and casual Aussie attitude to life. Named after Sydney’s famed Bondi Beach, Bonds brings you ice-cold Aussie beer on tap, along with a large range of Australian and international bottled beer and the longest and strongest Australian wine list in the US.

**POKEZ Mexican & Vegetarian**
Welcome to Pókez! We make our food with love. We cook with vegetable oil (no lard). We use the finest ingredients including organic produce when possible. Our beans and rice are 100% vegetarian, low in fat and sodium (no artificial coloring, no MSG).

**Richard Walker’s Pancake House**
Richard Walker’s Pancake House, an upscale fusion of traditional and gourmet breakfast favorites, is now open in the Marina District in downtown San Diego. Serving classic-style griddlecakes, crepes, omelets and other specialties, this pancake house is certain to become the ‘premier’ breakfast destination for San Diego’s residents, employees and the tourist community! Open 6:30 A.M. to 2:30 P.M. 7 days a week, and if you are unable to stay and enjoy the atmosphere, take Richard Walker’s with you as we prepare orders to go.

**Royal India**
Awarded best Indian food in the Gaslamp, Royal India is the premier Indian restaurant located in the beautiful Gaslamp Quarter. Come by and see what all the buzz is about. Royal India serves gourmet lunch buffet and Monday night buffet that include over 20 items. Royal India serves delicious authentic North Indian foods with vegetarian, chicken, lamb, seafood curries, fresh tandoori kababs in the magnificent architectural decor imported from the palaces of India, Royal Chandelier with 10 ft. waterfront and custom carved wood bar so unique you must not have seen in any Indian restaurant and you would love to dine in. Join us for a drink before dinner in our cozy lounge or sit outside on our largest patio in the Gaslamp. We provide catering and private parties too. You can park in Horton Plaza parking structure and get free validation.

**Tabule**
The tastes of the world combine with the comfort of home at Tabule Restaurant and Bar, Executive Chef Moe Sadighian’s first US restaurant concept in San Diego’s dining heart, the Gaslamp Quarter, at 535 4th Ave. Patrons dine on an intimate patio or inside Tabule’s orange-drenched dining room bordered by an inset fireplace and handsome black glass bar. Wines plucked from Chile, Baja, and Napa compose Tabule’s refined wine list and the restaurant’s signature, “perfect-F” martinis entice patrons with pomegranate, tamarind, cinnamon, coconut, mango, pear, banana, and apple renditions. Expert staff guide patrons through Tabule’s menu which unfurls an array of steaks, fish, and duck creations, highlighted by Chilean sea bass, Mandarin Cornish hen, and Mesquite Duck Tacos. At Tabule, every taste is familiar yet enjoyably indescribable. For more information, call 619-238-0048 or visit www.tabulerestaurantandbar.com

**Toscana Café and Wine Bar**
Formerly Pj’s Café, Toscana Café & Wine Bar has been recently remodeled and is beautiful and cozy. Outside there is a shaded patio great for people watching. The interior is luxurious. Dark wood furniture and wood paneling created a comfy ambiance that all chain coffee stores tend to lack. Toscana’s selection of coffee drinks is immense, as is their food menu. The best part? HAPPY HOUR! 2-6pm DAILY! Nachos from $4 to a Bratwurst for $6. Beer on tap $3 (from Stone Brewing Company). Bottled beers are also available upon request. For wine lovers there are wine tastings every Thursday night 5-9pm, $15/taste. Toscana Café and Wine Bar 238 5th Avenue, (619) 231-5788.
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