A La Jolla-centric website says there are 94 restaurants in the Village. That’s just about one venue for every 500 residents. If all those people spent an hour eating a meal at each place, they’d have covered all of them in a little under 12 days. This is to say that La Jolla realistically can never have enough eateries to keep everyone satisfied over an extended period of time—so let’s be happy that not everybody has the same taste in food or décor or price or the same level of desire to eat out every day. We’d be overrun.

But we do just fine in terms of restaurant variety and scope, thankyouverymuch—and as this installment of our Readers Choice Awards reflects, you’re the reason for that. Asian fusion, American, seafood, barbecue, desserts, coffee-house fare: You like everything and anything, weighing in with a vengeance on topics ranging from price to locale. You delight at our finest culinary creations from some of the world’s most highly regarded chefs, who build inspired menus from resources just miles away—from our ocean and our fertile farmlands—and create some of the best local fare to be had.

Your list within includes those so notable that recognition was necessary. Locals have taken the time to let us know where the best dining experiences can be had in La Jolla, and we listened. We tallied the votes over several months and highlighted those that go above and beyond to make our community the gourmet haven that it is.

La Jolla Village News thanks the readers who took the time to speak out about which dining establishments they think deserve to be singled out, and we would especially like to thank the winners who work so hard to hone their craft.

Use this list to revisit an old favorite or perhaps try somewhere new that’s getting rave reviews. And when you happen upon one of those top-notch restaurants proudly displaying its Readers Choice Award, take a moment to let them know how much you appreciate what they do.

—Martin Jones Westlin
Editor, La Jolla Village News
Congratulations to the following businesses who were chosen by the readers of the La Jolla Village News.

Readers were asked to cast ballots for their favorite choices. This was no simple task! With more than 70 categories, our readers came through with overwhelming response. We wish to thank all the readers who took the time to recognize these businesses that do so much to make La Jolla, Bird Rock and University City such wonderful communities.

### Readers Choice Awards 2016

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**First Place Winners Profiles**

### Best Overall Restaurant

**Truluck’s**

Truluck’s is an escape – a getaway for the senses. Savory seafood, elegant atmosphere, and exquisite service join forces to deliver the freshest crab, direct from the restaurant’s own fisheries. Truluck’s boasts: “From our traps to your table in less than 24 hours.” Enjoy the fresh-catch seafood menu or select tender, juicy steaks grilled to perfection. Then complement it all with delicious wines by the glass and bottle. Come early and enjoy Truluck’s cocktail hour from 4:30 to 6:30 p.m. and enjoy the special priced appetizers and drink menu. Truluck’s at UTC Aventine 8990 University Center Lane (858) 453-2583 trulucks.com

### Best Restaurant Service

**Nine-Ten Restaurant and Bar**

NINE-TEN Restaurant’s evolving California cuisine features the best of the harvest from local artisan farmers where produce is selected daily. Lunch and dinner are served daily and brunch every Sunday in the main dining room, sidewalk patio or back terrace with glimpses of the ocean.

Nine-Ten Restaurant & Bar 910 Prospect St. (858) 964-5400 nineten.com

### Best New Restaurant

**Duke’s La Jolla**

Lots of folks around these parts know Duke’s for its Hawaii locations, sprawling beachfront venues that celebrate sun, surf and the late Duke Kahanamoku, regarded as the father of modern surfing. Hawaii, though, has nothing on you – you’ve flocked to the La Jolla space in droves since its opening last November to take in the Hawaiian-inspired fare and the come-as-you-are spirit of its namesake. You can take the boy out of Hawaii, but...

Duke’s La Jolla 1622 Prospect St. (858) 454-5888 dukelaajolla.com.com

### Best American

**Draft Republic**

Located in La Jolla, across from UTC, Draft Republic is an American gastro pub offering a casual, friendly atmosphere and innovative cuisine. Draft Republic features a beer centric menu including favorites such as their Housemade Sausage Sampler, House Smoked Pulled Pork and the Draft Republic Burger. Guests can enjoy over 36 craft beers in various styles, plus housemade leg cocktails. Challenge friends to a round of ping pong, billiards, shuffle board or foosball. Don’t miss out on the food, fun and brews at Draft Republic.

Draft Republic 4282 Esplanade Ct. (858) 450-1400 draftrepublic.com

### Best Appetizer

**The Hake Kitchen & Bar**

With a farm-to-table approach to its fare, The Hake offers a global menu – but just as the appetizers tell a large part of a restaurant’s story, so too does this chatterbox reveal the true taste of the food. Sautéed pepper and onions, calamari and shrimp and farm salad with artichoke hearts are just a few of the appetizers that eat like meals (one couple recently said they’d shared four appetizers between them and were almost too full to enjoy the main course). All this, a lively bar and San Diego’s biggest selection of Mezcal – tough to beat.

The Hake & Kitchen & Bar 1250 Prospect St., No. B10 (858) 454-1637 thehake.com

### Best Asian Fusion

**Cafe Japengo**

This place is located in the Hyatt Regency La Jolla at Aventine, while it has lots of attractions in its own right – so how come everybody puts it at the top of the list at every visit? Because head chef Jon Matsubara knows his way around Japanese fusion cuisine like you know your way around the block. No wonder this place takes the sushi cake as your top choice in this category.

Cafe Japengo 8960 University Center Lane (858) 450-3355 cafejapengo.com

### Best Atmosphere

**Herringbone**

One of La Jolla’s signature venues dishes out ocean-inspired eats as fresh as the restaurant’s concept. With 100-year-old olive trees adorning the expansive eatery and mouth-watering seafood fare crafted by celebrity chef Amanda Baumgarten, this 21st-century wonderland is certainly one of La Jolla’s favorite go-to hotspots for Sunday supper with the family, oyster happy hour with co-workers or cocktails with friends.

Herringbone 7837 Herschel Ave. (858) 459-0281 herringboneseats.com

### Best Bagel

**Busy Bee’s**

Busy Bee’s is the perfect place for a busy bee to stop by for a quick bite to eat. The service is fast and the prices are decent. While the bagel place is known for its bagel sandwiches and specialty bagels like the pesto bagel and sun-dried tomato bagel, it also offers a variety of other baked goods like muffins and croissants.

Busy Bee’s 6861 La Jolla Blvd. 456-2738
THANK YOU ONCE AGAIN, VILLAGE NEWS READERS!
WE ARE HONORED TO RECEIVE THE
TOP READERS’ CHOICE AWARDS FOR:

BEST OVERALL RESTAURANT
BEST HAPPY HOUR  •  BEST SEAFOOD

In UTC at the Aventine, La Jolla Village Drive just east of The 5.
858 453 2583  www.trulucks.com
In April of 2009, Jeffrey Nicoletta, a Navy veteran turned restaurateur, and Ali Nicoletta, with heaps of hands-on experience, opened Bubba’s Smokehouse BBQ. Six years later, Bubba’s mouth-watering, lip-smacking, falling-off-the-bone ribs are a smoking success! This family-friendly restaurant serves up Southern-style ribs, pork, tri-tip, brisket and chicken with lots of delicious home-style side orders. For those wanting lighter fare, Bubba’s offers hearty salads for a more healthful alternative. Southern BBQ? There’s Bubba’s, and then there’s all the others.

Bubba’s Smokehouse BBQ
888 Prospect St.
(858) 551-4227
bubbassmokehousebbq.com

Girard Gourmet is going on its 22nd year in La Jolla, so you know it has the experience factor in hand. It cooks and bakes in the European tradition and grows many of its fruits and vegetables in an organic garden in Julian. See if this place’s special desserts and custom-designed cookies don’t make you cry for more, like the chocolate croissants and raspberry rugulach. And don’t forget the especial services, which will make catering your event a stress-free, professional experience.

Girard Gourmet
7837 Girard Ave.
(858) 454-3321
girardgourmet.com

Prospect Bar & Grill is, simply put, La Jolla’s premier restaurant and lounge for everything fresh, trendy and enticingly tasteful. The venue’s second-story location and glass-enclosed patio provide guests with a world-class view of the Pacific. Inside, lots of wide-screen TVs ensure access to all the current sports packages, as well as luxurious oversized booths, and a highly

**Best BBQ**
Bubba’s Smoke House BBQ

**Best Bakery (tie)**
Girard Gourmet

**Best Bar**
Prospect Bar & Grill

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Truluck’s
Truluck’s is an escape — a getaway for the senses. Savor the freshest crab, direct from the restaurant’s own fisheries. Truluck’s boasts: “From our traps to your table in less than 24 hours.” Enjoy the fresh-catch seafood menu or select tender, juicy steaks grilled to perfection. Then complement it all with delicious wines by the glass and bottle. Come early and enjoy Truluck’s cocktail hour from 4:30 to 6:30 p.m. and enjoy the special priced appetizers and drink menu.

Truluck’s at UTC Aventine
8990 University Center Lane
(858) 453-2583 • trulucks.com

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**Best Bakery (tie)**
Girard Gourmet

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**Best Bar**
Prospect Bar & Grill

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**Osteria Romantica**
2151 Avenida de la Playa • La Jolla
858.551.1221 • www.OsteriaRomantica.com

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**China Chef**
623 Pearl St., La Jolla • 858.454.7597

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**Best BBQ**
Bubba’s Smoke House BBQ

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**Bio & Scribe Bakery and Fine Food**
“A slice of pie,” owner Maeve Rochford says, “can save the day.” She’s especially right if that slice of pie comes from here, where the staff has forgotten more about baking and fine food than you’ll ever know. If you don’t believe us, trust Bio & Scribe with your wedding — the biggest day of your life — and just see if it doesn’t pass muster. If a slice of pie can save the day, this place’s meals and special events can probably save your life.

Bio & Scribe
7660 Fay Ave.
(858) 274-1733
bioscribe.com

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**Best Bar**
Prospect Bar & Grill

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**THANK YOU**
to our local Patrons for selecting us

**READERS CHOICE AWARDS 2016**

**BEST ITALIAN**

6 YEARS IN A ROW!

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**THANK YOU**
to our local Patrons for selecting us

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**THANK YOU**
to our local Patrons for selecting us

**READERS CHOICE AWARDS 2016**

**BEST ITALIAN**

6 YEARS IN A ROW!
impressive full bar. Oh, yeah – the bar: Daily happy hours and house specials yield further chances to sample all the excitement that the place, top floor and all.

**Prospect Bar & Grill**
1025 Prospect St.
(858) 454-8092
prospectbar.com

**Best Beer Selection**
Karl Strauss Brewery
Karl Strauss brews and bottles its beer in a converted greenhouse just east of Pacific Beach. Don’t fret – La Jollans can go here too, and in fact they shouldn’t miss out on the freshness and flavor Karl Strauss has to offer. Strauss brews 30 beers each year with seasonal offerings and sends it to 2,500 bars, restaurants, liquor stores and grocery stores throughout Southern California. Meanwhile, sipping a cold brew at the La Jolla restaurant is of cultural importance!

Karl Strauss Brewery
1044 Wall St.
(858) 551-2739
karlstrauss.com

**Best Breakfast (tie)**

**The Cottage**

The Cottage is a quintessential La Jolla destination beloved by locals, tourists, the young, the old, regulars and newcomers alike. Set in the historic Columbine cottage built in the early 1900s, The Cottage serves up an exceptional breakfast and lunch on a sun-drenched patio. Its gourmet omelets, stuffed French toast, healthful muffins and trademark granola are memorable and worth the weekend wait, which is sweetened by the coffee and cake samples offered to those milling on the sidewalk waiting for a table. Now open for dinner five nights a week and is also available for rent for parties and receptions year-round.

The Cottage
7702 Fay Ave.
(858) 454-8409
cottage@lajolla.com

**Richard Walker’s Pancake House**

Richard Walker points to his pancakes with no shortage of pride – he even mentions them in the name of his venue, and they’re some of the best in the history of the universe. But maybe there’s a change in the wind here – Richard’s just won our paper’s award for best omelet, and it’s small wonder. These things are served seconds after they’re plated, and they’re made with a whopping four eggs. Cheese is a big item in these dishes too, because it goes so well with foundations like spinach and onions. Richard Walker’s Omelet House – kind of a nice ring, don’tcha think?

Richard Walker’s Pancake House
9090 Prospect St.
(858) 459-8800
richardwalkers.com

**Best Burger**

**Burger Lounge**

The folks at Burger Lounge don’t just think burgers should taste great. They believe the common American meal should utilize healthy, sustainable ingredients as well. Burger Lounge’s vision is evident at every turn — from the organic ketchup to the wild salmon burger topped with fried green tomatoes and BBQ glaze. While this premium burger joint has other divine splurges to indulge in like the fresh vegetable salad and onion rings, Burger Lounge’s good old-fashioned burger joint.

Burger Lounge
1101 Wall St.
(858) 456-0196
burgerlounge.com

**Best Burrito**

**Don Carlos**

If a picture is worth a thousand words, Don Carlos Taco Shop has singlehandedly written every book published in the last 40 years. The eatery’s website makes regular Mexican entries look like virtual portraits – the enchiladas, carne asada and, yes, burritos make you think you’re already at the restaurant. If things look that appetizing from afar, imagine what awaits you when you finally pay a visit.

Don Carlos Taco Shop
737 Pearl St., Ste. 113
(858) 456-0482
eataburrito.com

**Voted Best Patio Dining**

Mustangs & Burros at Estancia
9700 N. Torrey Pines Road
550-1000

La Jollans looking to enjoy Southwestern cuisine in festive setting should skip the hubbub of Old Town and head to Mustangs & Burros at Estancia La Jolla, a classic ranch-style restaurant with a cozy dining room and spacious patio reminiscent of a hacienda. Both areas feature warm, inviting fireplaces. Enjoy small plates with big Baja-inspired flavors and extraordinary house-crafted cocktails, including innovative margaritas & house-made sangria. Live Spanish guitar often accompanies a dinner of regional cuisine inspired by the season, and events like the annual Herradura tequila dinner coming on July 22 make Mustangs & Burros a lively place to round up friends.

**HAPPY HOUR MONDAY-FRIDAY**

DINNER NIGHTLY
LIVE SPANISH GUITAR SUNDAY

(855) 301-1216 | 9700 North Torrey Pines Road
www.EstanciaLaJolla.com

**Tickets Now on Sale**

3rd Annual Herradura Tequila Dinner - July 22
Best Cafe

Living Room Coffeehouse

The Living Room has truly lived up to its name in La Jolla. The café has drawn young and old alike to sip tea, coffee and deluxe smoothies in a homey ambiance furnished with antique, ornate coaches and wood-en tables. Patrons find the communal atmosphere inspiring and relaxing; you’ll find groups of friends smoking the hookah on the upstairs patio and others poring over books in the back. Scrumptious desserts are available, along with wine, beer, cocktails and hookah tobacco.

Enjoy the views from the second floor ocean view room and don’t miss happy hour every day from 12-6 p.m. offering bottled & draft beer, wine, mimosas and well drinks Monday—all day! Try our daily lunch special. Open late every day till 2 AM every day.

Living Room Coffeehouse
1010 Prospect St.
(858) 459-1187
livingroomusa.com

Best Catering

Giuseppe Restaurants & Fine Catering

The motto in Giuseppe’s neighborhood is “Mangia bene e vivi meglio,” meaning “Eat well and live better!” — further translated to say that the right meal can turn any event into an unforgettable experience. Giuseppe’s gives its all to that end, bringing together the freshest seasonal ingredients from as many local sustainable sources as possible. It works personally with clients to create carefully crafted and personally tailored menus that complement your vision and your budget. Your only job is to picture your perfect event and let Giuseppe’s handle the details.

Giuseppe Restaurants & Fine Catering
700 Prospect St.
(858) 581-2005
gnfc.com

Best Chinese

China Chef

For a taste of China in the middle of La Jolla, look no further than China Chef, on Pearl Street. This authentic little gem has a wide range of traditional fare like chop suey, noodle dishes, chef specialties to choose from and great deals on lunch specials from 11 a.m. to 3 p.m. Gluten-free menu items like cashew nut chicken, shrimp with assorted vegetables and Kung-Po beef to cater to everyone’s tastes.

China Chef
623 Pearl St.
(858) 454-1368
lajollachinachef.com
Bird Rock Coffee Roasters is taking specialty coffee to a whole new level. As the only coffee company in San Diego that sources their beans at origin, Bird Rock Coffee Roasters has expanded the concept of sustainable and transparent coffee buying. The green coffee beans they buy must meet stringent standards, and then they roast and prepare this coffee with the utmost respect to those who grew it. BRCR continues to win national honors for their excellence each year as they were named one of Zagat’s top 15 coffee houses in the country in addition to being named one of Eater.com’s 15 Essential Coffee Shops in the Country, both 2014 honors. BRCR received the prestigious National 2012 National Micro-Roaster of the Year Award. Now with three locations to serve you—including Little Italy and Morena Boulevard.

Bird Rock Coffee Roasters
5627 La Jolla Blvd.
(858) 551-1707
birdrockcoffeeroasters.com

Best Comfort Food
Bubba’s Smoke House BBQ
(See listing under Best BBQ)

Best Desserts
Michele Coulon Dessertier
Michele Coulon Dessertier desserts and savory offerings are made from the finest ingredients: fresh local organic produce, only real butter, and Belgian chocolate. It takes pride in creating spectacular wedding cakes and desserts appealing to the eye and tantalizing to the taste. They are also celebrating its 15th anniversary, all on the strength of your patronage!

Michele Coulon Dessertier
Sycamore Court, 7556 Fay Ave.
(858) 456-5098
dessertier.com

Best Dinner (tie)
Nine-Ten
(See listing under Best Service)

Whisknladle
You know Whisknladle’s roasted Alaskan halibut, the stuff that’s so good people have actually keeled over and died of bliss? Or how about Mary’s Duck Breast, steeped in roasted carrots, yogurt and pistachio nuts? Ryan Johnston is the man at the top of this hearty heap, cooking and creating since Tuesday was a week and his efforts have paid off, as you’ve chosen him at the Best Chef in the history of the universe. Whisknladle’s commitment to quality goes hand in hand with its lively Wall Street location — the merits of both will become apparent the more often you stop, and with Ryan at the helm, you’re bound to visit more than once.

Whisknladle Bistro & Bar
1044 Wall St.
(858) 551-7575
whisknladle.com

Best Family Restaurant
Harry’s Coffee Shop
Restaurants come and go, but Harry’s has become an institution

Thank You La Jolla!
We appreciate your ongoing support.

GIRARD GOURMET
• Deli
• Desserts
• Bakery
• Catering
• Salads
• To go orders

“From Our Garden to Your Plate”

We Did It Again!
Thank You La Jolla for voting for us!
in La Jolla since it opened more than 50 years ago. The old-fashioned diner has not slapped on layer upon layer of modernity to keep pace with the decade. Instead, the breakfast joint steadfastly has served up good American fare of eggs, bacon and pancakes in the morning and club sandwiches and charbroiled burgers in the afternoon, and has kept the customers coming back. Open at 6 in the morning, closed by 3 in the afternoon, Harry’s remains a familiar, friendly place near and dear to La Jollans’ hearts.

Harry’s Coffee Shop
7545 Girard Ave.
(619) 454-7381
harryscoffeeshop.com

Best Fish Taco
Wahoo’s Fish Tacos
Wahoo’s has become a La Jolla tradition for young and old. Ask any kid who grew up in La Jolla — they remember hanging out after school at Wahoo’s. Walls, tables, windows and even bathrooms are laden with signed memorabilia and stickers, like a giant skateboard. Starters include tasty Maui onion rings and spicy chicken tortilla soup, but it’s the fish tacos that draw the crowds. Kids continue to love the place because of the free stickers!

Wahoo’s Fish Tacos
639 Pearl St.
(858) 459-0027
wahoos.com

Best Fish & Chips (tie)
Cody’s La Jolla
Cody’s is open for Breakfast and Lunch 8-3pm weekdays 8-4 weekends; breakfast and lunch are both served all day! They’ve been preparing their award winning fish and chips the same way since the day they opened in 1997. Cody’s uses a lightly tempura battered Pacific Ling Cod to complete their famous fish & chips served with hand cut french fries, house-made cole slaw, onion rings & a duo of sauces!

Cody’s La Jolla
8030 Girard Ave.
(858) 459-0040
codyslaajolla.com

Best Gelato
Gelateria Frizzante
Gelateria Frizzante serves 140 different gelato and sorbet flavors using fresh-frozen fruits and imported Italian ingredients. They have the best selection of authentic gelato in San Diego, which pairs perfectly with their Italian-style coffee and espresso drinks! All gelato and sorbetto are made daily and they brew only fresh-roasted beans from Herkimer Coffee in Seattle.

Gelateria Frizzante
1025 Prospect St., Ste 130
(858) 454-5798

gelati-frizzante.com

Best Greek
Apollonia
Apollonia has been the destination of choice for La Jollans with an appetite for Greek delicacies. The restaurant has a handsome outdoor patio where shaded alfresco dining is delightful. Venture inside and you will find a charming ambiance in every dining room and in the beautiful lounge. The menu includes age-old favorites such as Dolmathakia and Moussaka, alongside some absolute surprises guaranteed to tantalize your adventurous curiosity. The menu offers many heart-healthy items prevalent in Greek cuisine. Apollonia’s service is very friendly and as pleasant as the food. Open daily from 11 a.m. to 9 p.m. (Sun-Thur) and 10 p.m. (Fri & Sat).
Lean and Green Café

Two amazing cafes conveniently located in La Jolla and now in Sorrento Valley. Lean and Green Cafe offers only the freshest and finest organic produce from locally grown sources and aims to satisfy your tastebuds and your conscience. It’s no secret that eating healthful-ly is the best way to eat. More important, eating clean or organic food will help improve your health. Lean and Green does just that, with an impressive array of organ-ic gourmet salads, wraps, soups and decadent organic sweet bowls, but it also offers thirst-quenching, freshly made organic juices, smoothies and smart shots. Lean and Green Café is also a vegetarian-friendly, vegan-friendly café open for breakfast, lunch and dinner on the go.

Best Healthy Dining

Best Italian (tie)

Tandoori Chef

Enjoy the casual dining atmosphere and an extensive menu of authentic Indian dishes. Tandoori Chef offers eight different kinds of naan, tandoori meat and seafood platters as well as vegetarian, vegan and gluten-free dishes. If you are new to Indian cuisine, try the chef’s sampler, which includes a combination of vegetarian or chicken samosas, pakora, onion bhajis and aloo tikki, or one of the chef’s specialty kababs that are marinated in Indian herbs, spices and cooked in a clay oven. Delivery and take-out available.

Best Italian (tie)

Cafe Milano

Owner/chef Pasquale Cianni brought northern Italian cuisine to La Jolla 16 years ago and has been successfully pleasing both local residents and out-of-towners — even out-of-the-country guests — with his homemade pappardelle pasta, veal ossobuco, lobster ravioli and many other authentic Italian dishes. Cafe Milano is an exciting and incredible experience for the whole family at affordable prices.

Spice & Rice Thai Kitchen

This establishment offers a tantalizing menu and a clean-air approach to dining. Be warned: Many of the dishes are on the spicy side, like those in many Thai restaurants. The kitchen is accommodating and will moderate the seasoning to suit your taste. Most dishes can be made as a vegetarian version. Prices are quite appealing, and the Thai salads are excellent. Enjoy a little spice and rice in your life.
El Pescador Fish Market
If you love fresh fish, you’ll love El Pescador.
Treat yourself to the freshest seafood sandwiches and soups, grilled fish and seafood salads you’ll find this side Pacific Ocean. The full service fish market remains unsurpassed for its quality and selection. Coming soon, you can enjoy outdoor dining on their expanded patio in addition to the comfortable indoor seating. They are open every day from 10 am to 9 pm, you can enjoy their fish there or take it out. A consistent award winner for their seafood, they have now been proudly serving San Diego’s for more than thirty years.

BEST FISH TACO! 9 YEARS IN A ROW!
99 Wahoo’s
Fish Taco
Home of the $2.50 Beer of the Month Club
Thank you La Jolla for voting us!
La Jolla
639 Pearl St.
La Jolla, CA 92037
858-459-0027

THANK YOU for voting us
BEST SEAFOOD
OPEN DAILY 11am - 9pm
634 PEARL ST., LA JOLLA 858-456-2526

El Pescador Fish Market
La Jolla
Serving La Jolla for 40 years

fine Italian wine and mouthwatering authentic cuisine and now there is a new reason to visit. New partner Andriano Gasparo has teamed up with long time partner Luigi Tornatore to add a new twist to the menu while keeping all your favorites. Add to that an amazing bar menu featuring small tastes plus select wines for $6, from 5 pm to closing every evening and you are all set. Enjoy dining on the the sunny outdoor patio. You can also bring your pet for some special ‘hot’ p’ality. So stop by and see what’s new at Lupi’s—your palate will be glad you did!
Lupi Italian Restaurant
5518 La Jolla Blvd.
(858) 454-6421
lupinvincucina.com

Best Late Night Eatery
Draft Republic
(See listing under Best American)

Best Live Music
Beaumont’s Eatery
Beaumont’s has become the focal point — the only point — for nightlife in Bird Rock. Live bands play on Thursday, Friday and Saturday nights, and neighbors like to throw back drinks and get a little rowdy (think Bird Rock rowdy, not PB!). The menu is exceptional and unique, and it offers a range of entrées, from a juicy burger to Spanish seafood paella and French country-style meatloaf. Neighbors love the Blues Brunch so much that acoustic music performances are now a regular feature on Sundays. Count on Beaumont’s for a delectable meal and a chance to meet your neighbor!
Beaumont’s Eatery
5662 La Jolla Blvd.
(858) 459-0474
beaumontseatery.com

Best Lunch
Lean & Green Café
(See listing under Best Healthy Dining)

Best Margarita
Puesto
Puesto scores big when it comes to Taco’s and Margaritas. They also recently updated their menu so you will find some great new dishes as well. “We have a new octopus taco with crispy pulpo, avocado, chipotle crema and handmade blue corn tortillas,” said GM Douglas McCalum, which encourages patrons to “visit our popular eatery for unique artisanal takes on tacos, ceviches, margaritas and more in a bright and breezy eclectic dining room.” Don’t forget to check out Puesto’s Happy Hour, #Taco Tuesday and the Taco Bar Saturday nights, they have something for everyone.
Puesto
1026 Wall Street
(858) 454-1260
eatpuesto.com

We Look Good in Gold!

Don Carlos
(See entry under Best Burrito)

Taco Stand
When’s the last time you had a custom-made taco? Usually, those things are one-and-done, with a particular size fitting all. Not here - here, you can pretty much make your own stuff, with (almost) all the guacamole you can stand. You can do the same thing in downtown Encinitas, too, as there’s a venue opening there. Or you could go on a run between the three and see which is better. Chances are the

Best Mediterranean
Marketplace Grille
This hole-in-the-wall restaurant with mostly outdoor patio seating has focused all its energies on its grill with admirable results. The cooks serve up Persian food paired with a Southwestern mesquite flavor. Meats, seafood and vegetables are marinated and simmered over mesquite coals and served on skewers or over basmati rice with lavash bread and a green salad. The Baba Ghanoush, taboulee, hummus and Greek salad are all worth a mention. Finish the meal with a thimble-size cup of Turkish coffee.
Marketplace Grille
1030 Torrey Pines Road
456-9576
www.marketplacegrille.com

Best Mexican Fast Food (tie)
Don Carlos
(See entry under Best Burrito)

BUY ONE BURRITO AND GET ONE FREE
WITH PURCHASE OF 2 DRINKS
Expires 7/9/16
(Free Burrito of equal or lesser value. Not valid with any other offer or coupon)
eataburrito.com
737 Pearl St, #113 La Jolla, CA (858) 456-0462

Best Take-Out & Best Place to go on a Budget
www.marketplacegrille.com

Best Lunch
Lean & Green Café
(See listing under Best Healthy Dining)

Best Margarita
Puesto
Puesto scores big when it comes to Taco’s and Margaritas. They also recently updated their menu so you will find some great new dishes as well. “We have a new octopus taco with crispy pulpo, avocado, chipotle crema and handmade blue corn tortillas,” said GM Douglas McCalum, which encourages patrons to “visit our popular eatery for unique artisanal takes on tacos, ceviches, margaritas and more in a bright and breezy eclectic dining room.” Don’t forget to check out Puesto’s Happy Hour, #Taco Tuesday and the Taco Bar Saturday nights, they have something for everyone.
Puesto
1026 Wall Street
(858) 454-1260
eatpuesto.com

Best Martini
Donovan’s
(See listing under Best Steak House)
Best Mexican
Puesto
(See listing under Best Margarita)

Best Ocean View
The Marine Room
Celebrating 75 Years of “Surfside Sophistication.” Since 1941, one symbol has stood for the most exquisite dining experience in San Diego. The Seahorse symbol of The Marine Room. During this time, The Marine Room has earned countless accolades. Renowned critics have described its privileged setting on La Jolla’s finest beach and the thrill of being “eye-level” with the crashing surf at high tide. The culinary artistry of Executive Chef Bernard Guillas and Chef de Cuisine Ron Oliver has been called “world-class” for its devotion to fresh seafood, seasonal variety, hand-selected local ingredients and award-winning desserts. Others have defined the experience as “sophistication with a sense of delight.” But their greatest satisfaction comes simply from serving their guests—who come to celebrate the joy of life with good company, a perfectly-prepared meal, and award-winning desserts.

The Marine Room
2000 Spindrift Drive
(858) 459-7222
marineroom.com

Best Pizza
Pizza on Pearl
Too far from New York for thin crust pizza? No problem. There is authentic thin crust pies and slices right here. So whether you’re an east coast transplant, thin crust connoisseur, or a “newbie” to slices you can fold, you will love Pizza on Pearl in La Jolla. You’ll find pizza, calzones, stromboli, heroes, fresh salads, and desserts. They have got it all. Dine In or Carry Out. If you can’t make up your mind on what to order, that’s ok. There are always a variety of slices to choose from. They buy only the best quality ingredients on the market. Everything is prepared daily. You, “their customers”, are the most important part of their business, and they try to make sure that you are well cared for so you will keep coming back for more. Every month Pizza on Pearl features an innovative creation with their “pizza of the month.” Come visit, call, or order online for delivery and taste the quality of Pizza on Pearl.

Pizza on Pearl
617 Pearl St.
(858) 729-0717
pizzapearl.com

Best Pho
Pho of La Jolla
Pho La Jolla has taken the art of Vietnamese cuisine and transformed it into something very delicious and satisfying for their customers. It presents the fusion of “East meets West” menu options, like sandwiches, Thai tea, egg rolls and, of course, pho. Pho La Jolla is

Cold Stone Creamery
Murat Solmaz, new owner of Cold Stone La Jolla plans to continue to conduct their business as always, making mouths happy with gusto, happily creating fresh ice cream batches every day in store on their signature frozen granite slab. Why would you change the best ice cream anywhere” say Murat Charmed from high-quality ingredients and mixed with your favorite candy, fruits or nuts, their made-to-order ice cream treats include tons of tempting flavors like Oreo Overload from their signature line and Churro Caramel Crave from their Hot Stone selections. Ice cream cakes, dreamy shakes created from their signature blend with tasty mix-ins, and fresh smoothies made with real whole fruit mesmerize mouths; and for the extra health-conscious, Cold Stone carries low-fat frozen yogurt.

Cold Stone Creamery
909 Prospect St.
454-2300
coldstonecreamery.com

Thanks Readers for Voting Us
Best Café & Best Place to People Watch
Also a Favorite for Coffee Shop, Desserts & Late Night Eatery
• La Jolla’s Dessert Headquarters
• Breakfast, Lunch & Dinner
• Full Bar • Catering Service
• Open 7am–2am Everyday
• Cigar Lounge (2nd Floor)
• Wine Bar w/ Large Selection of Wine
• Banquet Room Available for up to 100
• Hooka Happy Hour 12-6 pm daily upstairs
• Daily Lunch Special

Daily Happy Hour
12-7pm Mon-Fri
Beer, Wine, Draft Beers, Well Drinks

Enjoy the Ocean views from our 2nd floor
1010 Prospect St., La Jolla, CA 92037  *  858.459.1187
Voted Best Take Out

Porkyland

The first Porkyland eatery started out in 1982 in Barrio Logan, and quickly became popular for its delicious homemade tortillas and carnitas. Out of the organic popularity from the original location, Porkyland expanded to La Jolla and was opened in the 1990’s. Porkyland takes pride in every dish we serve and are thrilled to be voted the Best Take Out and a favorite for Burrito and Fast Food (Mexican) in the La Jolla Village. Our carnitas and Mexican cuisine has become a family favorite for all generations alike. We also offer catering so you can enjoy our authentic Mexican cuisine anywhere for any party or wedding. Visit our new location in Carmel Valley where we can serve even more of our appreciative customers.

Porkyland
1031 Torrey Pines Road
(858) 459-1700 • goporkyland.com

7660 FAY AVE. LA JOLLA • 858-274-1733 • SUGARANDSCRIBE.COM

Burrito

Porkyland

1031 Torrey Pines Road
(858) 459-1700 • goporkyland.com

7660 FAY AVE. LA JOLLA • 858-274-1733 • SUGARANDSCRIBE.COM

Enjoy a Taste of Milano in La Jolla! Chef Pasquale’s 26 years of experience with Northern Italian Cuisine and hospitality offers an incredible experience for the entire family. By making his own breads, pastas, and desserts daily, he guarantees a great start, middle, and finish to every meal.

711 Pearl Street, La Jolla (858) 454-3806 www.cafemilanolajolla.com

Best Place for People Watch Living Room
(See entry under Best Cafe)

Best Pet-Friendly Place
Beaumont’s
(See entry under Best Live Music)

Best Place to go on a Budget
Don Carlos
(See entry under Best Burrito)

Best Place for B-day Party
Barbarella Restaurant & Bar
Never mind that this La Jolla Shores place has some of the best housemade Italian fare this side of Rome. Or that the dining room is as cozy as yours. Thing is, you’ll want to come for the fun holiday decorations as well as the food. Nothing screams Halloween like Barbarella, for instance — the kids love it as much as they enjoy doodling with the house Etch-a-Sketch. This place is loopy with fun, which is what you want with your meal.

Barbarella Restaurant & Bar
2771 Avenida de la Playa
(858) 454-7373
barbarellarestaurant.com

Most Romantic (tie)
The Marine Room
(See entry under Best Ocean View)

Osteria Romantica
This restaurant was designed to reflect the osterias of Italy, where locals commune around fresh food and good wine; indeed, La Jolla Shores locals and visitors raise their glasses and forks to the common goal of enjoying authentic cuisine and company. The likes of Pavarotti and other legends woo you with their crooning, and the refined yet hearty menu of Italian specialties is familiar and intriguing. The international wine list rounds out the experience nicely, encouraging all to sip, sample and savor everything Osteria Romantica has to offer.

Osteria Romantica
2151 Avenida de la Playa
(858) 551-1221
osteriaromantica.com

Best Salad
Lean and Green Café
(See entry under Best Healthy Food)

Best Salad Bar
Whole Foods
Regulars of Whole Foods are already hip to the store’s reputation for cleanliness and convenience. Everything is carefully labeled “organic” or “no preservatives” if the label fits and the displays are colorful and arranged for aesthetic appeal. Don’t forget, that all that goes for the salad bar as well — it features healthful touch-ups, such as extra-virgin olive oil and exactly one million selections that you can alter at your discretion.

Whole Foods
8825 Villa La Jolla Dr
(858) 642-6700
wholefoodsmarket.com

Best Sandwich
Girard Gourmet
(See entry under Best Bakery)

Best Seafood
Truluck’s
(See entry under Best Overall)

Best Specialty Drink
Mustangs & Burros
(See entry under Best Patio)

Best Sports Bar
Prospect Bar & Grill
(See entry under Best Bar)

Best Steak
Donovan’s of La Jolla
They may look good enough to eat, but the paintings and sculptures at Donovan’s of La Jolla are strictly

Thank you for voting us “Best Pizza” in La Jolla 7 years in a row!

Garden Patio • Private Room For Parties Up To 50
M-F 11:30 am-10 pm, SAT 2-10 pm, SUN 2-9 pm
711 Pearl Street, La Jolla (858) 454-3806 www.cafemilanolajolla.com
Thank you for the Gold
Steak & Martini
Silver
Ocean View & Wine Selection

America’s Best
DONOVAN’S
STEAK & CHOP HOUSE

100% prime steaks and fresh seafood

LA JOLLA 1250 Prospect Street
SAN DIEGO GASLAMP 570 K Street

Join us for Happy Hour 4-6 p.m., Monday through Friday
Reservations: 877-698-6666  Private Events: 877-266-6336
donovanssteakhouse.com
Living Room Coffeehouse

The Living Room has truly lived up to its name in La Jolla. The cafe has drawn young and old alike to sip tea, coffee and deluxe smoothies in a homey ambiance furnished with antique, ornate coaches and wooden tables. Patrons find the communal atmosphere inspiring and relaxing; you’ll find groups of friends smoking the hookah on the upstairs patio and others poring over books in the back. Scrumptious desserts are available, along with wine, beer, cocktails and hookah tobacco. Enjoy the views from the second floor ocean view room and don’t miss happy hour every day from 12-6 p.m. offering bottled & draft beer, wine, mimosas and well drinks Monday— all day! Try our daily lunch special. Open late every day ‘til 2 AM every day.

It’s Always a Delicious Day at...
The French Gourmet! Catering + Restaurant + Bakery + Wine Boutique

• Full service or catering-to-go in the cuisine of your choice
• California-French Cuisine in a casual setting
• Traditional French pastries, baguettes, croissants, pâtés, cheeses, and more!
• $27.95 3-course prix fixe dinner menu

Celebrating 37 Delicious Years
Breakfast & Lunch Served Daily 8am-3pm
Dinner Tues - Sun 4pm-9pm

Call for reservations: (858) 488-1725

The French Gourmet Catering • Restaurant • Bakery • Wine Boutique
960 Turquoise St. • San Diego, CA 92109
www.TheFrenchGourmet.com

Porkyland expanded to La Jolla and was opened in the 1990’s. Porkyland takes pride in every dish we serve and are thrilled to be voted the Best Take Out and a favorite for Burrito and Fast Food (Mexi-

Voted Best Breakfast

Thank you for voting us

The Cottage

The Cottage is a quintessential La Jolla destination beloved by locals, tourists, the young, the old, regulars and newcomers alike. Set in the historic Columbine cottage built in the early 1900’s, The Cottage serves up an exceptional breakfast and lunch on a sun-drenched patio. Its gourmet omelets, stuffed French toast, healthful muffins and trademark granola are memorable and worth the weekend wait, which is sweetened by the coffee and cake samples offered to those milling on the sidewalk waiting for a table. Now open for dinner five nights a week and is also available for rent for parties and receptions year-round.

The Cottage
7702 Fay Ave.
(858) 454-8409 • cottage@jolla.com

Thank you!

Voted Best:
LUNCH, ORGANIC, VEGETARIAN, SALAD, HEALTHY DINING

Organic Bowls, Wraps, Salads, Smoothies, Juices, Shots

Voted Best Catering

Thank you for voting us

The French Gourmet

Voted Best Restaurant

Thank you for voting us

The French Gourmet

Voted Best Bakery

Thank you for voting us

The French Gourmet

Voted Best Wine Boutique

Thank you for voting us

The French Gourmet
Best Vegetarian
Lean and Green Café
(See entry under Best Healthy Dining)

Best Wings
Hennessey’s Tavern
Every tavern seems to do spicy buffalo chicken wings these days, and they’re probably pretty good for the most part – but for your money, Hennessey’s corners the market, and the staff isn’t telling how. Maybe they, like, put something illegal in the chicken or the spice or both; that might account for one hungry guy’s actual teleportation to Ireland, where the venue’s motif comes from (it was on the news and everything). Or maybe it’s that wings go with just about everything, which is also in ample supply at Hennessey’s. You can ponder the reasons to your heart’s content here; there’s even a fire pit to help shed some light.

Hennessey’s
7811 Herschel Ave.
(858) 551-8772
hennesseytaunver.com

Best Wine Bar
We Olive Wine Bar & Gourmet Foods
(See entry under Best Wine Shop)

Best Wine Selection
Nine-Ten
(See entry under Best Service)

Best Wine Shop
We Olive Wine Bar & Gourmet Foods
The We Olive store and wine bar is located on Prospect Street in the heart of downtown La Jolla. Perched above La Jolla Cove. Enjoy the wine tasting on the balcony with stunning ocean and coastal views. They also feature complimentary tastings of all of their California extra virgin olive oils, vinegars, and gourmet foods. That’s right...you always get to try before you buy!

We Olive Wine Bar & Gourmet Foods
1158 Prospect St.
(858) 551-8250
weolive.com

Best Frozen Yogurt
Froglander’s
With the smoothest frozen yogurt around and a range of fruit, candy and fudge toppings that would rival Willy Wonka’s chocolate factory, a stop by Froglander’s on Pearl Street is a delicious idea. With flavors rotating every two to three days, it’s always a pleasant surprise what you’ll see on tap at Froglanders. The endless list of toppings — ranging from healthful options like nuts, granola and fruit to sweeter indulgences like candies, chocolate and syrups — make for a frozen treat that caters to any La Jollan’s sweet tooth. Free delivery with $9 order.

Froglander’s
915 Pearl St.
(858) 459-3764
froglanders.com

ON THE MENU: NEW DELIGHTS WITH AN OCEAN ON THE SIDE
FATHER’S DAY BRUNCH BUFFET
Sunday, June 19, 9:30 a.m. to 2:30 p.m.
$52 per person and special pricing for children
Show Dad how much you love him with an oceanfront brunch buffet. Enjoy delicious main courses including Seafood Paella and St. Louis Style Natural Pork Ribs, plus savory side dishes, decadent desserts and a complete children’s station.

LOBSTERS BOIL
Thursday and Friday Evenings
$38 per person, three course menu
Enjoy a traditional New England feast, featuring a three-course menu that includes a Steamed One Pound Maine Lobster complete with all the fixings.

SIP & SAVOR
Available nightly, 5 to 10 p.m.
$36 per person, $50 with wine pairing
Experience Chef Percy’s three-course SIP & Savor menu, featuring seasonal selections alongside perfectly paired wines with each course.

THE SHORES
DINE ON THE BEACH
Located next to Kellogg Park at La Jolla Shores Hotel
877.822.6043 | TheShoresRestaurant.com
Tax, beverages, and gratuity, unless otherwise noted, are not included in price listed. Menu items subject to change.

Best Wine Bar
We Olive Wine Bar & Gourmet Foods
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Froglander’s
915 Pearl St.
(858) 459-3764
froglanders.com

FATHER’S DAY WEEKEND
Nighly Dinner Specials | June 17-19 | 5:30 p.m.
Brunch Buffet | Sunday, June 19 | 10 a.m. to 2 p.m.
Treat Dad to a place of honor at the head of the table in celebration of Father’s Day. Hearty dishes including American Kobe Beef New York Steak will be served all weekend with June 18 and 19 also bring High Tide Dinner specials! On Sunday, come early for our sumptuous brunch buffet where you’ll be sure to find something to satisfy everyone.

HIGH TIDE DINNERS
June 3-5, 18-20 and 30 | July 1-4, 17-20, 29-31
Our signature High Tide Dinners are back! Watch as the tide brings the waves up to our picture windows and enjoy à la carte choices from our new specially-crafted menu fresh from the farmers’ market. Visit MarineRoom.com for additional summer dates.

Menu items subject to change.

The Marine Room
75TH ANNIVERSARY CELEBRATION
Celebrating 75 Years of “Surfside Sophistication.” Since 1941, one symbol has stood for the most exquisite dining experience in San Diego. The Seahorse symbol of The Marine Room. During this time, The Marine Room has earned countless accolades. Renown critics have described its privileged setting on La Jolla’s finest beach and the thrill of being “eye-level” with the crashing surf at high tide. The culinary artistry of Executive Chef Bernard Guillau and Chef de Cuisine Ron Oliver has been called “world-class” for its devotion to fresh seafood, seasonal variety, hand-selected local ingredients and award-winning desserts. Others have defined the experience as “sophistication with a sense of delight.” But their greatest satisfaction comes simply from serving their guests—who come to celebrate the joy of life with good company, a perfectly-prepared meal, and a golden Pacific sunset to call their own. Join them for their 75th Anniversary, a year dedicated to the making of memorable experiences.

The Marine Room
2000 Spindrift Drive
(858) 459-7222
marineroom.com

Voted Best Ocean View
The Marine Room
2000 Spindrift Drive
(858) 459-7222
marineroom.com

READERS CHOICE AWARDS 2016
FRIDAY
JUNE 3, 2016
La Jolla Village News
Thank you for Voting!

A short list of Richard’s Favorites

**OVEN Baked OMELETTES**
WESTERN WITH CHEESE
Ham, onions and bell peppers

**BELGIAN Waffles**
BACON WAFFLE
Crisp bacon cooked inside a golden brown waffle

**FROM THE Creperie**
FRESH FRENCH STRAWBERRY CREPES
Crepes are wrapped around fresh juicy strawberries, topped with tropical sauce

**Gourmet GRIDDLE CAKES**
49ERS FLAP JACKS
3 Big, chewy pancakes from the gold rush

**LA JOLLA**
858.459.8800
909 Prospect St., Between Girar and Fay

**DOWNTOWN**
619.231.7777
520 Front St., Just South of Market