

UPSCALE HAPPY HOUR

Masters Kitchen and Cocktail

New executive chef Josh Richardi (formerly of Rancho Valencia and La Valencia) is in the driver's seat at Masters, a former 1930s car shop turned comfort food and cocktail haven. The walletfriendly happy hour features \$7 root beer barbecue ribs, carne adovada (chili-braised pork) tacos, or ahi poke, plus \$6 classic cocktails by local barman Nick Herda, who whips up tasty old-fashioneds, Moscow mules, and a festive Luau daiguiri with white rum, house vanilla, and pressed lime and orange.

208 South Coast Highway, Oceanside, mastersoceanside.com

RULE-BENDING BREWERY

Rouleur Brewing Co.

Part of the Brewer Igniter project in Carlsbad, this new beer hub is helmed by engineer, beer judge, and 10-plus-year homebrewer Rawley Macias, who is known for his hybrid beer styles with unusual ingredients that bend the rules. He's also an avid cyclist-hence all of the bike-inspired beer names: The Domestique (blonde ale), The Sprinteur (red ale), The Puncheur (pale ale), The Grimpeur (dark ale), The Clydesdale (IPA), and The Soloist (golden strong ale). 5840 El Camino Real, Carlsbad rouleurbrewing.com

SPEAKEASY 101 Proof

Tucked into the back of Urge Gastropub in a former bank vault, Oceanside's newest speakeasy requires reservations, follows a dress code, and serves handcrafted Prohibition-style cocktails in a dimly lit room with vintage decor, a copper penny floor, and no-nonsense bartenders who take their spirits seriously. We suggest their pyrophilic potable, a rum bomb called the Boom Tiki Tiki with local Malahat rum, Appleton Reserve Jamaica rum, Apricot brandy, and fresh tropical juices-all of which is lit on fire and limited to two per person.

2002 South Coast Highway, Oceanside, 101proofoceanside.com

WINE SELECTION

Tasting Room Del Mar

With a wine cellar that boasts more than 1,400 bottles, Tasting Room Del Mar's vino selection includes several hard-to-find labels from small-production wineries. Join the monthly wine club to get a taste of their collection, 40 percent of which comes from California wineries.

1435 Camino Del Mar, Del Mar tastingroomdelmar.com

YOGA AND

BEER COMBO

Burgeon Beer

This new brewery, the brainchild of three La Costa Canyon graduates, just opened in a warehouse across from McClellan-Palomar Airport and already has a following for its Northeast-style pale ales, Imperial stouts, and Crippler Double IPA. Food trucks visit daily and yoga classes take place on two Sundays a month. Bonus points for friendly heertenders 6530 Yarrow Drive, Carlsbad burgeonbeer.com

NEW BREWPUB

Belching Beaver Brewery Tavern & Grill

San Diego's fastest-growing brewery keeps expanding its suds kingdom. The newly minted tavern is a revamped Vista bank with 70 beers on tap, a private wine room set in a bank vault, a dog-friendly beer garden with fire pits, and hearty dining-including Cubanos, sausage sandwiches, pot pies, flatbreads, and pork chops-to soak up those strong stouts and IPAs. There's even beer in the dessert-order one of their famed Belching Beaver Beer Floats, like their Milk and Cookies, a milk stout with cookie dough ice cream and a chocolate chip cookie.

302 East Broadway, Vista belchingbeaver.com



EXPOSURE

When restaurants launch a new spot, they do it downtown. When they want to grow their empire, they look to North County.

By Anastacia Grenda

For years, when I wanted to check out the hottest new restaurant in Little Italy or North Park it was a production—navigating freeways at rush hour, hunting for parking, and wolfing down dinner so I could get home before paying the sitter overtime. But now a night out is as simple as a five-minute surface-street drive, with the city's buzziest restaurants opening North County outposts.

In 2011, Urban Solace opened a sister restaurant, Solace & the Moonlight Lounge, in Encinitas, and the Gaslamp's Searsucker birthed Burlap at Carmel Valley's Del Mar Highlands Town Center. They were followed by **Davanti** Enoteca (first in Little Italy) and Snooze, an A.M. Eatery (from Hillcrest), both at Del Mar Highlands; Cucina Enoteca, a Cucina Urbana offshoot, at Del Mar's Flower Hill Promenade; and Napizza (from Little Italy) in 4S Ranch and, soon, Encinitas. The trend is hotter than ever at the Encinitas locations of The Taco Stand, The Crack Shack, and Breakfast Republic, where lines are out the door.

Not every transplant took root—Carnitas' Snack Shack and Solace's Sea & Smoke closed, and Burlap rebranded as Searsucker—but the North County migration is still hot. Coming soon to a North County neighborhood near you:

Waypoint Public and Piacere
Mio (Del Sur Town Center),
Grater Grilled Cheese (Del Mar Highlands), and an offshoot of Buona Forchetta (Encinitas).

