

Weekend Getaways
Oregon, Santa Fe, Todos Santos + Palm Springs

Sex, Drugs, and Sleep
The new treatments changing health care

San Diego

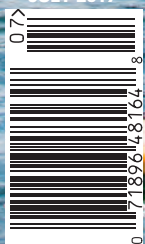
MAGAZINE



THE ULTIMATE SUMMER GUIDE

**Beer festivals, pool parties,
outdoor movies, kids' camps, and more**

JULY 2017



\$4.95



VERY IMPORTANT TACO

BANANA PEEL TACO

AT **WRENCH & RODENT SEABASTROPUB**

“One man’s trash is another man’s treasure,” goes the old adage, and chef Davin Waite brings a playful touch to that concept at Wrench & Rodent. The Oceanside restaurant he cofounded with his wife, Jessica, follows a “waste not, want not” ethos, using sustainable seafood, plus seemingly out-there ingredients that most kitchens would normally discard. (For a recent omakase, Waite prepared swordfish bone marrow shooters with citrus-infused olive oil and fish sperm chowder.) For this off-menu taco, Waite shines a spotlight on—believe it or not—banana peels. The dish tops an organic corn tortilla with spicy, rehydrated quinoa and caramelized banana peels that have been slow-simmered in pork adoboda broth, alongside charred green cabbage deglazed with kombu broth and sprinkled with tomato salsa. Go bananas? We’d be happy to for this taco. —KELLY URIG

1815 South Coast Highway,
Oceanside
seabastropub.com
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hot plates

OPENINGS
+ RUMORS

1

Village North is now open on Convoy Street in Kearny Mesa, serving traditional Chinese cuisine.

2

Following a temporary closure, **Olympic Cafe** in North Park has reopened in an expanded space.

3

Carmel Valley’s **Mia Francesca**, the Italian eatery from the team behind Davanti Enoteca, has closed.

4

LoungeSix, the rooftop bar above Hotel Solamar has a new look, new menu items, and a new name—**Upper East Bar**.

5

The team behind Trust in Hillcrest has rolled out the cocktail-centric **Hundred Proof** a few blocks away in the former Sausage & Meat space.

6

Lot 8 is now open in Mission Valley. The venue hosts private events, pop-ups, cocktail parties, and dinners led by chef Nick Brune of Eco Caters.

7

Catalina Offshore Products has debuted its own line of canned tuna, featuring US Eastern Pacific bigeye and yellowfin.

8

Craft distillery **Cutwater Spirits**, a branch of Ballast Point, has debuted in Miramar. The food spans shared plates, pasta, and a kid’s menu.

9

Hillcrest staple **Busalacchi’s A Modo Mio**, once known as Busalacchi’s on Fifth, has shuttered.

10

Napizza is now serving its signature rectangular slices in Encinitas, its fourth location.

Beer by Demand

A buzzy new startup delivers local craft beer to your doorstep

San Diego may be an active city, but nothing says summer luxury like getting an ice-cold beer handed to you. That’s the idea behind **HOPSY**, an online craft beer delivery service that launched last year in San Francisco. The startup recently debuted a San Diego retail location in Linda Vista that offers 32-ounce growlers and 2-liter containers of brews from Coronado Brewing Company, Benchmark Brewing, Belching Beaver Brewery, and more. But their delivery service is where they shine. Choose your preferred alcohol level, bitterness, and characteristics (like “citrus” or “crisp”) and have cold booze brought right to your home or office in 1–2 business days. (Delivery is a flat rate of \$9.99 and someone 21 or older must sign for it.) And don’t forget to save those empty growlers. Returned bottles earn you \$1 toward your next purchase. Let’s face it—when it comes to beer, there will always be a next time. —ARCHANA RAM



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CUTWATER SPIRITS: JOHN SHULTZ