



**VERY IMPORTANT TACO**  
**BRAISED SHORT RIB**  
AT THE BAR BY RED DOOR

"It's a simple taco, nothing crazy." That's how chef Miguel Valdez describes his duo of braised short rib tacos at The Bar by Red Door, the intimate cocktail bar adjacent to sustainability pioneer The Red Door in Mission Hills. Opened last October, the bar specializes in "farm-to-glass" cocktails, as well as craft beers, Sunday brunch, and a sizeable small plates menu. For his seemingly simple Taco Twins dish, Valdez starts by braising short ribs in a red wine demiglace for nearly five hours. The result is a velvety filling topped with feta, shallots, cilantro, and Sriracha aioli made from local hot sauce brand Baby Clydesdale. It's all wrapped in corn tortillas from Gabriel Tortilleria in Logan Heights, Valdez's hometown. Pair it with the popular Good Will cocktail, a gin and apple brandy concoction named after the thrift store where the bar sources its glassware. How's that for sustainable? —AR

729 West Washington Street,  
Mission Hills  
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# hot plates

**OPENINGS  
+ RUMORS**

**1** San Francisco's **Philz Coffee** has opened its first San Diego County location, in Encinitas.

**2** South Park favorite **Buona Forchetta** has opened a second location. The Liberty Station restaurant focuses on pasta and Neapolitan pizza.

**3** Chinese small plates have landed in Point Loma at **Shanghai Bun**.

**4** Taking over the former Joe's Crab Shack space, **Waterbar** is set to open this month along the Pacific Beach boardwalk with a shellfish-centric menu and floor-to-ceiling windows.

**5** OB Warehouse in Ocean Beach has closed and will be replaced by **Breakfast Republic** later this spring.



**6** Vodka and gin are on tap at the new **You & Yours Distilling Co.** in the East Village.

**7** The previously guests-only **Seasons** at Carlsbad's Four Seasons Residence Club Aviara is now open to the public, serving a modern farm-to-table menu.

**8** **Treet Ice Cream Sandwiches** has opened its doors in Point Loma with donuts, made-to-order churros, and the namesake dessert.

**9** With locations in North Park and La Jolla, **StreetCar Merchants of Fried Chicken, Doughnuts & Coffee** will debut a downtown outpost later this year.

**10** Former Bracerio Chef de Cuisine Claudette Wilkins is set to lead **El Jardin**, a Liberty Station Mexican restaurant due in 2018.



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## Wonder Women

Cucina Enoteca together San Diego's top female chefs for a fun (and fundraising) pairing dinner

by ARCHANA RAM

A misogynist motto once stated that "a woman's place is in the kitchen," but judging by the male-dominated restaurant world, you'd be hard-pressed to find many women in executive culinary positions. Urban Kitchen Group founder Tracy Borkum is shifting that perspective by bringing together eight influential local female chefs for this month's **LA FESTA DELLA DONNA**, a traditional celebration in Italy that spotlights women's achievements. The pairing dinner, which benefits local women-focused charities like Center for Community Solutions, will bring together big names from San Diego's restaurant scene—Kelli Crosson, chef de cuisine at A.R. Valentien; Karen Krasne, owner and chef of Extraordinary Desserts; and Venissimo Cheese founder Gina Freize. It's the fifth year that Borkum has hosted the event at Del Mar's Cucina Enoteca, but this time the chefs will collaborate with eight female West Coast winemakers and brewers, including Laura Ulrich of Stone Brewing Co. *Saluti!* March 12, \$70 (\$80 day-of)