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# DISCOVER

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FREE



# JONAS + LOVATO

# Pileup in the loading zone



COURTESY OF PACIFIC BEACH SHORE CLUB

**Brisket nacho fries at the Pacific Beach Shore Club include jalapeño cheese sauce, garbanzo beans, black beans and grilled tomatillo.**

**L**oaded fries are one of life's great comfort foods. While our neighbors to the north blessed us with poutine — mercifully, not difficult to find around town lately — the Southwest takes credit for our beloved carne asada rendition. (Many believe San Diego is the true birthplace, but hard proof is tough to come by). As if that's not enough, local restaurants on this list have also loaded fries with the likes of bacon, duck fat, pulled pork, beer cheese and more. Yum.

#### **Mary y Tierra**

Opt for land (tierra) with carne asada fries made with certified flame-grilled Angus beef, guacamole, sour cream and cheese at **The Taco Stand**. Add in a little sea (mar) by adding grilled shrimp to create the delicious Mary Tierra fries. *The Taco Stand: La Jolla, Encinitas and downtown locations, letstaco.com*

#### **Brisket nacho fries**

Seat yourself on the rooftop Sunset bar at **Pacific Beach Shore Club** with a boozy slushy drink and brisket nacho fries. They're thick-cut French fries with slow-roasted beef, jalapeño cheese sauce, guacamole, sliced radish, garbanzo beans, black beans, sour cream and grilled tomatillo. Yes, garbanzo beans. It works. *Pacific Beach Shore Club: 4343 Ocean Blvd., Pacific Beach, pbshoreclub.com*

#### **Truffle duck fat fries**

The California cuisine at **Common Theory Public House** is known for global influences. It's no surprise, then, that the already-amazing truffle duck fat fries are piled high with duck confit, drizzled in truffle oil, and seasoned with garlic. It would pair nicely with one of the more than 30 rotating craft beers, no? *Common Theory Public House: 4805 Convoy St., Kearny Mesa, commontheorysd.com*

#### **Mexican poutine**

Combining the best from the north and south with a nod to **The Crack Shack's** chicken-inspired menu, Mexican poutine starts with schmaltz fries (cooked in chicken fat) and ends with a heap of pollo asado drizzled with jalapeño "cheese wiz." OMG. *The Crack Shack: 2266 Kettner Blvd., Little Italy, crack-shack.com*

#### **Snack Shack poutine**

That pulled pork everyone loves at **Carnitas Snack Shack** also smothers seasoned fries. Next comes white cheddar and bacon gravy and crumbled bacon. Catch this gem only on Mondays at the North Park location and Fridays at the Del Mar location. *Carnitas Snack Shack: Del Mar and North Park, carnitasnackshack.com*

#### **Carne asada fries**

The family behind **Lolita's Taco**

**Shop** believes they brought the dish to San Diego in the 1990s via a suggestion from a supplier. True or not, it's definitely one of the best places in town for hearty carne asada fries made with choice Black Angus beef, guacamole, sour cream, cheddar and cotija cheese. *Lolita's Taco Shop: Multiple locations, lolitasmexicanfood.com*

#### **Beer cheese fries**

Why not pour beer cheese sauce over fries when you have access to a brewery (Mason Ale Works)? Then why not make it extra amazing with cheddar cheese and maple chipotle pork cracklins? These loaded fries grace the menus of both **Urge Gastropub** locations. *Urge Gastropub: Oceanside and Rancho Bernardo, urgegastropub.com*

Katie Dillon is a lifestyle and travel writer who believes that one of the best ways to explore a city is through its food and drinks.



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