



The San Diego

# Union-Tribune

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THURSDAY • APRIL 14, 2016

\$1.50  
PLUS TAX

The San Diego Union-Tribune

**NIGHT + DAY**

**N + D**

**14-20**  
**APRIL**

**Weekly**  
**Entertainment**  
**Guide**

**NIGHT: 'WAY DOWNRIVER' AT NORTH COAST REP 8**

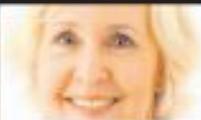
**DAY: COACHELLA FESTIVAL THEN AND NOW 20**



**TRULY A CHARACTER**

Lily Tomlin brings classic 'Laugh-In' bits to Balboa Theatre

## DINING

BY  
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The Butter Poached Lobster Grilled Cheese from Devillicious (left); the Almost Grilled Cheese sandwich at Con Pane Rustic Breads &amp; Cafe (top right); the Puerto Nuevo-style lobster grilled cheese panini from Grater Grilled Cheese.

## GRILLED CHEESE GREATS

LOCAL PUBS AND RESTAURANTS SERVE UP HOT SANDWICHES THAT MELT OUR HEARTS

**T**uesday was National Grilled Cheese Sandwich Day, so in its honor we offer this compendium of the country's best.

**Urban Solace**

Our No. 1 favorite is Matt O'Gorman's filling four-cheese sandwich with scratch-made tomato fennel soup and fries, \$13.50–\$18.95, 38th St., North Park, (619) 255-6494 or [urbansolace.net](http://urbansolace.net).

**Con Pane Rustic Breads & Cafe**

The Almost Grilled Cheese features triple-cream French brie and crumbled Gorgonzola on oven-toasted rosemary olive oil bread, \$7.65, 2750 Dewey Road, Liberty Station, Point Loma, (619) 294-4344.

**Sessions Public**

Sessions' aged white cheddar on sourdough (with optional toppings of fried egg, bacon, caramelized onions and avocado) can be had with a cup of soup for \$10 from noon to 3 p.m. Fridays, 4234 Market St., Point Loma, (619) 796-7755 or [sessionspublic.com](http://sessionspublic.com).

[spublic.com](http://spublic.com)**Starlite**

A belly-warming grilled Gruyere sandwich, with caramelized onions on a French brie and fries, is served from 10 p.m. to midnight, \$12.50–\$17.50, 37th St., Little Italy, (619) 255-5768 or [starliteburgers.com](http://starliteburgers.com).

**Hamilton Tavern**

The self-serve counter in the back of this pitch-black bar offers nine grilled cheese options, including the Pizza Grilled Cheese with house red sauce and pepperoni (\$8), 1521 30th St., South Park, (619) 238-5460 or [hamiltontavern.com](http://hamiltontavern.com).

**Brothers Provisions**

The daily "cheesemonger" grilled sandwich special is sold at market price depending on the rarity of its main ingredient. 1542 Bernardo Center Drive, Rancho Bernardo, (858) 689-2767 or [brothersprovisions.com](http://brothersprovisions.com).

**Notorious Burgers**

This cafe serves only grilled cheese, ranging from Moors Classic (\$4.75) to the Moors McRib, with Kroc's BBQ beef, jalapeños, pesto, sun-dried tomatoes and pepperjack cheese (\$10.25), 3219 Mission Blvd., Mission Beach, (858) 885-7400 or [cheesexpress.com](http://cheesexpress.com).

Chef Brian Gruber's flavorful sandwich has breaded rounds of gooey mozzarella with prosciutto, tomatoes and pesto sauce on grilled sourdough, \$12.50–\$16.50, El Casero Rest., Chula Vista, (619) 421-2529 or [elcaseroburgers.com](http://elcaseroburgers.com).

**Grate Grilled Cheese**

Grate, with a food truck and two shops, is famed for its Puerto Nuevo-style lobster grilled cheese panini, made with signature five-cheese blend and a chipotle aioli, \$11.50, 725 Pearl St., La Jolla, 5668 Mission Valley, [grategrilledcheese.com](http://grategrilledcheese.com).

**Cheesy Express**

This cafe serves only grilled cheese, ranging from Moors Classic (\$4.75) to the Moors McRib, with Kroc's BBQ beef, jalapeños, pesto, sun-dried tomatoes and pepperjack cheese (\$10.25), 3219 Mission Blvd., Mission Beach, (858) 885-7400 or [cheesexpress.com](http://cheesexpress.com).

**Queenstown Public House**

This New Zealand-inspired

cottage's Soup & Sandwich lunch combo is a grilled cheese made with roasted Roma tomatoes and avocado with tomato basil soup, \$10.75, Colusa St., Little Italy, (619) 546-0444 or [queenstownpublichouse.com](http://queenstownpublichouse.com).

**Sublime Ale House**

With beerchain sauce and Parmesan-crusted bread make Sublime's cheese paninis a crispy gourmet treat, \$9–\$15, 400 30th St., North Park, (619) 737-6987 or [northpark.sublimealehouse.com](http://northpark.sublimealehouse.com).

**West Coast Tavern**

Smoked Gouda, triple cream brie and pepper jack add spice and surprise to this fine sandwich served with fire-roasted tomato soup and fries, \$13.50–\$18.95, University Ave., North Park, (619) 238-7699 or [westcoasttavern.com](http://westcoasttavern.com).

**Devillicious food trucks**

The No. 1 seller is the Butter Poached Lobster Grilled Cheese, a decadent melt of lobster tail, Jack

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## DID YOU KNOW?

THE CHEESE AND BREAD COMBO HAS BEEN AROUND SINCE ANTIQUITY, BUT THE AMERICAN GRILLED CHEESE WAS POPULARIZED IN THE 1920S, WHEN CHEAP SLICED BREAD AND PROCESSED CHEESE MADE THE SANDWICH A STAPLE MEAL DURING THE GREAT DEPRESSION.