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THURSDAY • APRIL 14, 2016

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





MATTIYAN DEVILIOUS (LEFT) / EDUARDO DOMESTICAS (TOP RIGHT) / GRATER GRILLED CHEESE (BOTTOM RIGHT)

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

N+D

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APRIL 14 - 20, 2016
UNION-TRIBUNE

DINING



BY
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GRILLED CHEESE GREATS

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

Tuesday was National Grilled Cheese Sandwich Day, so in its honor we offer this compendium of the county's best.

Urban Solace

Our No. 1 favorite is Matt Oendon's filling four-cheese sammie with scratch-made tomato pesto soup and fries. \$13.50. 3827 35th St., North Park. (619) 255-6484 or urban-solace.net

Con Pasa 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 Denby Road, Liberty Station, Point Loma. (619) 224-4344

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 \$4.99 from noon to 3 p.m. Fridays. 4254 Voltaire St., Point Loma. (619) 756-7755 or sessions

public.com

Starlite

A belly-warming grilled Gruyere sandwich, with caramelized onions on a French brioche and fries, is served from 3 p.m. to midnight. \$12.50. 375 India St., Little Italy. (619) 358-9768 or starliteandgruyere.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. 2527 28th St., South Park. (619) 236-5460 or hamiltontavern.com

Brothers Provisions

The daily "cheesemongers" grilled sandwich special is sold at market price depending on the rarity of its main ingredient. 16467 Bernardo Center Drive, Rancho Bernardo. (858) 466-2767 or brothersprovisions.com

Notorious Burgers

Chef Brian Gruber's flavorful sammie has breaded rounds of gooey mozzarella with prosciutto, tomatoes and pesto sauce on grilled sourdough. \$12.50. 4965 El Camello Real, Carlsbad. (760) 437-2929 or notoriousburgers.com

Grater Grilled Cheese

Grater, 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 ale-chipotle aioli. \$11.50. 729 Pearl St., La Jolla. 5618 Mission Center Road, No. 202, Mission Valley. gratergrilledcheese.com

Cheesy Express

This cafe serves only grilled cheese, ranging from Moon's Classic (\$4.75) to the Moon-Milk, with House BBQ beef, jalapenos, pesto, sun-dried tomatoes and pepper jack cheese. \$10.25. 1219 Mission Blvd., Mission Beach. (858) 886-7660 or cheesyexpress.com

Queentown Public House

This New Zealand-inspired

outage's Soup & Sammie lunch combo is a grilled cheese made with roasted Roma tomatoes and avocado with tomato basil soup. 2597 Columbia St., Little Italy. (619) 546-0444 or queentownpublichouse.com

Sublime Ale House

Rich bechamel sauce and Parmesan-crusted bread make Sublime's cheese paninis a crispy gourmet treat. (\$9-\$15). 4302 30th St., North Park. (619) 727-6787 or northpark.sublimealehouse.com

West Coast Tavern

Smoked Gouda, triple cream brie and pepper jack add spice and surprise to this fire sandwich served with fire-roasted tomato soup and fries. \$11.50. 2495 University Ave., North Park. (619) 238-2689 or westcoasttavern.com

Devilicious food trucks

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



DO 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.

SEE CHEESE • PAGE 36