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How we got surfing into the Olympic Games. Tokyo 2020!
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Tony winner Bernadette Peters wants to entertain you
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Fatherless kids get all male teachers at a new preschool
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arts & culture

CONTINUING EDUCATION

BERRY GOOD FOOD FOUNDATION

The problem: A flawed food system. The solution: Educating consumers about sustainable food and local farms. That's the impetus of this nonprofit, founded by lawyer turned food activist Michelle Lerach. Past events include a cheesemaking class with Valley Center's Taj Farms and a free panel covering the ethics of raising and eating meat. Bring your notebooks; class is back in session.

berrygoodfood.org

food

GOURMET
GRILLED CHEESE

**BROTHERS
PROVISIONS**

This artisan market and deli triumphs as a cheese lover's haven. Pick the brain of resident cheesemonger Kate O'Hara, who can riff on more than 120 types of global fromage. O'Hara also creates their rotating grilled cheese specials—like slabs of truffle cheddar and Swiss with bacon marmalade, or English chive-infused cheddar with roasted garlic aioli and tomato on Bread and Cie sourdough. It's delicious with a craft beer from their impressive selection.

16451 Bernardo Center
Drive, Rancho Bernardo

Drink

URBAN COFFEE SHOP

CAFE VIRTUOSO

This certified organic, ethically sourced coffee mecca in Barrio Logan is home to head roaster Nelson Teskey, a licensed Q Grader—coffee’s version of a master sommelier. Teskey offers cupping, a tasting experience to understand the nuances, mouthfeel, origin, and more about global coffees for caffeine geeks and newbies alike.

1616 National Avenue,
Barrio Logan

food

POP-UP

PERMANENT VACATION

South Park's sleek vegan restaurant Kindred hosts Permanent Vacation Thursdays, a pop-up tiki takeover featuring powerful rum drinks crafted with fresh juices and island-inspired bites like orange-miso-glazed seitan with grilled pineapple and mango sweet potato aioli dipping sauce. Polynesian music, wacky tiki mugs, and copious amounts of rum add to the fun and eye-popping ambiance.

1503 30th Street,
South Park

PLACE TO SEE AND BE SEEN

HERB & WOOD

Brian Malarkey's expansive dining destination is focused on wood-roasted veggie and meat plates, but it's the layout of the place, which formerly housed art and furniture emporium Mixture, that really draws attention. It's made up of an entry café, a purple-hued "lavender lounge," a main dining room, and a huge back patio, offering the well-heeled crowd four distinct areas to strut and socialize.

2210 Kettner
Boulevard,
Little Italy

FUSION

THE SUSHI BURRITO AT POKIRRITO

This fast-casual spot is making foodie waves by blending two of San Diego's favorite foods.

Order the Pokirrito Classic with hand-line-caught tuna, crab, broccoli slaw, butter lettuce, lotus chips, masago, and shiso tempura flakes, all wrapped in non-GMO rice with wild Pacific nori. There are poke bowls, plus craft iced tea brewed daily and Stumptown cold brew coffee, too.

4646 Convoy Street,
Kearny Mesa



food

LATE-NIGHT RAMEN

RAKIRAKI

Chef Junya Watanabe takes ramen to new heights at this Convoy District eatery that stays open till 2 a.m. Thursday through Saturday. His Super Exclusive Hakata Tonkotsu Red Edition Ramen is the star, with fermented *takanotsume* (a red-hot chili pepper), sizzled garlic chips, sprouts, pickled egg, shoots, and double-thick noodles—one extraordinary bowl of ramen that's nicely paired with a Kirin "frozen beer."

4646 Convoy Street, Kearny Mesa

food

NORTH COUNTY BRUNCH

URGE GASTROPUB

This new offshoot of the original Rancho Bernardo location boasts an on-site brewery and selection of more than 300 whiskeys. At brunch, choices include tater tot bacon Benedict with crispy tomato fried kale; Drunken Challah Stuffed French Toast with apricot cream cheese, bacon, and bourbon vanilla sauce; Smoky Maria cocktail with chipotle Bloody Mary mix and garden veggies, and more. Come hungry!

2002 South Coast Highway,
Oceanside