SPRING 2016 WHERESD.COM

## San Diego

**CELEBRATING 80 YEARS OF TRAVEL** 

Festivals, Flower Fields & Where to Enjoy Spring Outdoors

Cool Cocktail Bars with Stunning City Views

Inside Liberty Station—San Diego's "It" Neighborhood

AROUND San Diego

SUBUTES.

CULINARY TOUR OF S.D. COUNTY IN TONOR OF WHERE'S 80TH ANNIVERSARY

## AROUND

## SAN DIEGO

in —

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Eat your way through the city in honor of Where magazine's 80th anniversary.
BY SARAH DAGUST AND DAVID MOYE

First things first: More than a handful of different tacos are highlighted in the feature you're about to read. In our defense, we narrowed them down from a list of 68 strong contenders. (Hey, San Diego is a taco-centric town, and we're just living in it.) Taco talk aside, we are celebrating a monumental milestone in 2016: Where magazine is turning 80 years old! In celebration, we've rounded up 80 delicious bites of food—in no particular order—that embrace the culture, diversity, history and future of America's Finest City. No pocket of San Diego County or category of cuisine was left unexplored. We invite you to do the same, starting with 80 of our favorites. Happy Birthday to us!





toast-style bun. >IRONSIDE FISH & OYSTER 1654 India St., Little Italy, 619.269.3033

Warning: One slice of the deep-dish beast known as the Monster of the Midway at Lefty's Chicago Pizzeria may lead to an instant food coma. >LEFTY'S CHICAGO PIZZERIA 3448 30th St., North Park, 619.295.1720; 4030 Goldfinch St., Mission Hills, 619.299.4030

21 Cannonball at Belmont Park offers idyllic ocean views—ideal for enjoying their unusual but tasty fried octopus meatballs. > CANNONBALL 3105 Ocean Front Walk, Mission Beach, 858.228.9304

22 Visit the San Diego Zoo for the animals; return for the Catch of the Day fish special at Albert's Restaurant—possibly the best theme park restaurant in SoCal.

>ALBERT'S RESTAURANT
San Diego Zoo, 2920 Zoo Drive, Balboa Park, 619.685.3200

23 El Cuervo makes our favorite carnitas: deep-fried pork, juicy and crispy. Gorge on the free radishes and cucumbers at the salsa bar, and it's almost healthy.

>EL CUERVO 110 Washington St., Mission Hills, 619.295.9713

24 Every Wednesday night at Monello, a unique risotto is prepared tableside in a

giant Parmesan cheese wheel. Each is pure heaven. >MONELLO 750 W. Fir St., Little Italy, 619.501.0030

The roasted beets salad at The Cork and Craft is a thing of beauty—with aerated burrata, beet purée, marcona almonds, watercress, citrus and burnt orange. >THE CORK AND CRAFT 16990 Via Tazon, Rancho Bernardo, 858.618.2463

26 El Zarape Restaurant is known for its shrimp burritos, but we like to experiment with the specials—like the chicken wasabi burrito with wasabi sauce. > EL ZARAPE RESTAURANT 4642 Park Blvd., University Heights, 619.692.1652

Open since 1954, Venice Pizza House is an old-school Italian staple. We adore the House Special: sausage, pepperoni, mushrooms, black olives, bell peppers and anchovies. >VENICE PIZZA HOUSE 3333 El Cajon Blvd., Normal Heights, 619.283.2333

28 Buy a tub of the garlic spread at Aladdin in Hillcrest and slather it on a piece of the café's freshly made pita bread. It will change your life. >ALADDIN 3900 Vermont St., Hillcrest, 619.574.1111

29 We love taking large groups to Middle Eastern restaurant Ali Baba to



feast on the charbroiled **spiced chicken kebabs** with onions under one of the canopied tables. >ALI BABA 421 E. Main St. El Cajon, 619.442.3622

The big-eye tuna "pizza" with truffle oil, red onion and ponzu at Kettner Exchange is more of a light, thin, crispy tortilla. We've been known to inhale it in 90 seconds flat. >KETTNER EXCHANGE 2001 Kettner Blvd., Little Italy, 619.255.2001

The mahi mahi tacos at South Beach Bar & Grille are the perfect end to any beach day. >SOUTH BEACH BAR & GRILLE 5059 Newport Ave., #104, Ocean Beach, 619.226.4577

The oxtail ramen soup at Rakiraki is so wonderfully beefy, it's like they juiced a cow. >RAKIRAKI 4646 Convoy St., Kearny Mesa, 858.573.2400

The meaty sliced brisket sammie with corn relish on Texas toast at Iron Pig Alehouse is so good, we almost can't even talk about it. >IRON PIG ALEHOUSE 1520 Garnet Ave., Pacific Beach, 858.412.4299

The board of creamy mascarpone polenta topped with a ragu that changes daily at Cucina Enoteca is decadently delightful and great for sharing. >CUCINA ENOTECA 730 Via de la Valle, Del Mar, 858.704.4500

Inside Señor Mango's tucked away in University Heights, you'll find a generous acai bowl with bananas, strawberries and granola for \$6.25—our pick for best acai bowl in the city. >SEÑOR MANGOS 4607 30th St., University Heights, 619.584.0041

36 The warm apple fritter at Peterson's Donut Corner is nearly the size of a

catcher's mitt (no joke), as is, the flavor. Share accordingly, speterson's DONUT CORNER 903 S. Escondido Blyd [scondido, 760.745.7774

The bone marrow sope at Bonita's hidden gem Romesco Mexiterranean Bistro are a true delicacy—made with fresh habanero, chile de arbol sauce, fried parsley and a beef glaze. > ROMESCO MEXITER-RANEAN BISTRO 4346 Bonita Road, Bonita, 619.475.8627

Even hardcore carnivores will give props to the vegetarian empanadas at Q'ero Restaurant—filled with lentils, sweet potatoes, Swiss chard and spinach. > Q'ERO RESTAURANT 564 S. Coast Hwy. 101, Encinitas, 760.753.9050

The hearty, traditional beef bourguignon at BO-beau Kitchen & Bar is a dish after our own heart.

>BO-BEAU KITCHEN & BAR 4996 W. Point Loma Blvd.,
Ocean Beach, 619.224.2884

The octopus tacos with bacon at Los Pinos Seafood are downright delectable. That is all. > LOS PINOS SEAFOOD 5575 Baltimore Drive, #112, La Mesa, 619.825.3418

Your sweet tooth will be satisfied and then some with the S'mores French toast at Breakfast Republic, topped with marshmallows and chocolate drizzle. >BREAKFAST REPUBLIC 2730 University Ave, North Park, 619.642.0299

42 Our favorite beach lunch: the meatball sub from Poma's Italian Deli and a picnic on Sunset Cliffs. >POMA'S ITALIAN DELI 1846 Bacon St., Ocean Beach, 619.223,3027

43 Happy hour at Cafe21 offers our favorite deal in the Gaslamp: Choose from