

SPRING 2016 WHERESD.COM

San Diego

Where

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
in

80
BITES

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



AROUND SAN DIEGO *in* 80 BITES

Eat your way through the city in honor of *Where* magazine's 80th anniversary.

BY SARAH DAoust 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!





The meat and cheese board at Farmer's Bottega

► **POINT LOMA SEAFOODS**
2805 Emerson St., Point Loma,
619.223.1109

53 At Sea180, the **mac 'n' cheese with truffled** cheese sauce arrives slightly browned on top, but creamy and rich inside. And it tastes even

better while viewing the beach and ocean smack-dab in front of you. ► **SEA180 COASTAL TAVERN** 800 Seacoast Drive, Imperial Beach, 619.631.4949

54 On Monday nights, we love the **\$15 rib-eye steak dinner** at Small Bar, with

a side of fun people-watching along Park Boulevard. ► **SMALL BAR** 4628 Park Blvd., University Heights, 619.795.7998

55 The **deviled eggs** at Jake's Del Mar aren't your grandma's deviled eggs ... unless your grandma topped

hers with pieces of seared flat-iron steak, horseradish and blue cheese!

► **JAKE'S DEL MAR** 1660 Coast Blvd., Del Mar, 858.755.2002

56 Want an organic, truly "farm-to-table" salad? The produce in The Red Door's **garden chard and kale salad**—with warm bacon vinaigrette, organic egg, roasted garden beets, citrus-marinated red onion, crumbled feta, avocado and quinoa—comes from owner Trish Watlington's own farm. ► **THE RED DOOR** 741 W. Washington St., Mission Hills, 619.295.6000

57 Snag a seat on the patio for weekend brunch at JRDN and order the signature **breakfast sandwich**—soft scrambled eggs, white cheddar, hash browns, bacon, ham and aioli all squished between brioche toast. Add a free side of boardwalk and ocean views. ► **JRDN** 723 Felspar St., Pacific Beach, 858.270.5736

58 The **Naughty Ding Dong** at Leroy's is our unsung dessert hero—your own personal chocolate cake layered with surprises inside. (There's hazelnut, frangelico and cherry-vanilla ice cream involved.) ► **LEROY'S KITCHEN & LOUNGE** 1015 Orange Ave., Coronado, 619.437.6087

59 At Civico 1845, the **vegetarian ravioli** with spinach and ricotta cheese is the best we've had. ► **CIVICO 1845** 1845 India St., Little Italy, 619.431.5990

60 On hot days, we go to Saigon (if you love traditional Vietnamese cuisine, this is the place) for the **spicy vermicelli noodle salad** with your choice of meat and veggies. ► **SAIGON** 4455 El Cajon Blvd., City Heights, 619.284.4215

61 Our perfect Sunday drive includes a stop at