



## No Penalty

As the eatery's name indicates, everything at the Red Card Café comes back to soccer. It was born of necessity for a French-born, soccer-loving couple that calls the Bay Ho neighborhood home. After being unable to find a nice place to view matches, Proprietor Caroline Sternberg found a perfect spot and snatched it up. She installed flat-screens in the dining room and even converted a back room to a lounge with cushy chairs and a communal table with views of the current big game projected on the wall. Red Card Café is taking global street-food classics to the next level, procuring high-quality ingredients from premium purveyors. Shareable offerings include char siu pork-stuffed bao buns, braised beef empanadas, potato pierogies, fried mozzarella-stuffed risotto balls, and poutine topped with caramelized onions and a variety succulent duck parts. The owner's French background dots the menu in the form of a classic Lyonnaise salad, merguez lamb sausage, and steak frites. A refreshing lemongrass-infused crème brûlée and chocolate mousse with a kiss of espresso to add a hint of bitter are samples of their sweet treats. Game on! 858.291.8030 BRANDON HERNÁNDEZ



## Pie in the Sky

The 12th annual Mama's Pie in the Sky Thanksgiving Bake Sale benefits Mama's Kitchen, a nonprofit organization that provides nutritional support at no cost to San Diego men, women, and children affected by AIDS or cancer who are vulnerable to hunger. Sales continue through November 20, and proceeds go directly into funding thousands of free, hot, and nutritious meals. Pie flavors include pumpkin, traditional apple, pecan, and Dutch apple. 619.233.6262, [mamaspies.org](http://mamaspies.org)



## Down on the Farm

The Red Door is an eatery that, through its evolution and numerous twists and turns at the back of the house, has remained true in every sense to its core values, making it a constant in Mission Hills. Recent major developments are both significant and not the least bit surprising — especially a new CSR program. The Red Door is now the first Community-Supported Restaurant in San Diego, offering members the chance to pay up-front dues for benefits that include members-only dinners, tours of the restaurant's local farmland, wine-release parties, culinary technique classes, and cocktail tastings. The latter will be conducted by Executive Chef Miguel Valdez, who will create a menu of liquid assets for the new farm-to-glass cocktail concept going in next door at Bar by

Red Door. It's all about tipples based around ultra-local ingredients and liqueurs. Look for fresh pears and limes to lend a local twist to a Tru vanilla vodka-based cocktail, while an "agua fresca" made with Greenbar IXXÁ organic tequila is given botanical depth care of lemongrass syrup and fresh blackberries. 619.295.6000, [thereddoorsd.com](http://thereddoorsd.com) BRANDON HERNÁNDEZ