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## NIBBLES AND SIPS – Miss B's new cocktails, 55 Thai Kitchen opens

By FRANK SABATINI JR. | BEACH & BAY PRESS

### Miss B's Coconut Club

Those commercial-looking drink pouches with little straws poking out of them you see at Miss B's Coconut Club are not affiliated with Capri Sun fruit drinks.

They were instead designed by the Mission Beach establishment as a vessel for a newly created cocktail called Capri Son.

"The pouches are a nostalgic ode to the Capri Sun products we drank as kids," said beverage director and co-founder Rob McShea. Though in this version, the contents carry a kick from Absolute Apple Vodka, which is mixed with citrus juices, ginger, passion fruit, ginger and Italian bitters. Weighing in at 12 ounces, they sell for \$8 apiece. 3704 Mission Blvd., 858-381-0855, missbeaconutclub.com.



Miss B's Coconut Club Capri Son cocktail: A boozy spin on a commercial fruit drink in Mission Beach (left). Saffron Thai's Su-Mei Yu shares recipes with anti-inflammatory benefits (center). Menu changes are in effect at The Med by new executive chef Timothy Ralphs.



### 55 Thai Kitchen

Gone are the milkshakes and Rock-Ola jukebox tunes that previously set the stage for Reuben sandwiches and apple pie. Now, the address that housed Buddy's Diner in PB has transformed into the fourth location for 55 Thai Kitchen.

The eatery, known for its charitable contributions to local schools, first responders and military personnel, originally launched a few years ago in the back of a Golden Hill store. Since then, the massaman curry has become all the rage as chef-owner Vijit Pipatkhajonchai attests to making it exactly like it's done in his native Bangkok. 1564 Garnet Ave., 858-900-2146, 55thaikitchen.com.

### Tacos & tunes

A trifecta of eating and drinking establishments at Ocean Beach's Sunset Plaza will host "tacos & tunes" every Tuesday night, from now until mid-December. Look for specials from 3 to 10 p.m. each week on cauliflower tacos from Wonderland Ocean Pub; Hawaiian wahoo tacos from Blue Water Seafood; and grilled tahini chicken skewers from OB Surf Lodge. Discounts on various drinks will also be offered, and live music kicks in at 5 p.m. 5083 Santa Monica Ave., 619-255-3358, wonderlandob.com.

### The Med

The recent hire of Timothy Ralphs as new executive chef for The Med has resulted in revised menus for breakfast and lunch. A reboot of the dinner menu is still in the works.

Ralphs is a culinary graduate of

the Scottsdale Culinary Institute and trained at the prestigious Le Cordon Bleu in Paris.

His debut dishes at The Med, located within the La Valencia Hotel, include chorizo Benedict; an egg-white frittata with kale and goat cheese; a pineapple poke bowl; and Jidori chicken with whipped cauliflower. 1132 Prospect St., 858-551-3761, lavalencia.com/dining.

### Saffron Thai

Fans of chef-restaurateur Su-Mei Yu can learn some of her culinary secrets in a cooking class she's conducting from 2:30 to 5 p.m., Sept. 7, at her recently opened Saffron Thai in La Jolla. The restaurant is an offshoot to the original location at 3731-B India St. in Mission Hills.

Yu will teach attendees how to make popular dishes from her restaurants, in addition to her ver-

satile "anti-inflammatory paste," which serves as the foundation for some of the recipes. She will also demonstrate ways to blend spices such as turmeric, peppercorns and garlic for achieving optimal health benefits.

The cost is \$55 per person and includes a signed copy of Yu's most recent cookbook, "The Elements of Life." 1055 Torrey Pines Road, 858-263-4324, saffronthai.com.

### El Jardin Cantina

El Jardin in Liberty Station will spring back to life on Aug. 28 as El Jardin Cantina after undergoing a four-month revamp. The original venture ran for about a year under the culinary direction of former "Top Chef" (season 15) Claudette Zepeda-Wilkens.

She has since parted ways with the restaurant's operator, Rise

& Shine Restaurant Group, which recently changed the restaurant's décor in preparation of a more casual menu featuring familiar Mexican fare, but with crafty spins.

A sneak peek at the menu reveals short rib taquitos, crispy pork belly "bites" with chipotle cream, and grilled octopus with cilantro-yogurt sauce. In addition, tortillas will be made onsite. 2885 Perry Road, 619-795-2322, riseandshinerg.com.

### Casa Castillo

A fusion of Mexican and Guatemalan cuisines come into play at the new Casa Castillo in Loma Portal, which opened in early August to a menu featuring pupusas (stuffed flatbreads), meat-filled omelets, chiliquiles and various crepes. For kids, there are pancakes shaped as Mickey Mouse. 3334 Rosecrans St.