

PACIFIC

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TWO FILM FESTIVALS
+ TONS MORE CONCERTS,
COMEDIANS AND EVENTS

October 2019
PACIFICSANDEGO.COM

TASTE

EAT | DRINK | PUFF

DINING OUT
BY PAM KRAGEN

THE HENRY

Coronado

Fox Restaurant Concepts opened its fourth Henry location in Coronado, joining sister locations in Phoenix, West Hollywood and Dallas. Described as a "modern ode to the Gatsby era," The Henry serves separate breakfast, lunch, dinner and brunch menus, as well as a full bar, with 12 custom cocktails. The diverse menu ranges from burgers and fish and chips to Korean prime skirt steak, Scottish salmon and spaghetti Bolognese.

1031 Orange Ave., Coronado
619.762.1022,

thehenryrestaurant.com

IN WITH THE NEW

A dozen new San Diego eateries serve up everything from ramen to gelato

San Diego's dining scene continues to grow, with new dining options from hospitality powerhouses like Consortium Holdings, Cohn Restaurant Group and Rise & Shine Restaurant Group. Here are 12 of the most buzzed-about openings in town. ◀

TASTE | DINING



EL JARDIN CANTINA / Liberty Station

A year after launching El Jardin as a fine dining regional Mexican restaurant under the leadership of star chef Claudette Zepeda, Rise & Shine Restaurant Group closed and relaunched the Liberty Station eatery in August with a new name, chef team, look and menu. The 8,000-square-foot indoor/outdoor garden restaurant is now serving a more approachably priced, traditional menu with \$4 to \$6 tacos, \$10 entrée salads, \$12 to \$14 ceviches, \$14 to \$21 aguachiles and combination plates from \$17 to \$24. The bar menu features 11 custom margaritas, priced from \$8 to \$14, and tequilas, wines and beers starting at \$4 a glass. The restaurant's exterior décor has also been brightened up with colorful parasols and murals. A new happy hour, weekend brunch and prix-fixe menu are in the works.

2885 Perry Road, Liberty Station
619.795.2322, eljardincantina.com



GETTY IMAGES

GELATI & PECCATI / North Park

The culinary team behind the popular Buona Forchetta restaurant group has introduced this pared-down quick-service option in North Park. The walk-up window-service shop serves only gelato and pizza. Founders Matteo Cattaneo, Luca Zamboni and Giovanni Bonomi are known for their oven-fired Neapolitan pizzas, but this shop sells Roman-style pizza, which has a thicker, airier crust cut in squares. Diners can choose from up to 40 varieties of pizza and 18 flavors of fresh-made gelato.

3068 University Ave., North Park
facebook.com/gelatiandpeccati



J & TONY'S DISCOUNT CURED MEATS AND NEGRONI WAREHOUSE

East Village

One of San Diego's most successful restaurant groups, Consortium Holdings, has opened this combination cocktail bar, restaurant and coffee bar. It's modeled after the Italian aperitivo bars that serve a pre-dinner snack of Negroni cocktails and small bites, including sandwiches, salads, cured meats and cheeses. Sharing the space is the Invigatorium, a retro coffee bar with vegan pastries run by Modern Times brewery and coffee.

631 Ninth Ave., East Village
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