



## SAN DIEGO'S NEW RESTAURANTS WE'LL BE EATING AT ALL SUMMER

HERB & WOOD | LYUDMILA ZOTOVA

By [SARA NORRIS](#)



Yeah, it's officially "beach season" or whatever (really, when is it not?), but that isn't stopping us from housing all the starchiest, carb-iest, calorie-laden foods from San Diego's new restaurants. If you, too, are seeking new eats for summer, you've come to the right place, my friend. Here are the spots that've opened recently that are worth the sacrificial calories detracting from your beach bod with delicious sandwiches, fresh pastas, incredible pizzas, Texas-style BBQ... the list goes on.

*All of the restaurants on this list are part of our ongoing quest to find this year's best new restaurants in America, and we're combing through every opening in every Thrillist city. Get involved on Instagram - [#BestRest2016](#) -- to let us know your picks and your favorite dishes at each of these new spots.*

### **Herb & Wood**

*Little Italy*

Brian Malarkey is back. He's broken away from the seersucker/herringbone style he's known for with Herb & Wood's chic massive restaurant/market combo, joining the ranks of foodie hot spots popping up in North Little Italy. Focusing on simplicity, everything is made in-house, down to the butter. Along with chef de cuisine Shane McIntyre, Malarkey has created a seasonal menu inspired by coastal California

and the Mediterranean, serving up dishes like roasted bone marrow with fiddlehead and spinach spaetzle, grain mustard, and asparagus salsa verde, and wood-fired pizzas with house-made dough aged for 48 hours. Behind the bar, Willem Van Leuven is shaking and stirring refreshing herbal cocktails designed with the wood-fired oven in mind. Case in point: the Bourbon & Rosemary, made with Old Forester, sugar, lemon, basil, orange oils, and rosemary. Come by, take a seat in front of the windowed open kitchen, and watch the magic happen.



MISS B'S COCONUT CLUB | COURTESY OF MISS B'S COCONUT CLUB

## **Miss B's Coconut Club**

### *Mission Beach*

Tiki is taking over the San Diego bar scene, and Miss B's Coconut Club is the newest addition to the craze, bolstered by its Caribbean- and Cuban-inspired fare. Dishes like jerk rubbed chicken wings and ceviche with shrimp, or a fresh catch marinated in citrus with serrano peppers, red onion, cilantro, and coconut milk served with a side of plantain chips, are no-brainer pairings with these Tiki-style cocktails. And Miss B's isn't reserving brunch only for the weekend: Every day from 11am-2pm, indulge in all the coconut rum French toast and papaya mimosas you can handle. Not to be outdone by the food, the design elements here shine, too. The front windows flip up like the doors of a DeLorean and open the bar to outdoor seating. The patio is a prime spot to sit around the firepit while sipping on a flamingo-shaped punch bowl full of the signature cocktail, Havana Good Time. Obviously, you will be.



**BIGA** | COURTESY OF BIGA

## **Biga**

### *Gaslamp*

You won't find any canned sauce or frozen toppings here. Biga is not your typical Downtown soggy-slice-and-a-beer pizza joint. It's all about carefully selected, fresh ingredients, and making everything -- from the sausages to the desserts -- on-site. The wood-burning oven is used to cook more than just pizzas, though: order charred vegetables and pasture-raised braised pork. If you thought that bruschetta was just bread with some tomatoes and garlic on it, then you have to try one of Biga's five varieties, like roasted wild mushrooms, garlic confit, crème fraîche, and leek butter. Dessert is a must; you can't leave this place without having affogato made with its own artisan gelato.



**WESTROOT TAVERN | COURTESY OF WESTROOT TAVERN**

## **WESTROOT tavern**

*Carmel Valley*

Having brought on executive chef Joseph Rodriguez from barley mash, WESTROOT tavern is serving up new American lunch and dinner (do not fret, brunch is on its way). The bi-level space has two full bars, each with 30 taps pouring craft brews, a solid cocktail menu, and an entertainment lineup that includes live music and weekend DJs, making WESTROOT the place to grab a drink in this neck of the woods.

## **Grand Ole BBQ Y Asado**

*North Park*

If you're looking for some of the best BBQ in San Diego, then look no further than the picnic tables at Grand Ole BBQ Y Asado. During the weekdays, post up for some Texas-style BBQ on the grill, everything from brisket to ribs. On Sundays, go for the Argentinian-style lamb shoulder, blood sausage, and more meaty dishes from the Southern Hemisphere. Leave room for some of the traditional BBQ sides, like potato salad, Texas bean salad, and sweet pickles, plus an entire sauce spread. Lunch is served

Wednesday-Saturday from noon until 4pm, or until it sells out, which is inevitable. Dinner is from 6-9pm, or until it's sold out, which, again, it will.

## **cucina SORELLA**

*Kensington*

Tracy Borkum had nearly 20 years of success with Kensington Grill before turning the space into Fish Public, and now she's reinvented the space once again as cucina SORELLA. This new concept is the little sister of bigger SoCal siblings CUCINA urbana and CUCINA enoteca. The from-scratch Italian menu focuses on seasonal antipasti and handmade pasta dishes and, like all of Borkum's eateries, you can also shop while you dine, since literally everything in the restaurant is for sale. Why settle for a doggy bag of leftovers when you can get the entire table and all the chairs, too? Like that salt shaker? It's yours.

## **One Door North**

*North Park*

The owners of North Park's ever-popular The Smoking Goat have taken over the adjacent space, conveniently named after the location: One Door North. The design is reminiscent of glamping on a safari, except with hand-carved wooden tables and waiters that bring you s'mores for dessert. The menu follows an outdoors-y theme, with dishes like campfire trout with chimichurri, coriander coleslaw, and cornbread, or Aspen Ridge flat iron steak with fingerling potatoes, asparagus, and a red wine demi-glaze. It's also serving a variety of stone-fired pizzas and small plates, like Dee's cornbread with bacon, jalapeños, and honey butter. Next time you're craving a taste of the great outdoors, this spot has you covered.

## **Le Petit Bistrot**

*La Jolla*

If you can't make it to Paris, Le Petit Bistrot is the next best thing. Joining Catania, Elixir, and Beaming in La Plaza La Jolla is this French bistro where you can dine on escargot while taking in the ocean view from their terrace. It might not be the Eiffel Tower, but it's not too shabby. Executive chef Theivan Luce comes to San Diego by way of Paris, where he worked at Michelin-starred restaurant La Maison du Danemark. He's created a menu of traditional dishes like quiche Lorraine and croque madame; wash it down with one of its French wines. Lunch and dinner is served during the week, and breakfast on weekends.

## **Carnitas' Snack Shack**

*Downtown Embarcadero*

The masters of meat at Carnitas' Snack Shack have expanded again, and are now satisfying pork cravings all the way from Carmel Valley to the newest location at the Downtown Embarcadero. Now you can bite into your Triple Threat Pork Sandwich while taking in the waterfront view and feeling the ocean breeze in your hair. It's also launched a new craft cocktail program at this location. The drinks are mostly citrus-based libations designed to pair with the smoky flavor of the meat-centric fare.

## **Shore Rider**

*La Jolla*

Shore Rider has opened just in time for the arrival of summer with a beer garden and a menu of portable foods, like wraps and ahi poke. Since this all-outdoor venue is just a short walk from the shore, you can stay and dine, or take your order to the beach with you. With the 16-tap beer list, plus wine on draft, Shore Rider is the perfect place to get a cold one, especially because nobody else in La Jolla is going to serve you when you come in dripping wet and covered in sand.