



## NEW CULINARY DESTINATIONS IN THE GASLAMP



Downtown San Diego welcomes two adjoining foodie locations with [The Smoking Gun](#) and [Spill the Beans](#) as they open their doors for business on the corner of Fifth and Market! Taking over the 7,200-sq. ft. space, their arrival promises to heat things up for downtown diners and coffee connoisseurs alike.

**The Smoking Gun** offers a revolutionary spin on the neighborhood bar and restaurant. Their 16 HD TVs and surround sound will set the stage for fun as guests partake in socializing, or games such as shuffleboard, ping pong, foosball, and even a photo booth! The décor is nostalgic in nature, so anyone who grew up watching the Brady Bunch or spent their spare time behind a Viewfinder will appreciate the familiar elements of design.

Running the show is Eric Johnson, an award-winning cocktail specialist who has mentored and opened some of San Diego's most prominent venues. Iconic Executive Chef Kevin Templeton (with the Verant Group) is heading up the kitchen with a Southern-inspired menu featuring local and sustainable dishes including brisket, pork shoulder and fried catfish, along with vegetarian sides. Beer and whiskey food pairings are offered. And private-party service options are unique with tray-pass service (starting at \$3 per piece), a buffet and food station, hosted bar and drink ticket options.

Mixmaster Scott Wheeler leads with retro-inspired cocktail creations such as "The Golden Girls," and "The Smoking Gun," an aromatic cocktail mixed with famous Grouse scotch, Laphroaig Islay, Averna, lemon and mint.

Fun fact: the name "Smoking Gun" comes from the history of their basement space, which once housed a shooting range.

Shoot over to The Smoking Gun located at [555 Market Ave San Diego 92101](#) from [Monday – Friday](#) from 4:00 p.m. to 2:00 a.m. and Saturday and [Sunday from 12:00 p.m. to 2:00 a.m.](#)

**Spill the Beans** is located in the adjoining building, and will take care of daytime cravings with home-made breakfast sandwiches and California-style bagels, served with artisan-compounded butter and a selection of house-made cream cheeses. Locally-owned Dark Horse Coffee Roasters is the bean purveyor, allowing Spill the Beans to brew fresh, quality coffee throughout the day. Food is prepared to "go with the Joe," redefining the best way to start the day.

Stop by Spill the Beans in the next week or so, [Monday through Friday](#) between 7:00 a.m. and 7:00 p.m., or Saturday and [Sunday from 8:00 a.m. to 8:00 p.m.](#)