

DEAN HALL STYLE

Smoking Goodness



OOOMMMGGGG! Smoking Gun is exactly what the downtown San Diego food scene needs. A neighborhood type bar with some of the best cocktails I've had the pleasure of enjoying and great food! Their signature cocktails are displayed in a Viewmaster (something children of the 80's greatly appreciate) which is pure genius and I spent at least 10 minutes just enjoying that. One In A Melon was a bracing mix of gin, aloe, watermelon, and lime, that left me feeling like I was on vacation. The atmosphere was cool and relaxed and so I thought my starter should follow suit, and it was Lemon Peppered Chicken Drumettes for the win! Accompanied by a house made ranch and cali wing, I strongly suggest you try this. When it comes to seared tuna very rarely can I say no and I'm sooooo glad I didn't. It had the flavoring and texture of a 5 star gourmet restaurant without the pretentious portions. Now if there was ever an item I'd like to see more of in SD, it would most definitely be catfish. Seeing it on the menu made me think of the last time I even had a piece, let alone a piece that was rave-worthy. One word in the title instantly let me know that Smoking Gun would deliver on this entree and that was "cornmeal". The Cornmeal Fried Catfish was hot & crispy on the outside and tender and flaky on the inside, exactly how it should be. The idea that this fried piece of heaven is pretty much an arms length away from me is both awesome and frightening (for my waistline). Closing out the evening of pure bliss was the Smoked Brisket Sliders which could be described in two words, "Insanely Divine"! Tender meat topped with caramelized onions, horseradish crema, and arugula. While One In A Melon was great, it was The Golden Girls that stole my ! A drink so damn delicious that describing it wouldn't even do it justice. Just head over to Smoking Gun, try it, and thank me later!

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