

SAN DIEGO DINING DISH!

New Menu at The Smoking Gun



It's that time of year, and The Smoking Gun is all ready for some fun and merriment with a new menu and seasonal decor.

The new menu contains some old favorites, plus some new items that must be tried. It's a busy, busy time of year, with all of the shopping, cooking, cleaning, and drama, so it's a good time to let someone else do the cooking for you.



Smoking Gun is one of my favorite restaurants in San Diego, so when we were invited to try out some of the new menu items, there was no hesitation. If you have tried any of their food, or been to their sister restaurant, Barleymash, you know that the food is American comfort food at its best, courtesy of chef Kevin Templeton.



We started out with some of their signature cocktails. These are two of the more refreshing flavors, the Trigger Finger and Radler Spritz. The Trigger Finger is a vodka, passionfruit, and Campari combo, very sweet and tasty.



The Radler Spritz is grapefruit beer, champagne, and ginger syrup. It is seriously one of the best drinks ever, with housemade candied ginger garnish, and homemade ginger beer.



We started with one of the new menu items -- the flautas, made with their famous beef brisket, homemade avocado crema, salsa, and a spicy slaw underneath. These are quite shareable, but I really wanted all of these for myself. They were a perfect filling bite for this colder weather.



We also ordered some of their homemade chicken nuggets, which is a huge order! They come with an assortment of homemade dipping sauces: ranch, ketchup, and barbecue sauce. These were so tasty, and great for enjoying with the table.



Another new menu item is the San Diego cheesesteak. One of the new additions to the menu is a plethora of sandwiches, served with a choice of sides. This steak sandwich was one of the best that I've ever had, positively covered in poblano beer cheese sauce. It was so, so good.



I love Buffalo chicken, but I never eat wings these days. I loved being able to enjoy the flavor of a Buffalo wing on a boneless, fried chicken breast, served on focaccia bread, topped with pepperjack cheese and homemade ranch dressing.



Another drink was ordered; this time the Jalisco Buck. This was a blend of tequila, bitters, vermouth, the homemade ginger syrup, and blackberries with club soda. Again, incredibly refreshing and tasty.



To finish out the meal, we ordered one of the brilliant new desserts. Hold onto your stretchy pants, because this was a good one! The funnel cookie is a homemade chocolate chip cookie deep fried in their homemade pancake batter, then topped with vanilla ice cream and berry coulis. This dessert is certainly an indulgence, but you only live once, right?

The new menu is available now, with The Smoking Gun open 7 days a week for dinner on weekdays and brunch and dinner on weekends.