

The Dish: September 4–10

The Dish is your source for the latest menu updates, new cocktail programs, happy hours, and special offers from San Diego's best restaurants and bars!

Cowboys Kickoff Bash at The Smoking Gun

Hey, Cowboys fans! It's time to dust off your silver and blue gear because [The Smoking Gun](#) is about to become your new game-day headquarters.

This Gaslamp hotspot is kicking things off with a bang for the Cowboys' season opener. And get this—they've just scored official Dallas Cowboys Bar status. Talk about upping their game!

The San Diego Southern California Dallas Cowboys Fan Club will be there in full force, cranking up the energy to eleven. And The Smoking Gun? They're pulling out all the stops.

We're talking all-you-can-eat wings that'll have you licking your fingers clean. They've got raffles that'll keep you on your toes between plays. And those game-time specials? Let's just say your wallet will be as happy as your taste buds.

Time to rally the troops and get ready for some football, San Diego style!

Touchdown for Taste Buds

Monday nights in San Diego just got a major upgrade: football and fantastic eats, all in one spot. [Mavericks Beach Club](#) is bringing in the big guns this season, partnering with [E.L.E Burger](#) to serve up their renowned smash burgers during the games.



If you haven't heard of E.L.E. (which stands for "Everybody Loves Everybody"), you're in for a treat. This burger pop-up has been making waves across our city, and now they're setting up shop at one of PB's hottest hangouts. We're already planning our Monday nights around this winning combo.

Imagine your favorite team on the big screen, a cold one in hand, and an E.L.E. burger ready to devour. It's the perfect excuse to start the week right. Football fan or foodie, Mavericks is where we'll be kicking off our weeks.

Padres on a Plate

[City Tacos](#) is knocking it out of the park with their September Taco of the Month. They're tipping their hats to our boys in brown and gold with the Friars Fish Taco, and we're here for it!

This isn't your average fish taco. We're talking Spanish-inspired grilled Basa that's been dolled up in a roasted chili oil and red bell pepper dressing. Then they're piling on the goods—green beans, arugula, pickled red onion, and tomato.

And get this—it's all nestled in a flour tortilla with grilled cheese. Yeah, you read that right. Grilled. Cheese. For just \$4.95, you can sink your teeth into this flavor-packed tribute to our Padres.

It's available at all seven City Tacos spots around San Diego, including their downtown location right by Petco Park. Perfect for pre-gaming before cheering on the Friars!

So whether you're celebrating a Padres win or consoling yourself after a tough loss, this taco's got your back. Let's go Padres, and let's go eat!

Fall Flavors Hit Downtown

We're counting down the days until we experience some fall weather, and [The Smoking Gun](#) is ushering in the season with a boozy twist. Say hello to their Pumpkin Spiked Latte—a sophisticated take on everyone's favorite fall flavor.

We're talking Grey Goose vodka mingling with Spill the Beans' cold brew, all wrapped up in velvety Irish cream and a dash of pumpkin spice. It's an Espresso Martini that screams "sweater weather."

[Spill the Beans](#), meanwhile, is rolling out a September-only special that's making us rethink our bagel game. Their Focaccia Bagel with Basil Balsamic Cream Cheese is a carb lover's dream come true.



You can snag this flavor-packed bagel at any of Spill the Beans' three spots—right next to The Smoking Gun in Gaslamp, in Mission Valley, or down at Seaport Village.

Oh, and for those of you in OB and PB? Keep your eyes peeled—Spill the Beans is heading your way soon. Looks like our fall coffee game just got a major upgrade, San Diego!

Catch us at The Smoking Gun, martini in hand, or at Spill the Beans, living our best bagel life. These flavors are only here for a month, so let's make it count!

Birthday Bliss at George's

Birthday celebrations at [George's at the Cove](#) just got a whole lot sweeter! Pastry genius Anna Adams has crafted a complimentary dessert that'll make you want to celebrate your birthday every month.

Imagine yourself at this La Jolla gem, ocean views stretching before you, when suddenly a waffle bowl appears, filled with pure joy.

This isn't your average sundae—we're talking birthday cake-flavored ice cream that's been lovingly infused with gluten-free yellow cake. It's then smothered in decadent chocolate fudge sauce, topped with a generous dollop of whipped cream, and finished with a rainbow shower of sprinkles.

The best part? It won't cost you a dime on your special day. So gather your friends, make a reservation at George's, and prepare to indulge in a dessert that's worth every calorie.

Touchdown Brunch at Karl Strauss

Karl Strauss Brewing Company's Carlsbad spot is kicking off the season with a game-changing move. They're opening their doors early on weekends!

Starting this weekend, you can roll in at 9 AM on Saturdays and 10 AM on Sundays. And get this—they're serving up beer cocktails all day for just \$6, whether you're in the mood for a Michelada, Shandy, or Beermosa.

But the real MVP here? The Breakfast Karl. Executive Chef Gunther Emathingier has crafted a killer sandwich. We're talking two cage-free eggs over hard, black forest ham, beer-brined bacon (because why not?), and a double threat of Tillamook aged cheddar and pepper jack.

Throw in some avocado, tomato, and harissa aioli, and you've got a breakfast champion. Oh, and it comes with a side of watermelon to keep things fresh.

Time to huddle up and head to Carlsbad!

North Park's Barrel-Aged Beauty

The [Original 40 Brewing Company](#) is shaking things up with their first-ever barrel-aged sour!

This North Park gem, recently crowned Best Brewpub 2024 by San Diego Magazine readers, has just unleashed Tropical Funky Fusion. It's a wild ride of flavors that's been two years in the making, chilling in white wine barrels from Paso Robles' Niner Wine Estates.

Head Brewer Steven Terán and his crew have outdone themselves with this 5.5% ABV beauty. We're talking notes of mango and pineapple with a funky earthiness. And if you're lucky, you might catch hints of oak and a whisper of wine.

But heads up, folks—they've only got four barrels of this liquid gold, and it's exclusively on draft at their University Avenue spot. So, if you want to get funky with the Original 40 crew, you'd better hop to it!

While you're there, why not make a meal of it? Their September specials are looking mighty fine—a Pesto and Potato Flatbread that's basically carb heaven and a Bánh Mì Turkey Burger that'll spice up your life.

Remember, Original 40 opens at noon on weekdays and 11:30 AM on weekends. Time to plan your North Park beer adventure!
