



SAN DIEGO'S BEST NEW RESTAURANTS OF 2017



2017 was a banner year for the San Diego food scene. With developments like local concepts vying for domination (we're looking at you, Breakfast Republic), popular concepts from Los Angeles, NYC, and Portland moving into the market (Mendocino Farms, Shake Shack, and Salt & Straw later this winter), a surge of exciting new spots in Kearny Mesa (including trendy dessert spots and Korean fried chicken), and a new crop of promising options in Oceanside, you could easily try a different place multiple times a week and still not catch up. To make your dining decisions easier, we've assembled a shortlist of the five new places that stood out the most.

THE SMOKING GUN

GASLAMP

Homestyle eats and unpretentious drinks in a retro '70s space with games

Executive chef Kevin Templeton (also of Barleymash) turns out a crowd-pleasing menu of Southern-inspired plates at this dual-concept spot with a retro '70s vibe that also houses Spill the Beans, a coffee and California-style bagel shop. Templeton says his inspiration for the menu was classic eats you'd get at your grandma's house, and that influence shines through with mains like cornmeal-fried catfish and beef brisket, and stick-to-your-ribs sides like homemade stuffing, mini buttermilk biscuits, and gooey baked mac & cheese. To drink, there's a menu of fruity and refreshing cocktails (presented on a View-Master), as well as boilermakers, craft beer, and unpretentious brews in cans. Opening up the front windows, re-thinking the floor plan, and adding foosball and shuffleboard tables has transformed the space, making it more welcoming, fun, and in-step with other venues in the Gaslamp Quarter.