

## The Dish

# Holiday-themed pop-ups, new menus welcome fall and Christmas to San Diego



The Run Run Rudolph cocktail will be available at Polite Provisions in North Park as part of Miracle on 30th Street. (Melissa Hom)

## What's happening

**Polite Provisions** will become a winter oasis in preparation for Miracle, the holiday-themed pop-up bar that launched in 2014 in New York City. The San Diego event, titled “Miracle on 30th Street,” will have the neighborhood

apothecary-esque bar adorned with colorful lights, garland and vintage decor alongside kitschy glassware and mugs. Seasonal cocktails inspired by classic Christmas movies and songs will be served, including returning favorites Run Run Rudolph and Snowball Old Fashioned, as well as new creations like And A Partridge in a Pear Tree and the Christmas Carol Barrel. Each cocktail will be served in custom glassware, which will be available for purchase. Ten percent of all glassware sold will be donated to Action Against Hunger. Friday through Dec. 25. 4696 30th St., San Diego. (619) 269-4701. [politeprovisions.com](http://politeprovisions.com)

**Kettner Exchange** chef Brian Redzikowski, **You & Yours Distilling Co.** and **Catalina Offshore Products** have collaborated to present a one-of-a-kind pop-up night of cuisine and paired cocktails in celebration of San Diego seafood. The five-course menu includes a “Rubios”-style grouper bao bun; ahi tuna ribbons with radish, chive, avocado and soy kaffir (lime sauce); shrimp and grits with celery and Tabasco; a savory miso-glazed black cod with roasted root vegetables and a confetti tres leche cake with caramel and crème fraîche. Catalina Offshore fish expert Tommy Gomes will discuss the importance of using locally caught seafood, and he will perform a live filet demonstration. 6:30 to 9:30 p.m. Nov. 29. You & Yours Distilling Co., 1495 G St., San Diego. Seating is limited. \$90 per person. Tickets: [bit.ly/2OJyBjr](http://bit.ly/2OJyBjr)

## **New on the menu**

**The Smoking Gun** has extended its existing menu with more '70s- and '80s-inspired dishes, like the farmers market veggie pasta, a bowl of mixed vegetables, garlic, white wine, elbow pasta and fresh basil; and a handful of new sandwiches, including the San Diego cheesesteak on a house-baked bagel roll and the buffalo chicken on herb focaccia bread. Dessert offerings include a giant

fried chocolate chip funnel cookie with vanilla ice cream and berry coulis and a chocolate brownie with bananas, vanilla ice cream, salted caramel, fresh strawberries and nuts. 555 Market St., San Diego. (619) 233-3836. [thesmokinggunsd.com](http://thesmokinggunsd.com)

**Death By Tequila** is serving a Baja-inspired brunch and cocktails menu, with items ranging from huevos rancheros and eggs “Benedicto” to chilaquiles carnitas and French toast. In the bar, you’ll find specialty cocktails like DxT Sunrise, Mexican bullet coffee, Smokin’ Bloody Maria and Mexicali Mimosa. 10 a.m. to 2 p.m. Saturday and Sunday. 569 S. Coast Highway 101, Encinitas. (760) 230-6108. [deathbytequila.com](http://deathbytequila.com)

**Craftsman Tavern** is serving Weekend Bottomless Brunch. Late-morning eaters will find eggs Benedict, biscuits and gravy, German apple pancake, vanilla brioche French toast, breakfast burrito, chorizo scramble and huevos rancheros, and mimosas and Bloody Marys. 10 a.m. to 2:30 p.m. Saturday and Sunday. 267 N. El Camino Real, Encinitas. (760) 452-2000. [craftsmantavern.com](http://craftsmantavern.com)

**20/Twenty Grill** has launched a fall cocktail, Bour-bin’ For Apples, made with Maker’s Mark bourbon, a homemade apple-spiced shrub, club soda, cinnamon and apple garnish. The cocktail is priced at \$11 or \$9 during happy hour daily from 4 to 6 p.m. 5480 Grand Pacific Drive, Carlsbad. (760) 827-2500. [20twentygrill.com](http://20twentygrill.com)

**Eureka!** has added new cocktails and menu items to its lineup. Spirited drinks include Your Highness, (only available at UTC Westfield), a mix of gin, rosemary, grapefruit, aperitivo, Grand Hops amaro topped with smoked Citra hops; Atta Boy, a tiki-inspired bourbon cocktail with cold brew coffee, pineapple, cinnamon, lemon and mint; and The Healer, made with vodka, GT’s

Trilogy kombucha, Grand Poppy amaro and yuzu. Pair your cocktail with mushroom toast, an exotic mushroom medley with goat cheese, lemon zest, arugula and balsamic glaze; or the hemp bowl, a mix of quinoa black rice medley, spicy chickpeas, exotic mushroom medley, sweet potatoes, braised kale and broccolini, avocado, pickled onions, almonds, hemp seeds and sunflower crema topped with a fried egg. Two San Diego locations: UTC Westfield, 4354 La Jolla Village Drive and San Diego State, 5140 College Ave. [eurekarestaurantgroup.com](http://eurekarestaurantgroup.com)

**Breakfast Republic** will offer seasonal food and drinks through the end of November. Brimming with rich gingerbread and cinnamon is the Ginger Spice Latte, a double-shot of espresso and milk topped with whipped cream and a dash of cinnamon; and the Blueberry Lavender Mimosa, an effervescent mix of blueberry and lavender garnished with fresh blueberries. The turkey butternut hash is made with roasted butternut squash, turkey, spinach, warm béchamel (white) sauce, candied pepitas and three poached eggs; and the peanut butter chocolate pancakes are plated with peanut butter and chocolate sauces topped with peanut butter chips. Seven locations: North Park, Liberty Station, Pacific Beach, East Village, Ocean Beach, Carmel Valley and Encinitas. [breakfastrepublic.com](http://breakfastrepublic.com)

**Sweetfin Poké** has launched its newest collaboration bowl for the months of November and December with Los Angeles-based chefs Dakota Weiss and the “godfather of Peruvian cuisine,” Ricardo Zarate. The Zarate Bowl, is a salmon ceviche poke with ají Leche de Tigre sauce, choclo corn, pickled ginger, cucumber, avocado, wakame (edible seaweed) and crispy onions topped with crispy quinoa and served over sweet soy quinoa and rice. Westfield UTC, 4301 La Jolla Village Drive, Suite 2035, San Diego. (858) 251-4840. [sweetfin.com](http://sweetfin.com)

**Chart House** has crafted an ice cream trio dessert with fall flavorings of maple and candied pepper bacon, peanut butter chocolate swirl and pomegranate ganache. It's available through Dec. 4. 2588 S. Coast Highway 101, Cardiff. (760) 436-4044.

**Monkey King** has unveiled new food and drink specials available Sunday through Thursday. They include Sunday Funday: Half-priced appetizers and select beers, such as Vietnamese spring rolls and pot stickers paired with a Kirin beer or Kona Hanalei IPA; All-Day Happy Hour on Mondays: Happy hour prices for appetizers, beer and cocktails like the Jungle Bird, a mix of hibiscus-infused rum, Campari, pineapple juice, lime juice and demerara; How Bao Dat? Taco Tuesday: Half-priced Vietnamese tacos, made with braised beef, carrots, daikon radish, cilantro and eel sauce folded inside a steamed sticky bun; Bone-In Wednesdays: Half off orange wings, hoisin BBQ ribs, Korean sliced short ribs and select beers; and Sake and Sushi Thursdays: It's all about sake, sushi rolls and punch bowls, all of which are half off. 467 Fifth Ave., San Diego. (619) 359-8897. [monkeykingsd.com](http://monkeykingsd.com)

**Curadero** debuted a fresh, new, seasonal cocktail menu with just under a dozen sippers. The Verdita Fizz is a frothy vegan drink made with Casa Noble Blanco tequila, lime, agave, house verdita, aquafaba (chickpea juice) and seltzer; La Lechedora includes Sotol Por Siempre (similar in taste to mezcal and tequila), dry curacao, milk and orange bitters; Que Pasa Calabaza is an ode to pumpkin with Brugal 1888, roasted pumpkin-spice orgeat, lime, curacao and bitters; the Jubilee Cup mixes Hangar One vodka, Luxardo Maraschino liqueur, lemon, cranberry cordial, autumn herbs and Brut Rosé; and the Forty Four Buck, made with Spring 44 gin, lemon, roasted pasilla chili, grenadine and ginger beer. 1047 Fifth Ave., San Diego. (619) 515-3003. [curadero.com](http://curadero.com)

# Openings

**Realm of the 52 Remedies**, a new speakeasy with a hidden entrance inside Common Theory Public House, will be unveiled in the Convoy District in early December. It will pay homage to the Chinese and Korean cultures — past to future — and will include an eclectic cocktail menu and Asian-inspired shared bites. When entering, guests are transported from the present into the “realm,” a streamlined and futuristic apothecary with displays of exotic herbs and tonics. Guests are ultimately led back in time to a 1920s main bar designed with private group seating resembling a giant lotus flower, as well as elevated private booths constructed from rustic timbers decorated with silk lanterns. Large cloud sculptures will hang suspended from the ceiling over the central seating area, and a textured mountainscape will be placed right behind the backlit bright green jade bar. Open daily from 5 p.m. to 2 a.m. 4805 Convoy St., San Diego. (619) 535-0118. [52remedies.com](http://52remedies.com)