



# The San Diego Union-Tribune

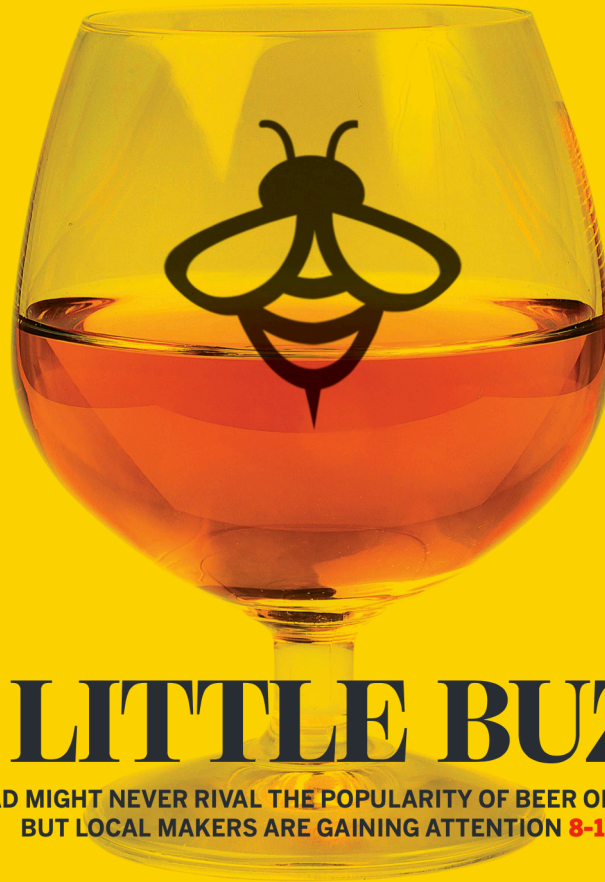
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FRIDAY • MARCH 25, 2022

**NIGHT & DAY**

The San Diego Union-Tribune



03.25-03.31

## A LITTLE BUZZ

MEAD MIGHT NEVER RIVAL THE POPULARITY OF BEER OR WINE,  
BUT LOCAL MAKERS ARE GAINING ATTENTION **8-10**



**THE SMOKING GUN LAUNCHES REVAMPED BRUNCH MENU**



**Mendocino Farms brings back favorite vegan Samosa Dosa:** Mendocino Farms is making it a bit easier to stick to those healthy habits in the new

served with calamari, mussels, clams, shrimp and seafood brodo. For a lighter cocktail, try the Italian Love Affair, made with Dos Hombres Mezcal, Malfi

PAULINA MISERSI

**THE SMOKING GUN LAUNCHES REVAMPED BRUNCH MENU**

**L**ooking for a good brunch in the Gaslamp Quarter? The Smoking Gun has your back. Its new brunch menu features items like the Frito Chili-Quiles, made with Wagyu beef chili, corn chips, poblano beer cheese, two over-easy eggs, green onions and Cali Wing green chili sauce; the Waffle Breakfast Sandwich, made with a bacon waffle, sausage patties, fried eggs, American cheese and maple butter; the French Toast Sticks, made with vanilla-agave cream cheese, powdered sugar and maple syrup; and the Chicken and Waffles, made with pickle-brined chicken wings fried in waffle batter and topped with maple sriracha and honey chive butter. Wash it all down with brunch cocktails like the Cinnamon Toast Punch or the Manmosa. **Brunch is served every weekend from 10 a.m. to 2 p.m. The Smoking Gun, 555 Market St., Gaslamp Quarter. [thesmokinggunsd.com](http://thesmokinggunsd.com)**