



MAKE TIME FOR CHIPS AND DIP

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Chips and dip have always been an instant crowd pleaser. Savory yet simple, the irresistible appetizer is our favorite way to begin any meal. Next time you got out try these restaurants that offer an inventive twist on the classic dish.

Beachfront and beloved by locals, [The Duck Dive](#) is understandably a Pacific Beach hotspot. The coastal contemporary restaurant boasts brunch, lunch and dinner menus for beach goers with every appetite. But everyone knows appetizers are the best way to begin every meal and their signature **DB Spinach Dip** doesn't disappoint. The savory dip is prepared with artichoke, spinach, poblanos peppers, chorizo and pepper jack cheese dip and is served in a skillet. Oh and if it couldn't get any better, there's tortilla chips for dipping. Now that's a chip and dip you can't get enough of.

Industrial yet sleek, [Tavern](#) supplies a lively atmosphere for its patrons. The kitchen and tap is known for their dynamic setting, but their true talent lies in their delectable menu. The German coastal eatery provides a comprehensive menu full of savory items, but the one that caught our eye was the **Ahi Poke**. Don't let the name deceive you, their seafood special is actually a starter. Offering a twist on the traditional chips and dip, the unique under the sea blend is served sashimi grade ahi, cucumber, scallions, mango-mojito soy sauce, toasted sesame seeds, fresh lime and avocado. The chips are wontons of course. We'll take two please.

Fittingly located in the heart of Solana Beach, [Pillbox Tavern](#) is just as relaxed and inviting in the city it's housed in. The bright blue establishment serves pub grub classics, ideal for those fun filled days at the beach. Start your meal off right by ordering their warm cheesy plate of **Queso Fundido with Spicy Beef**. The melted Mexican cheese is mixed with salsa fresca, spiced ground beef and is topped with pico de gallo. Naturally, tortilla chips for dipping come on the side. Sharing might be caring, but when it comes to Queso, sharing might not be an option.

Traditional Mexican fare is the epitome of the San Diego food scene, but [The Taco Stand](#) is the definition of South of the Border cuisine. With two locations in La Jolla and Downtown, the classic Mexican restaurant proudly boasts authentic Rosarito inspired dishes. Their trademark **Chips and Guacamole** are true to their "100% Sabor Mexicano" motto and you won't need a passport to dive into this savory side. If you love their fresh hand-made chips as much as we do, you can order a whole 1lb bag full of chips. We won't judge.

Craft beer and Californian cuisine come together to form [The Common Theory Public House](#). The welcoming kitchen and tap serves "fusion food", a culmination of the owner's various ethnic backgrounds. The unique heritage behind the eatery is reflected in their menu and their signature **Truffle Fat Duck Chips** are the perfect example. The decadent chips are accompanied with mornay cheese sauce, duck confit and cojita cheese. Yum.

Versatile, fresh and always flavorful, you can't go wrong with any style of chips and dip. Whether you prefer traditional recipes or more out of the box ingredients, give these restaurants a try for an appetizer you can't get enough of.