

## THE DISH

# GREENS GALORE FOR NATIONAL SALAD MONTH

BY CAROLINA GUSMAN

**M**ay is National Salad Month. Stop by one of these local restaurants for a main dish of the leafy green.

**Urban Plates'** salad medleys include Asian chicken salad with spicy peanut dressing; grilled steak salad with jalapeño-lime dressing; Thai shrimp salad with miso-lemongrass dressing; and chicken Cobb salad with butter-milk-dill dressing. Three locations: Carlsbad, Del Mar and La Jolla. [urbanplates.com](http://urbanplates.com)

**Woodstock's Pizza's** Tree Hugger is a mix of organic spinach, feta cheese, caramelized pecans, dried cranberries and organic balsamic vinaigrette. 6145 El Cajon Blvd., College Area, and 1221 Garnet Ave., Pacific Beach. [woodstockssd.com](http://woodstockssd.com)

**Fishmonger's Market's** Baccala salad is piled high with fresh Atlantic salt cod, purple potatoes, garbanzo beans, red onions and a drizzle of olive oil and lemon. 1735 Hancock St., San Diego. (619) 756-7345. [fishmongersmarkets.com](http://fishmongersmarkets.com)

**Farmer's Table's** popular baby kale salad comes complete with fresh oranges, pomegranate seeds, blueberries, candied walnuts and a citrus vinaigrette. 8141 La Mesa Blvd., La Mesa. (619) 724-6465. [farmerstablelamesa.com](http://farmerstablelamesa.com)

**Jalisco Cantina's** elote salad is brimming with corn off the cob, romaine lettuce, pico de gallo, Cotija cheese, chile, cayenne, fresh lime, tortilla strips, red jalapeño, cilantro and a light vinaigrette. 213 N. Coast Highway, Oceanside. (760) 429-1679. [thejaliscocantina.com](http://thejaliscocantina.com)

**The Haven** offers the caprese salad with sliced cherry tomatoes, fresh mozzarella, shredded basil and a drizzle of olive oil and balsamic reduction. 4051 Adams Ave., San Diego. (619) 281-1904. [thehavenpizzeria.com](http://thehavenpizzeria.com)

**Union Kitchen & Tap Encinitas'** Union Wedge is loaded with shaft blue cheese dressing, cherry tomatoes, bacon lardons, pickled cipolini onions and crumbled blue cheese. Grilled chicken, blackened salmon, shrimp or grilled prime sirloin are optional. 1108 S. Coast Highway 101, Encinitas. (760) 230-2337. [localunion101.com](http://localunion101.com)

### Military appreciation

May is **National Military Appreciation Month**. San Diego restaurants show their gratitude and support with food specials.

**Oggi's Pizza & Brewing Co.** at Liberty Station will host a fundraiser from 5 to 7 p.m. today, with proceeds from items ordered from a special menu, to benefit



FARMER'S TABLE

A baby kale salad at Farmer's Table in La Mesa.



JALISCO CANTINA

Jalisco Cantina's elote salad.

the EOD Warrior Foundation. In addition, Oggi's is encouraging the public to donate to the nonprofit and it will match all the donations collected. 2562 Laning Road, San Diego. (619) 876-5000. [oggis.com](http://oggis.com)

**Papa John's** is stepping up its support of the troops. Through Sunday, \$2 from every special combo (two large one-topping pizzas, cheese sticks and a 2-liter beverage for \$25) sold at San Diego Papa John's locations will be donated to the Wounded Warriors Project. [papajohns.com](http://papajohns.com)

**Luna Grill's** Warrior Wrap (\$8.75) is made with gyros, simply seasoned fries, spicy yogurt sauce, feta, tomato and lettuce on a choice of multigrain

lavash or pita. Through May, \$1 from each Warrior Wrap sold in San Diego will benefit Warrior Foundation Freedom Station. Outside San Diego, \$1 from each Warrior Wrap sold will benefit Hope for the Warriors. Fifteen San Diego County locations. [lunagrill.com](http://lunagrill.com)

### National Burger Day

**National Burger Day** is Monday. Here's where you can satiate your burger craving.

**Current + Tides** chef Michael Poompan's Bacon Jam Burger (\$19) is packed with bacon-onion jam, Hopscotch cheddar, arugula and aioli, served on a warm pretzel bun.



CURRENT + TIDES

### The Bacon Jam Burger at Current + Tides.

Coronado Island Marriott Resort & Spa, 2000 Second St., Coronado. (619) 522-3150.

**Islands Restaurants'** Big Wave Burger is served with an endless side of fresh-cut Island fries. 11 locations. islandrestaurants.com

**Brew30 California Taps'** meatless option, the Impossible Burger, is a plant-based patty topped with mixed greens, jalapeño-tomato jam and smashed avocado. Manchester Grand Hyatt, 1 Market Place, San Diego. (619) 232-1234.

### What's happening

**Banyan Kitchen + Cafe** in Point Loma invites guests to celebrate National Wine Day with a special happy hour featuring imported Spanish wines paired with a free tasting of cheese and Chi Chocolat's artisanal gourmet chocolates. 3 to 7 p.m. Friday. 2690 Historic Decatur Road, San Diego. (619) 546-0650. banyankitchensd.com

**Hundred Proof** will host a Memorial Day collaboration brunch with **You & Yours Distillery** featuring \$7 specialty cocktails and dish selections such as grilled shrimp and avocado toast, lemon ricotta pancakes and smoked beef brisket hash. 10 a.m. to 3 p.m. Monday. 4130 Park Blvd., San Diego. hundredproofsd.com

**Smokeyard BBQ & Chop Shop** launches its monthly Smokeyard's Butcher and Brewmaster Dinner Series with former "Top Chef" contestant Giselle Wellman. She and Smokeyard executive chef Matt Sramek will collaborate with Societe Brewing Co. for a five-course tasting menu. 6:30 p.m. Wednesday. Westfield UTC, 4313 La Jolla Village Drive, Suite 2265, San Diego. \$55 per person. Tickets: smokeyard.com

**The Duck Dive** will host a fundraiser for Promises2Kids' Foodies 4 Foster Kids initiative through May, which is National Foster Care Month. The Pacific Beach restaurant will donate \$1 from the purchase of the following items: the Verdita Margarita, made with Los Altos Plata Tequila, house-made verdita (spicy/sweet blend of jalapeño, cilantro, pineapple and mint) and agave; Bill's Famous Bacon-Wrapped Meatloaf

topped with a smoked tomato jus and friend onion strings, served on a bed of mashed potatoes; and Stella Artois draft beer. 4650 Mission Blvd, Pacific Beach. (858) 273-3825. theduckdive.com

The San Diego Chinese Historical Museum has teamed up with local chefs to host its inaugural **"A Noodle Cook-Off"** featuring guest judge and YouTube personality Mike Chen of "Strictly Dumpling." Chefs will be challenged to use one similar ingredient — 99-cent packaged noodles — and transform it into a creative dish that Chen and event-goers will enjoy. In addition to one-of-a-kind noodle dish samplings, there will be appetizers and small bites, and Duck Foot Brewing Co. will provide the beer to wash it down. 11 a.m. to 2 p.m. June 2. Chuang Archive and Learning Center, 541 Second Ave., San Diego. \$40; \$35 SDCHM members. Tickets: bit.ly/2Gj0haA

### New menus

**California Modern** has released a new seasonal menu. In addition to new starters and entrées, including sweet-bread schnitzel and opah, guests will find shared options such as burrata toast with fennel pollen, wood-fired green vegetable tops, capers and fine herbs. The restaurant has also changed its tasting menu format, replacing the four-course and eight-course chef's tasting menus with a six-course chef's tasting menu priced at \$110 per person, or \$170 with beverage pairings. 5:30 p.m. daily. George's at the Cove, 1250 Prospect St., La Jolla. (858) 454-4244. georgesatthecove.com

**Carnitas' Snack Shack** is shakin' up the bar with its new pork-centric specialty cocktails: Old Major (Dirty Bacon Martini), made with bacon-infused vodka, dry vermouth and olive brine; Cerdo del Diabo (Devil Pig), made with Anejo Tequila, blood-orange jalapeño puree, lime, agave and a chili-lime salt rim; Bacon Jalapeño Margarita, made with tequila, Cointreau, prickly pear puree, lime, agave and a chili lime salt rim; and Sus Rex (King of the Pigs), with bacon-infused cask-strength bourbon, maple syrup, angostura bitters, orange twist and candied bacon. 1004 N. Harbor Drive, San Diego. (619) 696-7675.

carnitassnackshack.com

**The Smoking Goat** invites guests to rediscover the thoughtful dishes, flavors and details of the old-school French classics, including escargots a la bourguignonne, French onion soup, New York steak frites, Compart Farms Duroc pork, and beef cheeks a la bourguignonne. Choose a pairing wine from the wine program that curates both domestic and French-grown varietals from Bordeaux, Burgundy, Champagne, Liore and the Rhone Valley region. 3408 30th St., San Diego. (619) 955-5295. thesmokinggoatrestaurant.com

**Viewpoint Brewing Co.** has launched a new brunch menu featuring six California-inspired dishes, some that pair well with beer: Scottish egg served with hash browns, fries or salad (\$11.95), churro French toast (\$10.95), Del Mar parfait (\$9.95), Viewpoint Benedict served with hash browns, fries or salad (\$12.95 or \$14.95), cold smoked salmon (\$14), and two eggs any style with bacon or sausage served with hash browns, fries or salad (\$14). 10 a.m. to 3 p.m. Saturday and Sunday. 2201 San Dieguito Drive, Del Mar. viewpointbrewing.com

**Spill the Beans** in the Gaslamp Quarter has added breakfast chia bowls to its menu. For \$6, you can start your day with the Berry Bowl, made with fresh seasonal berries and coconut milk yogurt, or with the Protein Bowl, with bananas, house-made almond butter and organic agave. Each bowl is topped with chia, flax, sesame and sunflower seeds. 565 Market St., San Diego. (619) 233-3836. spillthebeanssd.com

Through May, **Puesto** is offering its Taco de Puebla, made with spiced pork shoulder, jocoque (a dairy product based on fermented milk), salsa roja and cilantro; and a Fruit Cart Margarita, made with Olmeca Altos Tequila Reposado, mango, pineapple, cucumber, watermelon and fresh lime juice, rimmed with Tajin and a spray of fruity garnishes. Two locations: 789 W. Harbor Drive, San Diego and 1026 Wall St., La Jolla. eatpuesto.com

**Phil's BBQ and Sammy's Woodfired Pizza** have teamed up to create three new menu items in May, with a portion of the proceeds benefiting Big Brother Big Sisters. Available at all seven San Diego Sammy's Pizza locations through Father's Day (June 17), the new items include barbecue chicken salad with fresh corn, tomatoes, red onion, Gorgonzola and crispy tortilla strips; barbecue pizza with Phil's boneless pork ribs, pineapple, chili oil, garlic, red bell peppers and mozzarella; and an angel-hair pasta dish tossed in a garlic cream sauce and topped with a beef rib and sauce. sammyspizza.com

**Corner Bakery Cafe** has unveiled a new seasonal menu, "Fresh You Crave," available through Sept. 5. The menu includes strawberry lemon pancakes, a caprese panini, pasta primavera, and a berry pecan salad with all-natural chicken. Available at all six San Diego-area locations: downtown San Diego, Mission Valley, UTC, Carlsbad, Encinitas and Temecula. cornerbakerycafe.com

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