



11 S'Mores Desserts Sure to Satisfy Your Sweet Tooth

[Nicole Fera](#) - November 16, 2015

Chocolate, Marshmallows & Graham Crackers With a Twist.

S'mores have been satisfying people long before the treat was thrust into the spotlight in the beloved *Sandlot* movie. There's something about crunchy graham crackers packed with roasted marshmallows and melted chocolate to form one perfect bite that gets me every time. Plus, they're fun! Roasting up the 'mallows around a campfire with friends or family never gets old, especially when you know that a s'more is in the making. Though these fireside moments might not happen every day, a gal has to have somewhere she can get her fix. Lucky for us there are plenty of places you can enjoy all the elements and nostalgia of a s'more any time you'd like. Some of these places serve the dessert traditionally while others put a spin on the classic. Work your way through this list for pure gooey satisfaction.

Roast Your Own S'mores Platter



The only thing better than ordering a big plate of delicious s'mores to devour is being able to assemble and roast them yourself. This dream scenario comes true at Saddle Ranch in Costa Mesa. This hot spot is known for its boisterous atmosphere, amazing food, live music and entertainment. Saddle Ranch has a huge outdoor patio where you can warm up by the fire pits where the s'mores magic will take place. Simply order the Roast Your Own S'mores Platter for two and enjoy an assortment of marshmallows, chocolate bars, caramel, chocolate sauces and powdered sugar waiting to be assembled. Between the live music and this fun, delicious activity, this could be your next perfect date night.

Saddle Ranch

1870 Harbor Blvd

Costa Mesa, CA 92627

949.287.4652 | www.thesaddleranch.com/costamesa.html

Deconstructed S'mores



Sushi Roku is not only one of the best places to get fresh sushi and amazing dishes, but it also offers something you might not expect: s'mores. Save room for dessert the next time you stop in and prepare to be blown away by their deconstructed s'mores dish. Yes, s'mores. Though uncommon for a Japanese restaurant, this dessert takes things to a whole new level. The dish is served with a flame in the middle of the plate so you can roast and assemble the different elements and create an awesome bite. The ingredients include chocolate bars, green tea bars, marshmallows (of course), and graham cracker sand.

Native Knowledge: Although there is no wrong way to eat this dish, we find that the best way is to roast the marshmallow, place it between green tea and chocolate bars, dip into the chocolate and roll around in the graham cracker sand. You're welcome.

Sushi Roku

327 Newport Center Drive

Newport Beach, CA 92660

949.706.3622 | www.innovativedining.com/restaurants/sushiroku

S'more What?



The North Left is a sleek restaurant in Santa Ana known for its innovative, creative meals, and for the decadent s'mores dessert. Cleverly listed on the menu as "S'more What?" this dish resembles a sort of deconstructed version of the famous treat. It's the perfect way to end any meal at this hot spot, and the dish comes out looking as great as it tastes. The chocolate and marshmallows are served in little dollops, sprinkled with a graham cracker crumble. It's not too sweet, just simply satisfying.

The North Left

400 N Broadway

Santa Ana, CA 92701

714.543.3543 | www.thenorthleft.com

S'more Stuffed



If you haven't been to Baking Betty's yet, then you must check it out ASAP. This dessert palace features some of the best cookies, bites and ice cream sandwiches around and they're all under one roof. They serve s'mores and you can customize the dish to your liking. Choose any of their cookies to sandwich warm, melted chocolate and roasted marshmallows between. If this seems a bit much, there's always their s'more stuffed cookie with all the elements of your favorite dessert baked right into one bite-sized treat.

Baking Betty's

401 Newport Center Dr

Newport Beach, CA 92660

949.640.2253 | www.bakingbettys.com

Banana Nutella Bao



Take A Bao is an Asian fusion restaurant that offers some of the most creative dishes you will find in Studio City, or anywhere, for that matter. Take A Bao combines classic flavors and ingredients to create fun, whimsical dishes we can't get enough of. However, the star attraction on the menu falls under the dessert category and fits perfectly on our list. The Banana Nutella Bao is their version of a s'mores dessert made with bruleed banana, Nutella, marshmallows and chopped hazelnuts served in a cinnamon sugar bun. This twist on the classic is the perfect way to end any amazing meal here.

Take A Bao

11838 Ventura Blvd

Studio City, CA 91604

818.691.7223 | www.takeabao.com

Happy Camper S'mores



Mohawk Bend is not only one of the best restaurants in Los Angeles because of its excellent food, but because of the restaurant's healthy approach. The majority of the restaurant's menu items are vegan. Mohawk Blend prides itself on using plant-based, organic and local ingredients as much as possible, and they hit it out of the park on all of their dishes—that includes the vegan Happy Camper S'mores. This gives vegans with a sweet tooth a chance to dive into a truly decadent dessert their carnivore friends will have no trouble eating. This dish is served straight up: chocolate sauce, toasted marshmallows and housemade graham crackers. Bingo.

Mohawk Bend

2141 Sunset Blvd

Los Angeles, CA 90026

213.483.2337 | www.mohawk.la

Drunken S'mores



Just when you think San Francisco can't get any more amazing, someone comes along and opens a dessert bar complete with decadent treats, wine and art—pinch me! They offer a menu of sweets that is constantly evolving with the seasons, wines from all over the world and a great space to meet friends and enjoy an evening out. The ambiance of this hotspot is laid back, with candlelit rooms perfect for a date night. If you visit one evening and the stars align just right, drunken s'mores will be on the menu, and you need not look any further. This treat begins with a chocolate ganache tart on the bottom, topped with roasted marshmallow and covered in a hot Baileys chocolate sauce that is so good you might cry. This dessert, paired with a good wine and some great company, guarantees an evening you'll want to relive.

Native Knowledge: As we mentioned, the menu is constantly changing, so if you have your heart set on the drunken s'mores (which you should) make sure to give them a heads up before visiting, to make sure they'll be serving it that evening.

Candy Bar

1335 Fulton St

San Francisco, CA 94117

415.673.7078 | www.candybarsf.com

Trick'd Out S'more



Dandelion Chocolate is all about one thing—yep, you guessed it: chocolate. Not only do they make their own chocolate, but they make chocolate using the simplest ingredients, preserving the best things about the cocoa beans and everything we love about the decadent sweet. From caffeine content to flavor to the processes needed to obtain the beloved bite size treats, these people know it all. They're happy to share their knowledge and desserts when you visit this store. During every visit you can increase your knowledge of cocoa and order their trick'd out s'more, forever altering your life in the best way. The flavors are combined in a ready-to-eat bar, but not before they brulee the mallow right before your eyes. After a few bites you'll understand why they're the best at what they do.

Native Knowledge: Dandelion Chocolate offers tours of its workshop, where you can watch the magic take place. Book in advance because they're known to sell out!

Dandelion Chocolate

740 Valencia St

San Francisco, CA 94110

415.349.0942 | www.dandelionchocolate.com

S'more Nachos



Velvet Cantina is an amazing Mexican food restaurant and bar that offers an interesting take on our favorite dessert. The s'more nachos consist of cinnamon sugar chips topped with mini marshmallows, chocolate sauce and set on fire to get that roasted component we all crave. The best part is that the kitchen is open until midnight, so you can have a couple drinks at their bar and save this one for when the sweets cravings hit at the stroke of midnight.

Velvet Cantina

3349 23rd St

San Francisco, CA 94110

415.648.4142 | www.velvetcantina.com

Tableside S'mores



The Duck Dive is one of my favorite bars in Pacific Beach, whether for their endless mimosas on Sundays, their epic duck fat fries or the fun atmosphere. Just when I thought things couldn't get better at this hot spot I learned about their tableside s'mores. After you've had a couple drinks and some grub, order this off the Sweet Endings portion of their menu and you will not be disappointed. Before you know it, they'll be setting up a little campfire at your table where you can roast and assemble your very own s'more. The great outdoors brought right to your table—I'll drink to that!

Native Knowledge: You can order the tableside s'mores for two or four people, but even if it's just two of you, order four. You're going to want to make extra s'mores to pass out to new friends on Sunday Funday!

The Duck Dive

4650 Mission Blvd

San Diego, CA 92109

858.273.3825 | www.theduckdive.com

S'mores French Toast



Breakfast Republic is serving sweet breakfasts in the North Park neighborhood with its take on these classics. Breakfast Republic features everything from chicken wing breakfast bowls to breakfast jambalaya, omelets and eggs and much more. They also serve amazing pancakes and sweet treats, which brings us to the s'mores French toast. This dish is made with graham cracker-crusting brioche bread topped with toasted marshmallows and drizzled in chocolate sauce. Come for the fun, fresh atmosphere and keep coming back for s'more.

Breakfast Republic

2730 University Ave

San Diego, CA 92104

619.642.0299 | www.breakfastrepublicca.com

S'mores Kit



No vacation or secret weekend getaway is complete without something sinfully delicious that involves chocolate and some crunch. At Shorebreak you'll have more than one chance to get your hands on this tasty dessert; either at their restaurant, Zimzala, or with their S'mores Kit. If you prefer to leave the cooking to professionals then this amazing restaurant will be happy to present you with their deconstructed S'mores dish at the end of the night. If you're more of the adventurous do-it-yourself type, then simply purchase one of their S'mores Kits and head on out to one of the firepits. Chairs and benches make this the perfect place to hang out with friends and family and roast up some treats and memories. Either way you'll be happy with the results.

Shorebreak Hotel

500 Pacific Coast Hwy

Huntington Beach, CA 92648

714.861.4470 | www.shorebreakhotel.com