

# The Dish: June 19–25

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The Dish is your source for the latest menu updates, new cocktail programs, happy hours, and special offers from San Diego's best restaurants and bars!

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## SD Beer Weekend

Mark your calendars for [SD Beer Weekend](#), the prelude to San Diego Beer Week in the fall, that takes place June 21 to 23 at breweries throughout San Diego.

San Diego Brewers Guild hosts this third annual event, and this year focuses on the community of craft and the individuals, breweries, beer bars, retailers and neighborhoods that make SD Beer so special.

Visit the Brewers Guild's [calendar](#) for the full list of events and specials at the more than 150 brewery locations throughout the County, including [Karl Strauss Brewing Company](#)'s 35th anniversary block party to get things going on Thursday, June 20 at its The Outpost beer garden in San Marcos.

San Diego is known as The Capital of Craft™, and local breweries recently won 14 medals (including four Gold) at the 2024 World Beer Cup, the competition often referred to as [The Olympics of Beer Competitions](#).

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## Rise & Shine Restaurants Welcomes Summer's Seasonal Specials

### **Breakfast Republic**

At [Breakfast Republic](#), the Breakfast Hot Dogs are back for a limited-time by popular demand at all eleven San Diego County locations. Their iconic Breakfast Hot Dogs are bacon-wrapped and topped with onion, peppers, and cheese, two eggs between a brioche bun. It's the breakfast of champions!



### Fig Tree Cafe

[Fig Tree Cafe](#), with locations in Pacific Beach, Liberty Station, East Village, and Mission Valley, has also welcomed a new specialty item to the menu this Summer.

The Banh Mi Burger includes marinated pork burger patty, jalapeño aiolio, pickled Persian cucumbers, pickled carrot, and daikon radish on a brioche bun, served with fries!

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## Spill the Beans x Haus of Serotonin Bringing Host Pop-Up Events

[Spill the Beans](#), coffee and bagel shop beloved by locals and tourists alike, has welcomed a lineup of pop-ups at two locations with permanent jewelry brand Haus of Serotonin!

From 8 AM to 3 PM, Spill the Beans customers can enjoy \$10 off at the “Serotonin Salon”:

- Sunday, June 23: Gaslamp | 555 Market St, San Diego, CA 92101
- Sunday, June 30: Mission Valley | 525 Camino De La Reina, San Diego, CA 92108

Stop in with your besties, loved ones, and family for an unforgettable bonding experience paired with delicious, handcrafted lattes and specialty beverages, unique bagel and cream cheese pairings, and enormous bagel sandos.

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## Duck Dive Celebrates Summer With Crab Boil

PB’s [Duck Dive](#) is kicking off summer by hosting a Crab Boil on Thursday, June 20, from 6 PM to 10 PM. Guests can indulge in 1 ½ lbs. of Cajun-style Snow Crab, combined with Andouille sausage, jumbo shrimp, corn, and potatoes.



Tickets, priced at \$42 per person, can be purchased by clicking [here](#) or by visiting Duck Dive's website. There will also be featured drink specials throughout the evening, as Duck Dive as partnered with Humboldt Distillery.

Minimum two tickets for table seating, singles for bar seating. Please call Duck Dive at (858) 273-DUCK to make reservations if you would like to be seated together.

We can't image a tastier way to celebrate the beginning of summer!

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## Sandpiper Summer Menu Now Available

Executive Chef Marty Fay of [Sandpiper Wood Fired Grill & Oysters](#) in La Jolla Shores has released his summer menu and it includes several new additions:

- Albacore Dip (smoked albacore, everything bagel crackers, soft boiled egg, pickles)
- Croqueta de Bacalao (cod, bechamel, lemon aioli)
- Panzanella (tomato, burrata, peaches, sourdough)
- Swordfish Schnitzel (German potato salad, labne, marinated cucumbers)
- Street Corn Rockefeller (Blue Devil oysters, corn, cotija, guajillo, bacon, breadcrumbs)
- Fried Oysters (maque choux, remoulade, pickled jalepeno)
- Fusili Pesto (corn, tomato, squash)
- Soft Shell Crab Parm (bucatini, heirloom tomato, mozzarella, basil)
- Hawaiian Cheesecake (ube, mango, coconut & rum whipped ganache)

The La Jolla Shores restaurant, located at 2259 Avenida De La Playa, is celebrating its second anniversary this month. Happy Hour is "all day" Fridays and Saturdays from 11 AM to 5:30 PM, as well as at 4 PM to 5:30 PM, Sunday to Thursday.

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# The Smoking Gun Hosts 3rd Annual Michelada Competition

[The Smoking Gun](#) is gearing up for its third annual Michelada Competition! This Market Street favorite will host eight bars on Tuesday, June 25 at 3 PM competing for Judge's Pick, People's Pick, and Most Unique.

Featuring Modelo Especial, competitors like [El Chingon](#), [Hasta Mañana Cantina](#), [Sandbar Sports Grill](#), [Mavericks Beach Club](#), and [American Junkie](#) are gearing up to take home the crown. Admission to the event is free, with raffles, giveaways, and specials to keep the party pumping throughout the afternoon!



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## Elements of Nature Dinner Series at VAGA Continues

The next in the '[Elements of Nature](#)' dinner series celebrates the summer solstice at The Nature of Earth Dinner. Enjoy a bespoke welcome cocktail and savor a five-course menu showcasing seasonal delights like tomatoes, fresno peppers, peas, zucchini, and more.

Each dish symbolizes our deep connection with the bountiful gifts of the earth and the joy of using fresh, seasonal ingredients to celebrate the abundance of the new season!

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## Karl Strauss to Launch Tower X<sup>2</sup> Double IPA

[Karl Strauss](#), San Diego's longest continuously operating post-Prohibition brewing company, is releasing Tower X<sup>2</sup> Double IPA this Thursday, available on draft and in 16-oz four-packs at its five San Diego locations. This 8.5% ABV beer is a stronger version of last year's Tower X West Coast IPA.



A Tower X<sup>2</sup> release party will be held on June 20, from 3 PM to 7 PM at The Outpost San Marcos. The event is free and part of the brewery's 35th anniversary celebrations, leading into [SD Beer Weekend](#). Enjoy \$6 Karl Strauss beers, special taco plates, and beer-infused desserts.

Tower X<sup>2</sup>, featuring citrus and pine notes, celebrates the brewery's origins and collaboration with [91X FM Radio](#), which will broadcast live from the event. Find Tower X<sup>2</sup> at various locations through the brewery's [Beer Finder](#).

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# Quiero Restaurants Adds New Menu Items to Kick Off Summer

[Quiero Restaurants](#), which shares a space with [Mike Hess Brewing](#) in Seaport Village and Imperial Beach, has added four items to its menu to kick off the summer:

- Seaport Tuna Tower: Ahi tuna poke cubes, cucumber and avocado marinated with black truffle extract and chili arbol oil drizzled with cilantro aioli served with house-made corn chips
- Island Vibes Tostadas: Ahi tuna ceviche cured in lime juice with onion, cilantro, cucumber, and oregano and topped with avocado, black sesame seeds, chipotle aioli & microgreens, finished with a tangy chili arbol sauce
- Tropical Salmon Taco: Grilled salmon rubbed with achiote spice, lemon & orange juice over a flour tortilla with guacamole spread and topped with arugula, cucumber, onion, tomato & pineapple, finished with a serrano chili salsa and cotija cheese sprinkle
- Scallop Picante Taco: Flambéed scallops in a chipotle, tomato sauce cooked with onion, poblano pepper & corn, topped with cabbage micro greens & bacon bits, finished with signature chipotle & cilantro aioli on a flour tortilla

Click [here](#) for more info.

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