

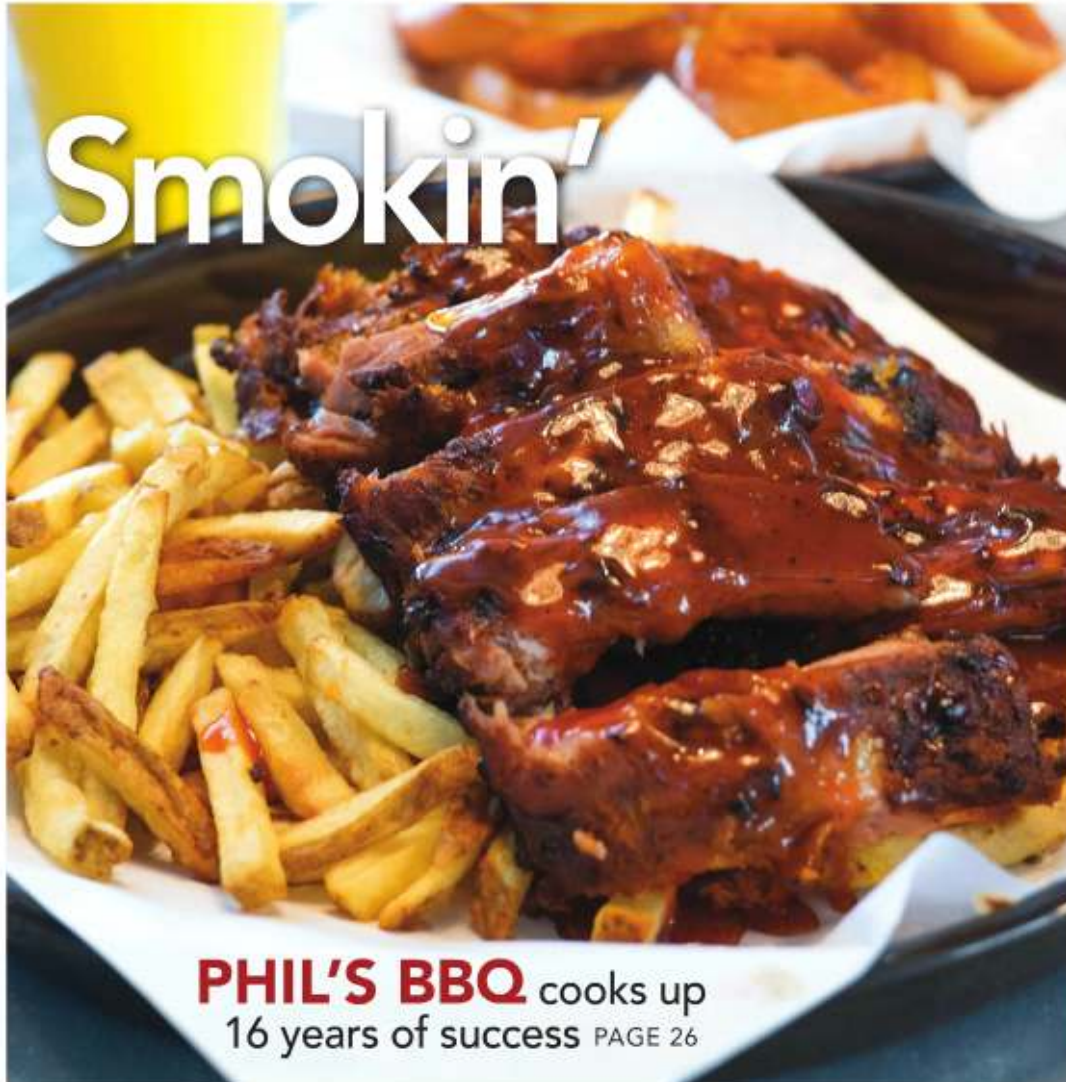
SAN DIEGO

Winter 2014

10TH ANNIVERSARY ISSUE

# DINING OUT

the great restaurants of san diego



Smokin'

**PHIL'S BBQ** cooks up  
16 years of success PAGE 26

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inthemix

# Q-AND-A

## with Co-Founder Kory Stetina of LOVELIKEBEER



### What is LOVELIKEBEER?

LOVELIKEBEER is a pop-up restaurant concept. We host dinner events that pair craft beer and artisan vegan cuisine to raise money for charitable causes. The Menu Series is a spin-off that provides permanent access to some of our best culinary creations. We partner with restaurants to collaborate on dishes that they add to their menu with an exciting beer pairing. For every order, the restaurant donates a percentage of revenue to a chosen charity.

### Where can we find your Menu Series installations?

At Monkey Paw in the East Village, we have the Mumbai Monkey Sandwich with crispy, curried tofu and sesame Asian slaw paired with a rotating release from Monkey Paw. Proceeds go to Ferdinand's Familia Animal Rescue. There's also the Vegan Chilorio Taco at Tacos Perla in North Park, paired with Mike Hess Brewing's Grazias Vienna Cream Ale. Those proceeds benefit Community Gives, an education-focused charity affiliated with Tacos Perla.

### Is vegan food difficult to pair with beer?

We take pride in demonstrating that vegan food—when prepared with creativity and passion—requires no sacrifices to attain bold flavors or rich textures. This opens up endless options and variety for creating exciting beer and food pairings.

### What is one of your favorite types of beer for food pairings?

Crisp, effervescent, and earthy, saisons are always great paired with food—vegan or non-vegan.

### Which brewers are you excited to work with next?

We've always wanted to collaborate with Ryan Brooks at Coronado Brewing Co. He is a great brewer, a fellow vegan, and has always supported what we do.

Learn more about upcoming events and delicious pairings at [lovelikebeer.com](http://lovelikebeer.com).



## Have Your Beer and EAT IT, TOO

Beer-spiked dishes to  
warm you up this winter



### San Diego Iron Fries from Barleymash {600 Fifth Avenue; 619.255.7373}

This hefty serving of seasoned spuds heaped with stout-braised short ribs, pepper jack cheese-beer sauce, sour cream, shredded cheese, guacamole, and salsa fresca is like carne asada fries on steroids. [barleymash.com](http://barleymash.com)

### Beer-Battered Jalapeños from Slater's 50/50 {2750 Dewey Road #193; 619.398.2600}

The side of cilantro-lime sour cream puts the spicy, battered peppers in perfect balance. Knock back the heat even further with a pint of one of the 100-plus brews on tap. [slaters5050.com](http://slaters5050.com)

### Garlic, Cheddar, and Stone Ruination IPA Soup from Stone Brewing World Bistro and Gardens {2816 Historic Decatur Road #116 and 1999 Citracado Parkway}

A splash of Stone IPA introduces a welcome tinge of bitterness that cuts through the garlic and sharp cheese in this nourishing soup, known as "The Pungent One." [stoneworldbistro.com](http://stoneworldbistro.com)

### Whole-Grain Beer Crust Pizza from Pizza Port Brewing Company (multiple locations)

Swap traditional crust in favor of whole-grain beer crust for a pie with the hoppy, malty undertones you'd expect from a pint. [pizzaport.com](http://pizzaport.com)

### Black Garlic Fondue from Karl Strauss Brewing Company (multiple locations)

Made with a warm wedge of Cambozola cheese, black garlic, roasted peppers, caramelized onion, and Red Trolley Ale cream sauce, this decadent dish served with slices of grilled bread is a great starter, especially on chilly evenings. [karlstrauss.com](http://karlstrauss.com)

—Sigrid Nelson and Erin Jackson