



Executive Chef Kevin Templeton



Located in the heart of San Diego's GASLAMP District, barleymash is the fun, high-energy downtown restaurant and bar that celebrates the richness of American culture through its appetizing and progressive bar fare. Both the restaurant philosophy and menu offerings draw heavily from two barroom staples: beer and bourbon. The name, in fact, refers to the typical grain mixture used in the brewing and distillation process of both beer and bourbon. What results from this pairing is a uniquely American dining experience and aesthetic that remind all patrons of two simple ideas: life is meant to be sipped and savored, and good times should always be shared.

barleymash is the downtown place-to-be for locals and tourists alike. Set amidst reclaimed wood from the original foundation and a warm modernist design, the restaurant and bar support San Diego's best micro- and nano-breweries. (The bar is also fully stocked to suit any other distinguishing palate.) The garage-door style windows open up the interior space to the Gaslamp's sunny disposition. And, rooted in the idea

that we are indeed a community, three large communal tables foster a sense of gathering where deliciously innovative food, conversation and drink can be shared amongst friends and neighbors. Best of all, though the evening may get started in barleymash, this top-notch eatery also encourages patrons to visit ginger's, located downstairs. ginger's is a sophisticated, yet laid-back lounge where vodka takes center stage. For martinis, mixing and mingling, this ultra-hip lounge is where it's at.

With entertainment slotted seven nights a week for everything from bands to deejays, as well as various special events like beer tastings and food pairings, San Diegans can now consider their social calendar full of memorable moments.

Chaf Said What??:

Advice to young chefs: Learn the Back of House and Front of House. *When you understand how an entire restaurant business operates it will make you a better chef and a better employee.*

Adapt to your environment: *When Barleymash opened, the concept was large tables and family style food for all to share. They soon realized that most of their customers wanted single portion meals, the team was quick to adapt the change without losing their customers.*

My music and my job balance each other out: *Being in a heavy metal band provides an release from the stress of work and makes me a calmer more focused chef.*

Eat, Cook, Explore:

Three herbs and spices he would choose for a year: Chives, Tarragon, Dried Chili's (Ancho)

Favorite tool other than a sharp knife: **Immersion Blender**

Restaurant mentioned on the show: **Barley Swine**

Contact Method:

Barleymash

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