



## National Cheese Pizza Day



Say cheese! Wednesday, September 5<sup>th</sup> is National Cheese Pizza Day and we're keeping it simple, while enjoying pizzas piled high with all different types of ooey gooey, melty and crumbled cheeses. There are tons of excellent pizzerias around

San Diego, so we've narrowed down some of the very best spots to celebrate on September 5<sup>th</sup> – each will be a *gouda* time, we guarantee it!

[The Haven](#) is a Kensington neighborhood pizzeria serving up the best Neapolitan-style pizzas in San Diego! From pies loaded with meats such as candied bacon, sausage and pepperoni, to all veggie masterpieces, you can't go wrong with any menu item at this quaint spot, tucked away along Adams Avenue. On National Cheese Pizza Day, it only makes sense to order The Haven's **4 Cheese** made with red sauce, fontina, mozzarella, cheddar and parmesan. You can even substitute the crust for whole wheat or Gluten-Free, for just a few extra bucks.

Forget intricate toppings, cheese pizza is where it's at! Pacific Beach's [Backyard Kitchen & Tap](#), located near the bustling corner of Garnet and Mission Boulevard, could not agree more, which is why they offer a **Three Cheese** flatbread. Composed of pomodoro sauce, feta, parmesan, mozzarella, basil and roasted garlic, not only is this pie vegetarian, its oh-so-delicious. Pair with a glass of *Boom Boom!* Syrah red wine, which perfectly complements the cheesy goodness, and enjoy on Backyard's relaxing patio.

[Woodstock's Pizza](#) is known for their fresh toppings, savory sauce and premium mozzarella cheese, so why not check out their El Cajon Boulevard or Pacific Beach location on National Cheese Pizza Day?! Pies can be customized with delicious crusts, sauces such as creamy sriracha and zesty red sauce, and plenty of toppings. You can get extra cheesy by ordering the **Wildebread with Cheese** appetizer, fresh baked bread with melted cheese, garlic and herbs, served with your choice of ranch or zesty red sauce. Woodstock's abides by the statement, 'cheese makes everything better!', and we could not agree more.

You know a spot is serious about their pizzas and flatbreads when they've imported an oven directly from Napoli for baking! [Farmer's Table](#), a La Mesa food-to-fork destination, incorporates innovative spins on time-tested, family recipes stemming from Sicilian roots. Each of their pizzas and flatbreads is made with fresh, authentic ingredients and cooked to perfection in the oven, which serves as a staple in the inviting eatery. Farmer's Table has a must-try, **Margherita** flatbread oozing with fresh mozzarella cheese, and enhanced with tomato sauce and basil.

[barleymash](#), a high-energy Gaslamp District spot serving elevated bar bites, uses both beer and bourbon in many of their dishes, and they're pretty keen on cheese, too! It should come as no surprise that barleymash offers a some of the tastiest flatbreads in the area, as each crust is made daily, from scratch, using local beer and fresh ingredients from local farms. This includes the **Gaslamp**, an appetizing option topped with a three-cheese blend, whiskey-caramelized onions and garlic cream.

During an afternoon spent shopping at [The Village at Pacific Highlands Ranch](#), stop in to **Fresh Brothers** to both refuel and celebrate National Cheese Pizza Day. Their **Cheese Pizza**, which is made with no GMO's, fillers, artificial ingredients or preservatives, is the best around. You can opt for thin or thick crust, and Fresh Brothers even has a Daiya cheese (vegan) option for those vegans to come in to grab a pie. If you've got more shopping planned for after your meal, Fresh Brothers has seven-inch personal pizzas, so you won't have to worry about storing leftovers in your car.