



PPHIC

Rising Star

Actor **Alex Wolff** will be among those honored at S.D. International Film Festival, Oct. 10-14

Trendy

A look at the growing popularity of food halls

+
Stage performances, concerts that rock, funny guys and gals, a Barrio pub crawl and cool events.

FLAVORS *of Fall*



FARMER'S TABLE

Seeking an eatery that not only serves classic fall flavors, but also integrates autumnal inspiration into their charming decor? Farmer's Table in La Mesa is your seasonally-inspired dining destination, touting apt adornments that pair effortlessly with their farm-to-fork menu items, including their **Baby Kale Salad**, comprised of roasted butternut squash, pomegranate seeds, blueberries and candied walnuts, tossed in citrus vinaigrette.

(619) 724-6465 | farmerstablelamesa.com



ROUTE 29

Farm-fresh seasonal fare is the signature of Route 29, Napa Valley's debut in The Gaslamp. This farm-to-table concept reflects the essence of wine country's rustic-modern ambiance with elements of wood, iron and copper decor amidst an open kitchen design. Artfully prepared, the fluctuating menu rotates with the seasons to meet the demand for sustainable, organic ingredients for dishes including **The Farmer's Salad**, a butternut squash and haricot vert salad with onion, radish, corn, cauliflower and fig aderezo.

(619) 235-8144 | route29restaurant.com



BARREL REPUBLIC

In the pursuit of food as warm and comforting as the changing autumn leaves, look no further than Barrel Republic. With three locations in Oceanside, Carlsbad and Pacific Beach, this beloved beer mecca is home to well-over 40 casks of coveted craft brew alongside an elevated menu of Southern California fare. Sink your fork into a staple of the fall menu; the **Vegan Wild Mushroom "French Dip."** This seasonal sandwich brings together richly textured portobello, oyster and button mushrooms with sautéed onion, spinach, vegan cheese and a savory porcini au jus.

(760) 435-0042 | (760) 841-8404 | (858) 270-9922
barrelrepublic.com



THE HAVEN PIZZERIA

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Cooler temperatures create the perfect excuse for cozying up at home with a piping hot pizza from The Haven, a Kensington neighborhood favorite eatery located along Adams Avenue. Offering some of the best Neapolitan-style pizzas in San Diego, fresh, seasonal produce tops many of The Haven's creations, such as the **Total Package**. The combination of roasted garlic sauce, crispy Brussels sprouts, caramelized onions and melted mozzarella cheese can be enjoyed at the quaint pizzeria, ordered as take-out or delivered straight to your house. During October, The Haven will also feature a seasonal pizza made with pumpkin, olive oil, caramelized onions, gorgonzola and roasted walnuts - all the flavors of fall on one pizza pie? Yes, please.

(619) 281-1904 | thehavenpizzeria.com



BARLEYMASH

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Deep booths, bourbon and food that warms the belly are perfect accompaniments for the cooler evenings to come. Downtown's barleymash offers just that. Fostering a sense of community, this fun, high-energy restaurant and bar invites both locals and tourists to grab a seat and enjoy the Gaslamp District's best bites and beverages. Executive Chef Kevin Templeton strives for scratch-made dishes with organic, locally grown and sustainable ingredients, and takes pride in creating menus built upon seasonal favorite dishes. Rich duck and fall flavors come to life with their Duck Empanadas, made with duck confit, sweet corn, arugula, goat cheese, lime crema and a roasted poblano beer-cheese sauce. Another favorite is **The Farmhouse**, comprised of roasted spaghetti squash, zucchini, tri-color cauliflower, green beans, carrots, toasted quinoa, freshly made heirloom tomato sauce and basil oil. House-made focaccia bread is served on the side to soak up the flavorful sauces. Pair with a glass of crisp, bright Riesling for a delectable dinner.

(619) 255-7373 | barleymash.com

around
SAN DIEGO