



# The San Diego Union-Tribune

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## DISH

### Saturday is Pi Day

Mathematicians and dessert lovers have reason to celebrate, thanks to Pop Pie Co. The University Heights artisanal bakery will put its crust in the hands of other chefs in recognition of the infinite number pi (3.14). San Diego chefs Andy Harris (Grand Ole BBQ y Asado), Brandon Zanavich (The Friendly), Samantha Aaron (Spoiled Vegans Cafe) and Pop Pie's chef Gan Suesarakham help fans devour a whole lot of pie. Harris will bring his BBQ Pork Daddy Mac Pie, Zanavich will have a pot pie take on his Dirty Flat Top Cheese Burger, Aaron will provide a healthy balance with a BBQ Jackfruit Mac & Cheese Pie, and Suesarakham will provide his personal recipe, Green Curry Chicken Pie. Sister ice cream shop Stella Jean's will serve a menu of its most popular flavors (honey rosemary, Earl Grey, salted caramel corn, s'mores and mango sticky rice), alongside flavors not normally on the menu, including ube pan de sal (a purple yam bread), banana pudding, Thai tea and Golden Mylk, a caffeine-free beverage, made with a creamy nut milk base and spices. The day's festivities start at 7 a.m. with a number of specials, including free hand pies for the first 50 people in line. 4404 Park Blvd., San Diego.

[poppieco.com](http://poppieco.com)

**Cafe Gratitude** will offer \$5 slices of its Awakening Key Lime Pie, made with avocado lime custard, cashew-coconut whipped cream, monk fruit and sugar-free pecan crust. 1980 Kettner Blvd., San Diego. (619) 736-5077. [cafegratitude.com](http://cafegratitude.com)

**Pacific Social** in Carmel Valley will celebrate the infinite number with current seasonal pie flavors, including spiced apple, Key lime, s'mores, triple berry, toasted coconut and chocolate pecan dulce de leche. Purchase one 6-inch pie at its regular price, and get another one for \$3.14. *The Village at Pacific Highlands Ranch*, 6025 Village Way, San Diego. (858) 720-6645.



PRIMAVERA RISTORANTE

### St. Paddy's Sour at Primavera Ristorante in Coronado.

[cohnrestaurants.com/pacificsocial](http://cohnrestaurants.com/pacificsocial)

**Patx's Pizza** in Hillcrest will serve dine-in guests a 10-inch specialty thin-crust pizza for \$3.14, with the purchase of any 14-inch deep-dish or specialty pizza, including the pesto-infused bianco verde and the prosciutto and arugula thin crust. 3888 Fourth Ave., San Diego. [patrispizza.com](http://patrispizza.com)

### Tuesday is St. Patrick's Day

**Barleymash** kicks off the holiday with traditional Irish specials, like corned beef and cabbage and whiskey libations sponsored by Tullamore Dew. 600 Fifth Ave., San Diego. (619) 255-7373. [barleymash.com](http://barleymash.com)

**Bleu Bohème's** signature green drink, the Basil Martini, is made with imported French vodka, fresh basil and a touch of citrus. 4090 Adams Ave., San Diego. (619) 255-4167. [bleu-boheme.com](http://bleu-boheme.com)

**Bruegger's Bagels** brings back its shamrock-green bagels, available Saturday through Tuesday. They can be purchased individually or by the dozen on a first-come, first-served basis, while supplies last. *Locations: San Diego, Coronado and Carlsbad.* [brueggers.com](http://brueggers.com)

**Campfire** chef Andrew Santana turns corned beef and cabbage on its head with his beef lengua, plated with house-made sauerkraut, brown sugar and Champagne vinegar-pickled mustard seeds, 17-ingredient secret sauce, topped with a steamed cabbage leaf. 2725 State St. Carlsbad. (760) 637-5121. [thisiscampfire.com](http://thisiscampfire.com)

All Dog Haus Biergarten

locations will serve up green beer on St. Patrick's Day. Plus, venues with a full bar are offering \$6 Jameson shots and \$7 Pickle Backs. 227 E. Broadway, Vista and 969 Ninth Ave., San Diego. [doghaus.com](http://doghaus.com)

**Duck Dive** in Pacific Beach will host a festive Taco Tuesday with \$3 green beer and \$3 corned beef and hash tacos starting at 5 p.m. If you can't wait until St. Patrick's Day, the open-air beach bar is serving weekend brunch featuring green beer, a specialty shamrock shake and Irish breakfast shots. 4650 Mission Blvd., San Diego. (858) 273-3825. [theduckdive.com/home](http://theduckdive.com/home)

The St. Paddy's Sour, a celebratory cocktail made with Jameson Irish whiskey, lime juice, lemon juice and simple syrup and a lime wheel and mint spring garnish, can be found at the end of the **Primavera Ristorante** rainbow. 932 Orange ave., Coronado. (619) 435-0454. [primavera1st.com](http://primavera1st.com)

**Prohibition** properly celebrates St. Patrick's Day with three Irish cocktails made with Proper Twelve whiskey along with offering "proper pours" for \$10. Guests can choose one or try all three: What the Pook, made with banana oleo-saccharum (a combination of sugar and citurs) and R&D house bitters; Penicillin #4, made with ginger, honey, citric acid and R&D smoked bitters; and Fear of the Dark, made with cold brew coffee, orgeat and R&D sarsaparilla bitters. 548 Fifth Ave., San Diego. (619) 501-1919. [prohibitiondsd.com](http://prohibitiondsd.com)

**Yard House** puts an American twist on the traditional corned beef and cabbage with its corned beef braised in beer and aromatics. It's served with boiled red potatoes and cabbage. What would this savory dish be without a Guinness or an ice-cold green beer (available upon request), or \$5 pints available from 6 to 10 p.m. *The Shoppes at Carlsbad*, 2525 El Camino Real, Suite 210, Carlsbad and *Mission Valley mall*, 1640 Camino Del Rio N., Space 157, San Diego. [yardhouse.com](http://yardhouse.com)

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