

San Diego Blog Time

The Best (Fried) San Diego Pickle!



My first visit to [Barleymash](#) in downtown San Diego was a pleasant surprise. While I'm excited to share that this 5th & Market restaurant has the best San Diego pickle, which they call... IN A PICKLE, I'm also happy to report that Barleymash is a great place to bring a group of friends, share a plate and or plates — they even have appetizers big enough to be an entree, and big enough to be shared.

Sharing is caring and it's highly encouraged at Barleymash.

The vibe at Barleymash is warm and cozy with plenty of whiskey and bourbon showcased throughout their casual yet upbeat, yet laid back eatery. I was informed by the host that there is a new martini bar opening up downstairs very soon. I took a quick peek and was impressed by the classic old-timey train aesthetic — it's surely a "step back in time" kind of martini bar in San Diego.

Now did I tell you about the best pickle? It's called IN A PICKLE!

IN A PICKLE is kosher pickle spears, stuffed with cream cheese and wrapped together with smoked ham — then battered and fried!



This fried pickle is so very very delicious! And the dipping sauces? Tremendously tasty!

Your pickle plate comes with 4 sturdy pickles.

Consider coupling your pickle plate with one of many burgers or iron fries, which are a big, nay, enormous plate of fries served in a variety of lip smacking ways).

Take a look at these iron fries plates:

ALL IN – (pork belly confit, stout-braised short rib, pulled pork, pepper jack beer-cheese sauce, fresh chopped chili mix)

BACON BLEU CHEESE – (applewood-smoked bacon, bleu cheese crumbles, green onions, tomatoes, pickled onions, basil-bleu cheese sauce)

BUFFALO CHICKEN – (marinated chicken, whiskey-buffalo sauce, ranch, tomatoes, celery)

VEGGIN' OUT – (roasted farmhouse veggies, pepper jack beer-cheese sauce)

HELL FIRE – (prime carne asada, fresh jalapeños, fresh habañeros, roasted serranos, cream cheese, habañero jelly, pepper jack beer-cheese sauce)

Pictured Below: Buffalo Chicken Iron Fries



Not too spicy and hot — what a scrumptious fries plate!

Or these big burgers:

THE CHAMP – (grilled beef patty, pulled pork, pepper jack, habañero jelly, bourbon-bbq ranch, crispy tobacco onions)

SURF N' TURF – (grilled beef patty, cream cheese, añejo tequila n' butter-poached Maine lobster meat, baby arugula, whiskey-caramelized onions, white truffle aioli)

BLACK AND BLEU – (blackened beef patty, bleu cheese crumbles, ale-aioli, whiskey-caramelized onions, applewood-smoked bacon)

ALL AMERICAN – (grilled beef patty, american cheese, baby greens, tomato, red onion, house made pickles, ale-aioli)

THE VOLCANO – (grilled beef patty, cream cheese, roasted serranos, salsa fresca, crispy tobacco onions, tequila-cilantro aioli)

BOURBON-BBQ – (grilled beef patty, aged cheddar, applewood-smoked bacon, crispy tobacco onions, bourbon-bbq sauce)

If you have a hankering for whiskey or bourbon, Barleymash has a copious amount of options, and in hindsight, I regret not trying the THE WHISKEY MULE. They also have a [great craft beer selection](#).

