

San Diego's Most Anticipated Restaurant Openings of 2016

By Darlene Horn | January 4, 2016



Brace yourself, San Diego. The year 2016 promises to be packed with tons of buzzy new restaurants opening all over the county. And we're here to help you by dishing on the newest places to dine and drink by category. Read on to get the skinny on San Diego's newest dining concepts, which breweries and bars you'll be bellying up to in 2016, plus what expansions you should be on the lookout for and more details on what's to come this year for the San Diego restaurant scene.



Liberty Station Hotbed

San Diego was overdue for an awe-inspiring food-centric market built for both locals and visitors, but construction delays forced an opening of this rehabbed Naval training facility to early 2016. Come late January, historic Liberty Station will be the locale for Liberty Public Market, a venue showcasing some of the best vendors this city has to offer. Le Parfait Paris, Cecilia's Taqueria, MooTime Creamery, Venissimo Cheese, Mastiff Sausage and Cane Patch Pies are just a few of the businesses calling the market home. Also look for Mess Hall with executive chef Tim Kolanko, who'll be running with the market-to-menu concept and promises to source all ingredients from the premises.

Also in 2016, the Liberty Station hub will play host to several restaurants' expansion plans, all with winter or spring openings. Look for Italian pizzeria Buona Forchetta to start serving its pies at this second location. The LOT follows up its luxury movie-going experience and upscale dining concept started at its original La Jolla spot last year. North Park's <u>Breakfast Republic</u> is bringing the business of breakfast to the area with restaurant No. 2 joining well-established sister restaurant <u>Fig Tree Cafe</u> nearby. And The Patio Group is taking further advantage of San Diego's mild climate with its newest concept Fireside, featuring indoor/outdoor seating, fire pits and food cooked on wood-fired grills.

Anticipated opening: January 2016

2820 Historic Decatur Rd.



Star Chefs

Red O Restaurant

San Diego is getting some star power to add fuel to its Baja cuisine movement with the Rick Bayless–driven Red O Restaurant opening in the UTC area. Existing locations for the Mexican-based restaurant mini-chain include Los Angeles, Newport Beach and Santa Monica. If construction of the 8,300-sq.-ft. building goes as planned, look for an opening by midyear. Anticipated opening: Mid-2016

UTC area

Herb & Wood

Little Italy's Kettner Boulevard can now be considered Top Chef Row with Brian Malarkey and

business partner Chris Puffer (pictured above) aiming to lure diners with Herb & Wood.

Malarkey will let the ingredients do all the heavy lifting at this restaurant located on the same

block as Richard Blais' two eateries Juniper & Ivy and The Crack Shack. Currently slotted for the

menu is local tuna and uni crudo with apple, shallots, herb relish and cucumber-citrus broth;

wood-fired king trumpet mushrooms with lemon verbena and house-churned butter; and other

dishes with a heavy emphasis on vegetables. Old-school cocktails, housemade pastas and a

bread program are also planned.

Anticipated opening: March 2016

2210 Kettner Blvd.



Expansions and New Concepts

The Taco Stand

La Jolla isn't known for its street food, but you'll find Tijuana-inspired taco creations at <u>The Taco Stand</u>. This year, the shop is expanding with two more locations in Downtown and Encinitas. Like at the original eatery, look for housemade corn tortillas, made-to-order churros and a selection of salsas.

Anticipated opening: January 2016 (Downtown); Spring 2016 (Encinitas)

<u>645 B St.</u>

Encinitas area

Pokirrito

Chef Junya Watanabe is expanding his hold on the Convoy area with Pokirrito, a sushi burrito/poke concept launching early in the year that will be adjacent to his successful shop Rakiraki Ramen and Tsukemen. Raw-fish enthusiasts have three options at Pokirrito. They can pick their own base (white rice, brown rice or kale), veggies, fish, spice level and toppings; order one of four signature poke bowls; or choose from among eight densely packed sushi burritos (pictured above). Little Italy location dubbed Pokirrito #2 will soon follow, with an February. expected opening in (Convoy); Anticipated opening: January 2016 February 2016 (Little Italy) 4646 Convoy St. #101

2254 India St.

One Door North

North Park's <u>The Smoking Goat</u> is getting a sister restaurant — <u>One Door North</u> — and it's in the form of a more casual dining experience. Helmed by executive chef Fred Piehl and his wife Tammy, the concept promises to celebrate the great outdoors with a playful menu. Anticipated opening: January 2016

3422 30th St.

Carnitas' Snack Shack

Porcine lovers, rejoice. Locally lauded <u>Carnitas' Snack Shack</u> will soon have a coveted spot on the Embarcadero. This newest venue joins the original location in North Park and the Del Mar shop that opened last year. Can't wait to start chowing down on the Triple Threat pork sandwiches or carnitas tacos? Fear not. The mobile operation will be at the waterfront Wednesdays through Sundays. Check the <u>website</u> for the schedule. Anticipated opening: January 2016

1004 N. Harbor Dr.

Moonshine Beach and Cerveza Jacks

East Village's Moonshine Flats and The Deck extends to Pacific Beach with Moonshine Beach

and Cerveza Jacks this February. The concept by Good Time Design tweaks the original by

offering a southern Gulf Coast hospitality feel (instead of down-home Texas ambiance seen at

the Downtown location). It's an expansive project: There's room for 1,500 people in the 20,000-

sq.-ft. venue that includes a stage. Food-wise, guests can expect wood-fired Mexican fare.

Anticipated opening: February 2016

1165 Garnet Ave.; 619-501-4600

Heaven Sent Desserts

You know the restaurant business is strong when familiar players expand on their brands or

launch new concepts. It's no different for Heaven Sent Desserts, which recently relocated down

the block to a new address in North Park. This year, the shop is expanding with a second

location in Poway with an off-site kitchen baking up custom cakes and signature desserts like

pure vanilla bean crème brûlée and the shop's signature New Orleans croissant cake in a bread

pudding style.

Anticipated opening: March 2016

12655 Danielson Ct. Ste. 312, Poway

Pokewan

Love Boat Group, Inc., known for Blue Ocean Robata & Sushi Bar in Carlsbad, Blue Smoke

<u>Sushi</u> in Fashion Valley, <u>Big Bang! Sushi</u> in Rancho Bernardo and <u>Love Boat Sushi</u> in San Marcos

and Oceanside, is hopping onto the poke trend with Pokewan. The concept allows guests to

choose a base, fish, side and sauce with prepackaged sushi and nigiri options.

Anticipated opening: Mid-March 2016

2958 Madison St. Ste 104, Carlsbad



Breweries and Bars

Bitter Brothers Brewing Company

Bars are big business in San Diego. Between booming breweries, tasting rooms and all-encompassing bars, there are plenty of places to imbibe. Kicking off 2016 is Bitter Brothers Brewing Company by brothers Bill and Kurt Warnke. The Morena Boulevard location will include a 3,200-sq.-ft. brewery and a 700-sq.-ft. tasting room. Look for eight different brews at launch, including Golden Child hefeweizen, Little Brother IPA, Session Citra IPA and Bill's Best Bitter to be distributed to local and regional markets. Anticipated opening: January 2016

4170 Morena Blvd.

Coin Haus

Cohn Restaurant Group is fusing an arcade with drinks for Coin Haus in La Mesa. Found next to

another Cohn property BO-beau kitchen + garden, this mixed concept will feature retro games

like Super Mario Bros., Donkey Kong and Frogger for guests to play as they fill up at one of 50

self-serve taps.

Anticipated opening: Summer 2016

8361 Allison Ave., La Mesa

Vigilant Brewing Company

Del Mar is finally getting its own brewery this spring in the form of Vigilant Brewing Company —

located a stone's throw from the Del Mar Fairgrounds. Originally the site of a pottery factory,

this drinking destination will be led by owner and head brewer Charles Koll, formally

of Prepkitchen Del Mar and Mille Fleurs. The expansive 4,500-sq.-ft. space will include a

brewery, indoor/outdoor patio, semi-open kitchen and communal dining room. There's also

room for games: a bocce ball court and Ping-Pong tables are planned for the 2,200-sq.-ft. patio.

Anticipated opening: Spring 2016

2201 San Dieguito Dr., Del Mar

Tasting Room Del Mar

Wine, craft beer and food come together under one roof at Tasting Room Del Mar this year.

The concept comes from father-and-son team David and Evan Taylor, who also plan to

introduce a retail component to the space. When open, look for small plates created by

complement executive chef Steven Lona to the liquid offerings.

Anticipated opening: Early 2016

1435 Camino del Mar, Del Mar



Remodels

Sally's Seafood on the Water

This will be unveiling refreshed year, several restaurants and new furnishings. Downtown's Sally's Seafood on the Water, located within the Manchester Grand Hyatt, will reopen in March with an extensive upgrade while adding more outdoor seating and new fire pits. The redesign also includes expanded views of the bay with floor-to-ceiling windows in the dining room as well as views of the kitchen. Anticipated opening: March 2016

1 Market Pl.; 619-358-6740

Craft & Commerce

In early 2016, look for a newly expanded outdoor patio complete with custom fire pits at Little

Italy's Craft & Commerce. The original design was by Paul Basile of BASILE studios, and he

continues his handiwork with a complete kitchen redo. Executive chef JoJo Ruiz will be taking

over the kitchen, so expect a new menu as well.

Anticipated opening: Early 2016

675 W. Beech St.; 619-269-2202

The Hake Kitchen & Bar

Over in La Jolla, The Hake Kitchen & Bar will be taking advantage of its seaside location by

expanding its current floorplan and adding an ocean view. We hear Mexico City-based designer

Jorge Campos will include two different areas: a lounge and a fine-dining room.

Anticipated opening: Mid-2016

1250 Prospect St., La Jolla



Miscellaneous

Last but certainly not least, there's a group of restaurants that don't fit in any of the above categories. Marching to the beat of their own drum, these anticipated openings include a motorcycle-inspired sandwich shop, a tiki-cocktail hot spot right on the boardwalk and more.

Moto Deli

Moto Deli hopes that travelers and locals in the Encinitas area will be drawn to its motorcycle-themed sandwich shop. Located on Highway 101, the concept by chef Alex Carballo and local entrepreneur Mario Warman will be offering chef-driven fare made from scratch. Keeping line with the theme, the shop's decor has a playful nod to a mechanic shop. Anticipated opening: January 2016

810 N. Coast Highway 101

Le Petit Bistro

Look for heavy Parisian influences at Le Petit Bistro planned for La Plaza La Jolla. The bistro will

be helmed by St. Tropez "celeb toque" Gerard Chauvet and executive chef Pierre-Olivier

Dedieu. It's a family affair: Dedieu is married to Chauvet's daughter, and both families uprooted

from France make the San to move Diego.

Anticipated opening: January 2016

7863 Girard Ave., La Jolla

1919

Gaslamp's newest sports bar comes to you from Damon Barone (owner of Prohibition Lounge)

with1919. Here, sports are front and center featuring live games on 25 HDTVs paired with

straightforward drinks and a Pickle Back menu. The bar also plans to cater to the late-night

crowd with the kitchen staying open until 1:19 AM seven days a week.

Anticipated opening: January/February 2016 560 Fifth Ave.

Campfire

North County will be home to a little outdoor fun with the introduction of Campfire in Carlsbad.

The 6,000-sq.-ft. project designed by Bells and Whistles Design will include indoor and outdoor

space complete with a Quonset hut. Completing the campfire feel, food will be cooked over

open flames.

Anticipated opening: Spring 2015

2725 State St., Carlsbad

Et Voila!

Adams Avenue will be the home of Et Voila!, a restaurant by Ludo Mifsud who promises a

fusion of classic and modern French dishes. Mifsud's background as maitre d' at Tapenade (now

Bistro Du Marché) along with chef-partner Vincent Viale will bring international flair to the

area.

Anticipated opening: Spring 2016

3015 Adams Ave.

Miss B's Coconut Club

Tiki cocktails will headline Mission Beach's Miss B's Coconut Club this spring. Located right on

the Mission Beach Boardwalk, the concept by owners of The Duck Dive and PB Shore Club will

feature island-inspired eats and showcase the area's nautical and maritime history.

Anticipated opening: Spring 2016

3704 Mission Blvd.

Unnamed Little Italy Project

No name has been assigned to CH Projects' newest restaurant in Little Italy that'll take the place

of Nelson Photo Supplies on the corner of India and Fir streets. The hospitality company is

planning a two-story building encompassing indoor and outdoor dining areas

with Paul Basile of <u>BASILE Studio</u>adding his design touches. Construction is currently underway

with an anticipated opening in the summer.

Anticipated opening: Summer 2016

1909 India St.