

# ZAGAT

## San Diego's Most Anticipated Spring Openings

By Darlene Horn

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Spring is officially here and with the start of the season, restaurants are blooming all over the city. Here's a list the most hotly anticipated restaurants opening in San Diego.

### The Market Hall

Foodies will find lots to keep them happy at this East Village spot. Dubbed as being a one-stop shop for groceries, gourmet produce and restaurant, the San Diego location is one of four places opening in Dallas and Seattle with a headquarters in San Francisco. *969 Market St.*

**Anticipated opening:** Late March

## Mess Royale Poutine & Bagels

Montreal-style poutine and bagels arrive in Hillcrest soon. For the unfamiliar, the project by Canadian Hugo Tassone, will be serving bagels boiled in honey water and baked in a wood-fired oven as the basis for breakfasts and sandwiches later on in the day. Also on deck are poutine and beavertails, a fried sweet pastry. *142 University Ave.*

**Anticipated opening:** Late March/April

## Café Gratitude

This popular organic vegan eatery, with sister restaurants in Los Angeles, the Bay area and Kansas City, is expanding into San Diego with a 9,000-sq.-ft. restaurant in Little Italy. The spot, located on the first floor of Broadstone Little Italy, will be serving freshly pressed juices alongside popular menu items with cheeky names like “I am warm-hearted” and “I am nourished.” *1980 Kettner Blvd.*

**Anticipated Opening:** March or April

## Cannonball

Draft is getting some competition from its sister restaurant and it’s boasting unparalleled views of the ocean from upstairs. Along with Pacific Rim-inspired decor including a traditional sushi bar enclosed in one-of-a-kind glass sushi cube, previews of the menu tease to plancha skewers with Brussels sprouts and inari pockets with rice and scallops. *3105 Ocean Front Walk*

**Anticipated Opening:** April 1



## Quad AleHouse

Downtown San Diego is getting a new beer spot in the form of Quad AleHouse. The owners of Gaslamp Tavern are also behind this project, calling it a “craft beer sanctuary” with 28 beers on tap, all curated by local beer expert Beau Schmitt. Alongside small batch brews, a dose of history will be injected into the space located on the third floor of the Gaslamp Tavern— it was once housed Navy lockers for servicemen in transit. *868 Fifth Ave.*

**Anticipated Opening:** April

## The Backyard

Historic Liberty Station is gaining another eatery in the form of a backyard party. This new concept by The Patio Restaurant Group will feature custom outdoor wood-fire grills designed by Phil Roxworthy, plus smokers and pizza ovens in a space with indoor and outdoor seating. Executive chef John Medall’s menu takes full advantage of the outdoor cooking technique and will offer wood-fire favorites alongside salads, craft beer and cocktails. *2855 Perry Rd.*

**Anticipated Opening:** April



## Bracero Cocina de Raiz

Javier Plascencia's newest project — this one with co-owner with Luis Pena — can be found on the fringes of Little Italy. Keeping in line with his two other restaurants, Romesco Mediterranean Bistro and Finca Altozano, this restaurant will focus on fine Mexican cuisine with locally sourced ingredients from San Diego and Baja California. The two-story space also includes a crudo bar, street level dining, an interactive vertical bar and open kitchen on each level. *1490 Kettner Blvd.*

**Anticipated Opening:** First week of May



## Rustic Root

RMD Group and Ken Lovi of The Knotty Barrel are bringing local, farm-fresh brunches, dinners and late-night eats to a Gaslamp rooftop this spring. Under the helm of executive chef Antonio Friscia, look for rustic American cuisine using local produce and housemade ingredients. There's not much info about specific dishes from the restaurant's website, only the promise of "timeless food and cocktails" as well as hints of San Francisco influences as seen by Frisca. *535 Fifth Ave.*

**Anticipated Opening:** May

## Park & Rec

Look for cocktails, games and an open courtyard complete with three bungalows on Park Boulevard in University Heights. The project is the brainchild of John Pani's ELE Collective, known for Waypoint Public and Hotel Vyvant. Drinks are the driving force behind the destination with well-known bartenders Trevor Easter and Anthony Schmidt attached. *4612 Park Blvd.*

**Anticipated Opening:** May

## Breakfast Republic

Western Steakburger in North Park is transitioning to a breakfast destination this spring. The transformation by restaurateur Johan Engman, known for Fig Tree Café, will be offering a selection of eight different pancakes, breakfast hot dogs and breakfast beer samples. Oreo Cookie pancakes and s'mores French toast aim to be popular menu items. *2730 University Ave.*

**Anticipated Opening:** Late May

