

**The San Diego Union-Tribune**

The Dish

## San Diego celebrates Fat Tuesday with food, music and plenty of beads



Looking for a place to celebrate Fat Tuesday next week in San Diego? “Let the good times roll” at these hot spots boasting special dishes, cocktails and Mardi Gras happenings starting this weekend.

The **Big Easy Bites and Booze Self-Guided Tour** includes 20 bites and 20 New Orleans-inspired sips. 1 to 5 p.m. Saturday. Gaslamp Quarter. \$25 by Friday; \$30 the day of the event. Attendees must be 21 years or older and have a valid ID. Tickets: [sdmardigras.com](http://sdmardigras.com)

Guests will sample craft cocktails from 21 of the best bars in San Diego County at the **San Diego Bartender Shakedown**. The one-night-only event takes place under one roof from 6 to 10 p.m. Saturday at Liberty Station, Building 177, 2875 Dewey Road, San Diego. \$100 VIP (6 p.m. access), plus admission to the VIP lounge throughout the evening; \$65 general admission (7 p.m. access with no VIP admission). 21-and-up. [bit.ly/2It5d2T](http://bit.ly/2It5d2T)

**Point Loma Fish Shop** will celebrate the holiday with a special shrimp gumbo. Pair it with your choice of the restaurant's wine or bring in your own bottle with a \$5 corkage fee. Guests can also choose from pale ales to IPAs and stouts to ciders. Monday through March 7. 1110 Rosecrans St., Suite 100, San Diego. [thefishshoppointloma.com](http://thefishshoppointloma.com)

**Ginger's**, just steps from the Barleymash, will celebrate Fat Tuesday with karaoke and classic martinis like The Cosmo, a blend of Skyy Citrus Vodka, Cointreau, fresh lime and cranberry juice. Bar bites can also be ordered from Barleymash's menu. 8 p.m. Tuesday. 600 Fifth Ave., Gaslamp Quarter. (619) 255-7373. [gingersgaslamp.com](http://gingersgaslamp.com)

**Barleymash** will host its Beads, Brews & Bacardi Mardi Gras party featuring New Orleans-inspired food, drinks and music. Bites include a shrimp po' boy with golden fried shrimp and gumbo and sips like The Nola, with Bacardi Superior Rum, raspberry and lime or the Bourbon Street, a mix of Teeling Whiskey, coconut, coconut milk and nutmeg. 10 p.m. Tuesday. 600 Fifth Ave., Gaslamp Quarter. (619) 255-7373. [barleymash.com](http://barleymash.com)

**The Smoking Gun** will serve a \$25 All-You-Can-Eat Crawfish Boil. Wash it all down with specialty cocktails, wine, beer or boilermakers (a beer and shot) such as the Ramrod, made with Henebery Whiskey and a pint of Cali Creamin'. 555 Market St., San Diego. (619) 233-3836. [thesmokingguns.com](http://thesmokingguns.com)

The world's biggest hot dog chain — **Wiener schnitzel** — is expanding its pioneering chili cheese fries line with three flavor extensions as part of a

limited-time “Chili Cheese Fries Around the USA” offer, available through April 28. The three new loaded chili cheese fries spotlighting regional tastes: Italian chili cheese fries (New York City’s Little Italy); Tex-Mex chili cheese fries (San Antonio); and Thousand Island chili cheese fries (central California coast). San Diego (4), National City, La Mesa, Chula Vista (2), Imperial Beach, Spring Valley, El Cajon (2), Escondido, Santee, Oceanside (2). [wienerschnitzel.com](http://wienerschnitzel.com)

The **17th annual Hillcrest Mardi Gras** celebration returns with a neighborhood-wide party bus party crawl. The event features six party buses, five party stops, dozens of participating bars, clubs and venues, along with exclusive drink deals and entry, circus performers, drag queens, giveaways and plenty of beads. 6 to 11:30 p.m. Tuesday. Hillcrest. \$10 advance; \$15 after the first 300 tickets are sold. [bit.ly/2GFd1Nn](http://bit.ly/2GFd1Nn)

## **New on the menu**

**Kettner Exchange** has unveiled a new seasonal cocktail menu featuring drinks like Topsy Tea Party, made with pomegranate white tea-infused gin, green chartreuse, lime, lemongrass, pomegranate and cucumber; Coco Jalisco is made with Blanco Tequila, Tepache (a Mexican spiced pineapple liquor), pineapple, lime and coconut; Smoked Giuseppe, a mix of Kettner Exchange’s Single Barrel Mezcal, sweet vermouth, Cynar, coffee liquor and salt; English Channel, made with London Dry Gin, Cocchi Americano, Luxardo Bitters and orange bitters; and You Had Me at Aloe, made with gin, Aloe Liqueur, Cointreau and lemon. 2001 Kettner Blvd., San Diego. (619) 255-2001. [kettnerexchange.com](http://kettnerexchange.com)

**Flower Child**’s new rotating dinner taco options include chicken pasture with charred onion, caramelized pineapple, avocado salsa and cilantro; grilled steak with roasted peppers and onions, avocado, aged white cheddar and cilantro; Korean barbecue tofu with kale kimchi and sesame radish slaw (vegan); and grilled shiitake mushroom with caramelized tofu, avocado salsa, pickled onion and cilantro (vegan). Bring a friend and enjoy 2 plates of tacos and a carafe of

blackberry sangrias for \$25. 2690 Via De La Valle, Del Mar. (858) 314-6818. [iamaflowerchild.com](http://iamaflowerchild.com)

**Tender Greens** has revamped its West Coast menu with dishes like the harvest chicken salad, Mediterranean salad, caprese sandwich, made with mozzarella, roasted tomatoes, arugula and aioli on ciabatta and grilled salmon with seasonal salsa, sprouted brown rice, Cotija, cabbage slaw, lime crema. Del Mar (opening in April), downtown San Diego, La Jolla, Mission Valley and Point Loma. [tendergreens.com](http://tendergreens.com)

## Openings

**Storyhouse Spirits**, an urban distillery, bar and lounge, has opened its doors in East Village. Founders Matt Kidd and Steve Kuftinec, in collaboration with the design team from Blalock & Partners Architectural Design Studio, have created three distinct spaces blending old and new. The venue includes a distillery — the second largest in San Diego — and production facility, a bar opening to a street side patio and a mezzanine with skyline and water views. A tasting room and full-service bar and lounge will offer cocktails, wine and beer as well as casual fare, including seasonal small plates centered on dishes cooked in the signature copper wood-fired oven. Selections include beef and lamb gyros with avocado Naan, pickles, labneh, and raita (condiment); and locally sourced and house-cured halibut served on a bed of citrus, jicama and golden beets and garnished with pickled chili and a light citrus vinaigrette. 1220 J St., San Diego. [storyhousespirits.com](http://storyhousespirits.com)