

# Five New Restaurants To Visit This Weekend

by Keri Bridgwater May 6, 2016, 4:00p



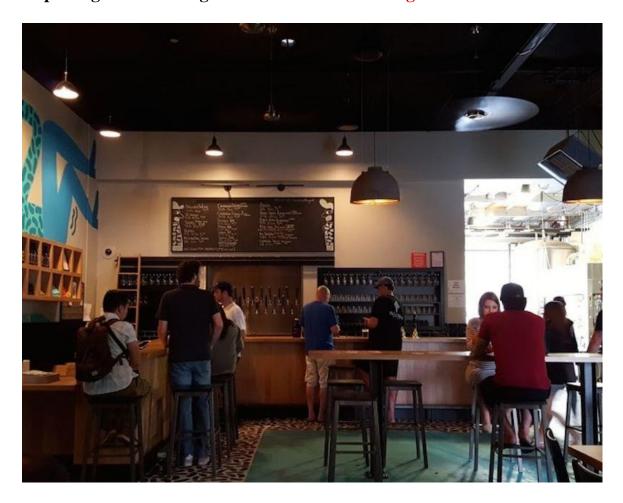
Romesco

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Where to drink and dine on your days off.

It's finally Friday, which means it's almost time to clock-off and get those weekend vibes started. No plans yet? No problem! Eater's here with a handy set of recommendations to assist in your dining destination decision-making. In this regular feature, we'll help you discover recently opened restaurants and uncover new-to-you bars and eateries (plus occasional menu debuts) specializing in everything from Friday happy hour cocktails through to Sunday brunch, so you can make the most of that well-earned downtime.

# Copenhagen X San Diego Suds: Mikkeller Brewing



The former AleSmith Brewing Company's HQ is now home to Danish transplants Mikkeller, who opened doors to their new Miramar tasting room late last month. Stop by and sample one of their 18 beers on tap, including a Shapes Belgian-Style Blonde, California Dream w/ Blonde Orange, Belgian Dark Strong or the Ny Verden Olde Ale. Food truck fare this weekend will be served courtesy of Haad Sai and Local Kebab Mikeller pours between 12 - 10 p.m., Thursday to Saturday, and 12 - 9 p.m., Sunday through Wednesday. **9366 Cabot Drive** (858) 381-3500 [Photo: Mikkeller]

### **OH!** Juice



While OH! Juice is available downtown (at the Dailey Method), and Hillcrest, Little Italy and Rancho Santa Fe farmer's markets, founder **Hanna Gregor** just opened doors to her flagship boutique Tasting Room in Carlsbad. Specializing in coldpressed, raw, organic juices there are 15 seasonal flavors to sample: from rich greens to vibrant fruit juices, and dairy-free nut milks. Nutritionists/consultants can also advise on customized cleanses and programs tailored to specific health concerns. **5631 Palmer Way, Suite A** (619) 908-1150 [Photo: Facebook]

#### **Breakfast In Bonita: Romesco**



Bonita's famed Med-Mex bistro is launching its new breakfast menu on Sunday, May 8. Served every Saturday and Sunday from 8 a.m. - 12 noon plates range from huevos and omelettes, to chilaquiles and antojitos. Menu highlights include the Huevos Norteños, two scrambled eggs with house made beef machaca, refried chorizo beans, potatoes and fresh corn tortilla. If you're feeling adventurous, order the Menudo. **4346 Bonita Rd.** (619) 475-8627 [Photo: Courtesy Photo]

**Bright & Balanced New Cocktails: Saltbox** 



Lead bartender **Joe Bailin** emphasizes solid, balanced drinks with unique ingredients, and less-complex builds with his new spring cocktail line up at **Saltbox**. The slightly tart and almost floral *Living the Dream* comprises Grey Goose, blueberry-basil syrup, lemon juice, and cardamom bitters. The *Being and Time* is a refreshing drink with Ford's Gin, Lillet Blanc, Aperol, Solerno and grapefruit bitters. Tequila naysayers should try the *Cruz Control*; a smooth blend of house barrel aged Cruz Reposado, Ferrand Dry Orange Curacao, lime juice and passion fruit. **1047 Fifth Ave.** (619) 515-3003 [Photo: **Saltbox**]

# New Menu Duet: Rancho Valencia Resort & Spa



Rancho Valencia Resort & Spa has debuted new menu items for breakfast, lunch and dinner at both culinary concepts: Veladora and The Pony Room. Seasonal ingredients take center stage with standouts including an Elysian Lamb Rack, Hirame crudo, plus a salted caramel s'mores tart at Veldora. While Pony Room patrons can enjoy crispy octopus tostadas, broiled swordfish and a Santa Fe chopped chicken Salad from its selection of debut eats. **5921 Valencia Circle** (858) 756-1123 [Photo: Rancho Valencia]