



**Eat Drink Be SD**

SAN DIEGO FOOD & EVENTS

## Let's Taco 'Bout National Taco Day

October 2, 2017

San Diego's favorite food holiday is quickly approaching – Wednesday, October 4 marks National Taco Day! Get your fix at these taco hotspots around San Diego:



If you're in search of the best tacos in Mission Beach, head in to **Sandbar Sports Bar & Grill**, located just a few steps from the beach. Not only did Sandbar win Pacific Beachfest's 2016 Best of the Beach Fish Taco Contest, but they've got a Sky Bar deck that is the perfect spot to enjoy a plate of tacos while sipping on a cocktail or beer. The Best in SD TKO Style tacos can be ordered with your choice of meat, including braised carnitas or local white fish, and are served in irresistible cotija-crusted flour tortillas. Each taco is piled high with beer-brined escabeche slaw, lime crema, spicy guacamole, tobacco onions, chipotle aioli and fried cilantro. Yum!

Recently opened in Oceanside, **Jalisco Cantina** is already the taco-f the town with their daring drink menu, which includes margaritas, cocktails and a variety of tequilas. They also serve small appetizers, salads and a few traditional desserts. A must-try are the Lemon Garlic Shrimptacos, topped with cotija cheese, cabbage, jalapeno, crema, pico, lime and radish. There are four other options, and each plate come with three tasty tacos!



**Deal Alert:** On Wednesday, October 4th **The Duck Dive** will have \$5 Surf N' Turf Tacos, which consist of filet and lobster, poblano chimichurri, ancho chile crema and pickled radishes. Grab a group of friends and come in for some quality people watching and refreshing cocktails. If wine is more your style, you're just in luck. The Duck Dive has half-off wines on Wednesday!

If you haven't yet heard, jackfruit is one of this year's hottest food trends and **Del Sur Mexican Cantina**, in the South Park neighborhood, is introducing customers to it in the form of a taco. Their Jackfruit tacos are made with adobe marinated jackfruit, and served with cabbage, poblano crema and chipotle. Many say the fruit, originally from Southern India, has the texture pulled pork.



**PB Shore Club** has nine different styles of tacos, each of which comes as two tacos with Spanish rice, refried or black beans and your choice of corn or flour tortillas. The Ahi Poke Blackened Tacos are the perfect mix of fresh fish, ripe avocado and a little bit of seaweed salad. Enjoy your tacos on Shore Club's deck with a panoramic view of the Pacific Ocean.

Look no further than **Pacific Beach Fish Shop** and **Encinitas Fish Shop** for a build-your-own menu, where you begin by choosing your fish, and whether you would like it grilled or fried. Options include salmon, jumbo shrimp and yellowtail, among others. You then pick your seasoning. We highly recommend the fish shop seasoning, but you can't go wrong with any of the seven. The tacos come with either flour or corn tortillas, shredded cabbage, mixed cheese, pico de gallo and house cilantro white sauce. You can also go with a fish shop favorite, including the Spicy Dorado Taco. Mahi mahi grilled and marinated with Fish Shop seasoning is topped with sriracha aioli slaw and avocado lime drizzle to create a flavorful taco, that packs a slight punch.

Head to **The Taco Stand**, a family-owned taqueria decked in Tijuana-inspired décor, for an authentic taco stand experience without crossing the border. Devoted to serving top-grade meats and fresh ingredients, all of The Taco Stand's locations in Downtown, Encinitas and La Jolla make their corn tortillas, guacamole and salsas fresh daily, yielding tacos suited to the city's taco aficionados. You'll want to try their popular Al Pastor, crafted from rotisserie marinated pork, cilantro, onions, cilantro sauce and pineapple.



Spend your National Taco Day in a friendly atmosphere with a neighborhood feel at **Pillbox Tavern** in Solana Beach. This charming eatery exudes laidback vibes and coastal energy, making it the perfect spot to fuel up after a long day at the beach. Be sure to treat yourself to their hearty Taco Plate, prepared with your choice of grilled mahi, fried cod, chicken or carnitas, fresh pico de gallo, shredded cheese, house white sauce and cabbage, all served on warm corn tortillas with house tortilla chips and salsa.

For farm-to-fork fare and vintage flair, look no further than **Farmer's Bottega** in Mission Hills. The restaurant offers quaint ambiance to pair with its rustic dining features, making it an idyllic spot to relax and indulge in a plate of Fish Tacos. Enjoy a fresh blend of mahi mahi, shredded cabbage, pico de gallo and chipotle remoulade on warm corn tortillas, as you sip on one of their signature cocktails made with farm-fresh ingredients.

If fish tacos infused with modern zeal suit your National Taco Day hankerings, make **Union Kitchen & Tap** in Encinitas your taco destination. Savor a fresh plate of their signature Fish Tacos, packed with local yellowtail, lima crema, cotija, pico de gallo, shredded cabbage, micro cilantro and black bean cassoulet. Pair this with the location's seaside ambiance and craft beer selection, and you'll be dying to taco 'bout it.

Embarking on an energetic night in Pacific Beach? Make your taco run to **Backyard Kitchen & Tap**, a beachy hotspot located only steps away from the bustling Pacific Beach boardwalk. Bursting with lively San Diego vibes in a trendy setting, Backyard offers Blackened Fish Tacos, loaded with white fish, roasted tomato salsa, jalapeño crema, cabbage, smashed avocado, cilantro, and black bean and corn salad. This delectable menu item not only packs piquant flavor, but is also a great option for the city's gluten-free foodies!

Achieve taco nirvana by visiting these culinary hubs around the city on National Taco Day!