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THE SAN DIEGO UNION-TRIBUNE
WEEKLY ENTERTAINMENT GUIDE

CHICANO-CON: FIFTH ANNUAL EVENT AIMS TO CONNECT COMMUNITIES **5**

BADGE-FREE: FUN GOES BEYOND CONVENTION CENTER **12**

SUPER EATS: POP CULTURE IS ON THE MENU ALL OVER TOWN **18**

50

THINGS TO SEE AT COMIC-CON

Here's what we're looking forward to as the pop culture convention celebrates 50 years

PAGES 6-11

LOCAL RESTAURANTS IN THE COMIC-CON SPIRIT

BY CAROLINA GUSMAN

San Diego Comic-Con opens for its first full day today, and downtown restaurants will be command central for thousands of cosplayers, superhumans and plain people-watchers to take a break from the convention frenzy and refresh with a themed bite and/or cocktail. Most Comic-Con menus and cocktails are available through Sunday, unless otherwise noted.

Barleymash will serve a lineup of comic bites like The Caped Crusader mac and cheese, topped with grilled chicken thighs and whiskey buffalo sauce; ale-braised pork and barbecue sauce Gotham Pizza; and Suicide Squad Wings tossed in house-made teriyaki, mango mojito and sriracha; and for dessert, The Riddler, double-fudge chocolate cake with house-made mint ice cream. Barleymash teamed up with Thorn Brewing to craft a few Comic-Con specialty drinks like Brews Wayne Juicy Hazy IPA; Poison Ivy, made with Heradura Blanco Tequila, cucumber, mint, agave, lime and Tajín; and Detective Gordon, with Skyy Cold Brew Vodka, Kahlúa, cream and graham cracker. 600 Fifth Ave., Gaslamp Quarter. (619) 255-7373. barleymash.com

Bleu Bohème is honoring Spider-Woman with its Femme d'Araignée cocktail. Priced at \$14, the drink is made with rye whiskey, Ramos Pinto Fine Ruby Port, lemon juice and simple syrup, topped with soda water. 4090 Adams Ave., San Diego. (619) 255-4167. bleuboheme.com

Death by Tequila will offer a cocktail inspired by the Avengers' arch-nemesis, Thanos. This big, bad-boy of a drink features flavored layers of citrus dragon fruit puree, lime, mezcal and Ancho Reyes, garnished with an orange peel. 569 S. Coast Highway 101, Encini-



GRANT GRILL

The Mother of Dragons is one of the "Game of Thrones"-themed drinks available at Grant Grill.

tas. (760) 782-2240. deathbytequila.com

El Chingon will strike back with three Empire-themed cocktails: Vader-rita (\$25), made with Agave Blanco Tequila, fresh lime juice and organic agave nectar, topped with a paleta and served in a goblet; Palpatine's Paloma (\$12), made with El Jimador Blanco Tequila, fresh lime, salt and choice of Jarritos (Mexican soft drink); and Kyo's Kooler (\$12), made with Azuñia Blanco Tequila, house-made watermelon cordial, lime and Tajín. 560 Fifth Ave., Gaslamp Quarter. (619) 501-1919. elchingon.com

The US Grant's **Grant Grill** mixologists have traveled to the seven kingdoms to create their latest cocktail menu: a "Game of Thrones"-inspired tribute to Comic-Con. Ranging from the Mother of Dragons, White Walker and King of the North to the Three-Eyed Raven,

Red Wedding and The Imp and The Mountain, each celebrated drink can be paired with a decadent Cersel's Scottish Egg. 326 Broadway, Gaslamp Quarter. (619) 744-2077. grantgrill.com

Havana 1920 toasts to the Star Wars Rebel Alliance with three featured cocktails, each priced at \$12: Dantooine Daiquiri, made with Havana Club Anejo Rum, fresh lime juice and fresh sugarcane syrup; Mon Calamari Mojito, made with Havana Club Anejo Rum, fresh lime juice, yerba buena, fresh-pressed sugarcane juice, sugarcane syrup and club soda; and Yavin Four, made with Diplomatico Rum, fresh pineapple juice, fresh lime juice, apricot liqueur and R&D Aromatic Bitters. 548 Fifth Ave., Gaslamp Quarter. havana1920.com

The Manchester Grand Hyatt will offer a variety of

themed food and cocktails during Comic-Con week at several of its establishments. *1 Market Place, San Diego.* (619) 232-1234. manchester.grand.hyatt.com

• **Seaview Breakfast**

Buffet Restaurant: Today: Baja Buffet with choices like chipotle Caesar salad and cilantro rice. Friday: Pizza, pasta and salad bar for lunch, and Italian night for dinner. Saturday: Summer barbecue for lunch and Made in Asia Night with pineapple fried jasmine rice. Sunday: Deli Day. (619) 358-6735.

• **Sally's Fish House & Bar:**

Star Wars-inspired sushi menu and lightsaber chopsticks. Out-of-this-world Galactic Cocktails (\$13 each) will also be offered. (619) 358-6740. sallyssandiego.com

• **Brew 30:**

Hulk Smash Burger (\$22), double meat, double cheese, double bacon and guacamole, smashed between a green bun. Pair it with the Dark Phoenix (\$12), made with vodka, peach, schnapps, Sprite and cranberry juice. brew30.com

• **Top of the Hyatt:**

Shazam! (\$12) is a mix of Malibu Rum, Mountain Dew and a splash of pineapple juice. topofthehyatt.com

Mezé Greek Fusion will jettison guests to Star Wars' Old Republic with drinks like Darth Revan Cooler, made with RumHaven Coconut Rum, fresh lime, pineapple, mint, vanilla and Allspice; Ebon Hawk, a choice of Nolet's Gin or Ketel One Vodka, fresh lime, ginger beer and bitters; and Grey Jedi Jungle Juice, made with

Dobel Diamante GBOD single-barrel tequila, mango purée, Ancho Reyes Verde, fresh lime and R&D Fire Bitters. Each cocktail is \$13. *345 Sixth Ave., Gaslamp Quarter.* (619) 550-1600. gaslampmeze.com

Primavera Ristorante

will offer two specialty dishes and a cocktail based on the "Mario" video games. The Super Mario Brothers house-made pork and beef meatballs (\$12) are stuffed with creamy ricotta and served with house-made marinara; the Mario Marsala (\$28) is a sauteed chicken breast with fresh mushrooms in Marsala wine sauce; and the Luigi Martini (\$14) is made with gin, dry vermouth, Cointreau, grenadine and orange juice. *932 Orange Ave., Coronado.* (619) 435-0454. primavera1st.com

Rendezvous at The US

Grant will serve defenders of justice a limited-time French-inspired cocktail menu that includes: Bronze Era, made with cognac brandy, St. Raphael (a French aperitif), Le Coq d'Or (a French aperitif) and orange bitters; Recton, a mix of gin, elderflower, lemon and rose water; and The Dark Knight, made with absinthe, rye whiskey, Amaro, orange and Angostura bitters and activated charcoal with a bat signal ice cube. *326 Broadway, Gaslamp Quarter.* rendezvousd.com

Rustic Root has crafted a cocktail inspired by Thanos' Infinity Gauntlet. Split into three different-colored "stones," the Infinity Gaunt-

let 3-in-1 (\$16), is made with Grey Goose, triple sec, lime juice and simple syrup, and it may just give guests the power to manipulate matter (red: reality stone); create a portal from one part of the universe to the other (blue: space stone); and rewind or fast-forward in time (green: time stone). *535 Fifth Ave., Gaslamp Quarter.* (619) 232-1747. rusticroot.com

The Smoking Gun's

"Walking Dead"-themed cocktail menu offers the Zombie Blood, a blend of Cutwater Gin, Aperol, fresh lemon and pomegranate juice; The Rick, made with El Jimador Blanco Tequila, house-made Curaçao liqueur, fresh lime juice and soda water; and Carol Is a Badass, made with Old Forester Whiskey, fresh lemon juice, honey and ginger, Angostura bitters and Blood Orange Ale. *555 Market St., San Diego.* thesmokinggunsd.com

Theatre Box will serve a limited-edition menu of food named after fan-favorite comic-book characters: The Deadpool Wrap (\$17), a tomato tortilla filled with crispy chicken, romaine lettuce, Parmesan, croutons and buffalo dressing; the Captain America Burger (\$21), a blue brioche bun filled with certified Black Angus beef, Vermont white cheddar, lettuce, tomato, pickles, crispy onions and Sugar Factory sauce; and many more. The menu is available in Sugar Factory American Brasserie and TCL Chinese Theatre. *701 Fifth Ave., San Diego.* theatrebox.com

WhipHand is going post-zombie-apocalypse with "Walking Dead" food and drink items. Come in with your Comic-Con badge and/or in costume for a half-priced Walker cocktail, a blend of white rum, Jamaican rum, overproof rum, citrus, falernum, orgeat and pineapple. Pair it with a plate of \$7 potato skins covered in sour cream, cheese and bacon, with truffle dressing on the side. There is also happy hour pricing on food and drinks at any time during the convention. *935 J St., San Diego.* (619) 450-5515. whiphandsd.com



THEATRE BOX

Available during Comic-Con, Theatre Box's Captain America Burger is served on a blue brioche bun.

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