

FAMILY FUN + ARTS & CULTURE + CALI-BAJA CUISINE + CRUISING THE COAST

# SAN DIEGO

OFFICIAL 2018 SPRING & SUMMER  
VISITOR GUIDE

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## EAT: BEST BRUNCHES

**EAT**

# BEST BRUNCHES

*Breakfast may be the most important meal of the day, but brunch is definitely the most fun. Start the day off right at these buzzy brunch bungalows.*

### CAMPFIRE

This hip weekend brunchery in Carlsbad takes its concept to heart. Many of its dishes are prepared in a wood-burning oven or over an open flame, and there's even a smoke-infused cocktail, so send the kiddos out to play in the 12-foot teepee and indulge.

[THISISCAMPFIRE.COM](http://THISISCAMPFIRE.COM)

### WOW WOW WAFFLE

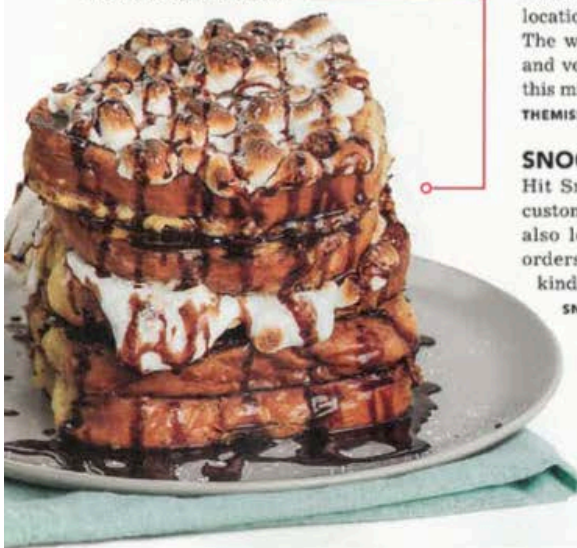
This hidden gem in North Park serves authentic Belgian street waffles with creative toppings like gingerbread cookie spread, brie and jam, candied bacon, and avocado and goat cheese. Pair your waffles with a mason jar of hand-shaken lemonade.

[WOWWOWSANDIEGO.COM](http://WOWWOWSANDIEGO.COM)

### BREAKFAST REPUBLIC

The unconventional menu at Breakfast Republic features lots of sweet and savory options, like s'mores French toast, Oreo cookie pancakes, Jurassic Pork benedict, and bacon mac 'n' cheese. (Not to mention the compelling coffee drinks, kombuchas and brunch cocktails.)

[BREAKFASTREPUBLIC.COM](http://BREAKFASTREPUBLIC.COM)



### CRUSHED

In the mood for mimosas? Crushed in Pacific Beach serves 'em up three at a time in Instagram-worthy flights. The brunch menu features everything from jazzed-up traditional breakfasts, flatbreads and sliders to fish tacos, a SoCal staple.

[BARCRUSHED.COM](http://BARCRUSHED.COM)

### HUMPHREYS

Head to this harborside haunt on Shelter Island to enjoy an extravagant brunch of free-flowing Champagne, local seafood, roasted turkey, prime rib, Belgian waffles, chocolate-covered strawberries and more.

[HUMPHREYSRESTAURANT.COM](http://HUMPHREYSRESTAURANT.COM)

### HASH HOUSE A GO GO

There's always a line at this happening Hillcrest eatery, but the pork tenderloin Benedict big enough to share and sage fried chicken are worth the wait. Top it all off with a s'mores mocha or a butterscotch latte.

[HASHHOUSEAGOGO.COM](http://HASHHOUSEAGOGO.COM)

### THE MISSION

Local artists' work decorates all three locations of this Chinese-Latino fusion joint. The wide variety of sweet and savory bites and vegetarian and gluten-free options make this mission a success.

[THEMISSIONSD.COM](http://THEMISSIONSD.COM)

### SNOOZE

Hit Snooze for a dish from the menu or a custom creation. This bustling brunch spot also lets indecisive diners pair two half-orders of its Benedicts or three different kinds of pancakes in one flight.

[SNOOZEATERY.COM](http://SNOOZEATERY.COM)

### THE CROWN ROOM

Splurge on a decadent Sunday brunch at the Crown Room in the iconic Hotel del Coronado. The lavish spread has chilled seafood, regional and international cuisine, carving stations and a design-a-donut bar.

[HOTELDEL.COM](http://HOTELDEL.COM)



## Bold Bloody Marys

### FARMER'S TABLE

The four-person Barn Yard bloody at this La Mesa neighborhood eatery comes in a pitcher topped with a whole roasted chicken, pickled veggies, bacon-wrapped shrimp and fresh mozzarella and tomato skewers.

[FARMERSTABLELAMESA.COM](http://FARMERSTABLELAMESA.COM)

### TAJIMA

At this Japanese noodle house's original location in Kearny Mesa, Hare of the Dog bloody marys are made with tequila, Sriracha, yuzu juice and a special ingredient: ramen broth.

[TAJIMASANDIEGO.COM](http://TAJIMASANDIEGO.COM)

### CAFÉ 21

To make the California Greenin', Café 21 uses a tangy tomatillo base and garnishes this green machine with lots of veggies and a grilled cheese sandwich skewer.

[CAFE-21.COM](http://CAFE-21.COM)