



San Diego

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A magazine for the evolved man 

10 Things You Should Do in San Diego

FAREWELL MR. PADRE

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THE AMAZING PHOTOGRAPHY OF
CLARK LITTLE



FITNESS
NUTRITION
FOOD & DRINK
RELATIONSHIPS
TRAVEL

SANDBAR

718 Ventura PL., San Diego » Neighborhood: **Mission Beach**

(858) 488-1274 » SandbarSportsGrill.com

THE JOINT:

It's located right by the Mission Beach coaster, so you can catch a buzz and jump on the roller coaster... errr... maybe you should do it the other way around. The place is a cool, casual beach bar with great drinks, great food and TVs all around so you can catch your favorite game. Go upstairs and you'll see a large patio with a full bar so that you can catch some rays while staring at the Pacific Ocean.

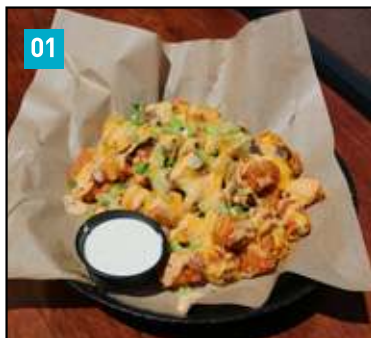
HAPPY HOUR

(4-7 p.m. Monday-Friday)

- \$6 specialty cocktails
- \$6 22-oz. drafts
- \$4 fish tacos
- \$2 off appetizers

**Holidays and special events excluded*

WHAT WE ATE & DRANK:



01 Carne Asada Tots

(Carne asada, Tater Tots, mixed cheese, green onions, chipotle aioli)

It's easy to do carne asada by chopping it up to death. They use large, very tender chunks, so you know they're either using top pieces of meat, have a magical secret or both! When you throw a bunch of steak with cheese on classic Tater Tots, you can't go wrong with this appetizer!

Paired with Belching Beaver Milk Stout

Carne Asada Tots scream for beer, so what better than a local treat? It's creamy and tasty, just like having a milkshake as a kid but this bad boy includes one of my favorite things inside: alcohol!



02 Mission Nachos

(Tortilla chips mixed cheese, black beans, salsa fresca, chorizo-cheese dip, sour cream, jalapenos, guacamole and you can add chicken or carne asada)

This thing is gigantic and obviously meant to be shared. But if you're actually a giant, you MIGHT be able to take this one down in one sitting. Today, they specialized it for me with carnitas that were done to perfection. It's loaded with meat and all the fixins with a side of jalapenos and salsa to add a bit more kick. It's definitely a classic nacho dish, but it's a notch above others because they are not skimping on anything. Chow down!

Paired with a Cadillac margarita

This margarita is made better with a floater of Grand Marnier. Makes me feel like a sophisticated gentleman.



03 Chilean Black Mussels

(Mussels, roasted tomatoes, garlic confit, chipotle cream sauce, toasted baguette)

The bartender Stephanie told me that this dish was dank but I was skeptical. I have had a lot of mussels in my life so bring it on! Okay, it is dank. Dank you very much.

Paired with Modern Day Moonshine

It's got Hendricks, it's got St. Germaine, it's got peach moonshine, it's got ginger ale, it's got my vote for best summer drink. I'm going to make sure that my date has one of these because it made my mussels look a lot bigger.

Fish Taco

(local white fish grilled or Baja style) Voted best in San Diego.

Sandbar Style: Shredded cabbage, chipotle aioli, salsa fresca, mixed cheeses, soft flour tortilla.

TKO Style: Cotija-crusted flour tortilla, chipotle aioli, beer-brined escabeche slaw, lime crema, spicy guacamole, tobacco onions, fried cilantro.

Taco 01 Veggie

I was thinking ewwww, until I bit into it. They fry a piece of avocado instead of a piece of meat. The black beans make this veggie delight very hearty.

04 Paired with My Tai

It's not your Tai, it's My Tai! What makes it special is that they use Ballast Point's all natural mai tai mix and three types of rum!

Taco 02 Grilled Sandbar Style

As soon as I took my first bite, I immediately noticed the savory fish. Then all of his friends (cheese, salsa and lettuce) came to say, "Let me slow down your taste buds before your head explodes."

Taco 03 Grilled TKO Style

I came, I slaw and I conquered. I can't get enough of the escabeche slaw that they use. It's spicy and tart and brings out all of the flavors of the fish. YUM.



They brought out one more dish than typical, so my belly was about to burst. All of a sudden they brought out dessert. I love my job (but I hate my job) because everybody wants to fatten me up. ... Oh, well, anything for 4L Magazine (or 400 lb.). Bring on the churros!

05 Happy Endings Mini churros

(served warm with agave nectar dipping sauce)
Paired with the Walk of Fame
(Raspberry vodka, organic lemon juice, simple syrup, fresh raspberries, and champagne)
Please take away my man card. It's a nice ending to a fantastic day at the Sandbar!