

Eat
Drink
Be SD

Can you handle heat?

January 19, 2017

If the rain is getting you down, fire things up with some spicy dishes around San Diego!



At barleymash in the Gaslamp Quarter, order the Hell Fire Iron Fries made with prime carne asada, fresh jalapenos, fresh habaneros, roasted serranos, cream cheese, habanero jelly and pepper jack beer cheese.

Head over to Bracero in Little Italy and try the Carrot Aguachile. Local tuna, Baja shrimp, carrots, ginger, cashes and ghost pepper are marinated for hours in citrus juices to soak up all the fire the ghost peppers bring to this dish.

Drop it like it's hot over at WESTROOT with the En Fuego Burger! The all-natural beef patty is pressed between a brioche bun and topped with melted ghost chili cheese, sambal cream, roasted serrano chiles, crispy shallots and a spicy citrus guacamole.

Sandbar's surprise heat comes from the Classic Oyster Shooter! A shot glass filled with a freshly shucked oyster topped with house cocktail sauce and horseradish sauce; make it even better with a shot of Skyy Vodka.



Cheese and spice is oh so nice! Get the best of both worlds at South Park's Del Sur Mexican Cantina and order the Chile Relleno. The poblano chile is stuffed with a three-cheese blend and panela. Next, it's lightly battered and fried, and served on top of a roasted pepper cream sauce. Ask for January's special cocktail to wash things down: The Brujita Chiquita. This bad boy is made with Vida Mezcal, mango puree, fresh OJ, lime juice with a spiced rim garnish and orange peel garnish.