

RANCH & COAST

SAN DIEGO'S ULTIMATE LIFESTYLE MAGAZINE

RANCHANDCOAST.COM

THE CONRAD

La Jolla Music Society's
Future Home

At Home with
Dick & Barbara
Enberg

the La Jolla ISSUE



Flour & Barley

If Mario Batali couldn't make the corner spot in downtown's Headquarters work, what makes the Vegas-based restaurateurs who took over the wood-fire over-equipped former home of Pizzeria Mozza think they can reach their pie-in-the-sky aspirations? Most likely the fact they've tapped into the local culture, bringing San Diego craft beer into the equation along with a more comfortable, casual, everyday atmosphere that's hip enough for Marina District denizens and family-friendly enough for touring clans. The suds flow from the taps into cocktails like the Grumpy Monkey (Jamaican rum, banana, and cinnamon liqueurs matched with clove and banana notes from a German-style hefeweizen) and into the four-year-old sourdough starter that's the base of every one of F&B's flame-cooked thin-crust pizzas. Coronado Brewing's Stingray IPA lends fruity, hoppy aromatics to red and white (garlic cream sauce) pies where the bread foundation melds in at the



same ratio as the ingredients. The "Farm House" (pork belly, cotto ham, fennel sausage, fried egg) and "Bacon Blue" (bacon, gorgonzola, potato) are hearty and decadent, as are entrees such as a creamy fettucine served Carbonara-style with peas, pancetta, and a poached egg. Apps are equally bold and filling, like chickpea flour-breaded artichoke hearts with tangy, creamy Robiola cheese, and "Grandma's style" meatballs made with beef, veal, and pork. It's familiar yet elevated — something for everybody designed to be enjoyed by everybody. 619.344.2900, flourandbarley.com
BRANDON HERNÁNDEZ

www.hnrcraft.com