

ZAGAT

San Diego's 10 Most Anticipated Openings This Spring

By Darlene Horn | March 14, 2016



As 2016 kicks into gear, a load of new restaurants are coming to the San Diego dining scene. This spring, diners can expect expansions of favorite eateries as well as concepts by old players. Here's a look at where you should be eating in San Diego from now until the start of the summer season.

Flour and Barley

The first restaurant out the gate delves deep into craft pizza and pies, and you'll find it at The Headquarters in Downtown San Diego. The original location is in Las Vegas and this follow-up will be headed by chef J.C. Colon. Aside from pizza baked in a wood-fired oven, look for salads and other Italian-inspired dishes (pictured at the top).

Anticipated opening: March 14

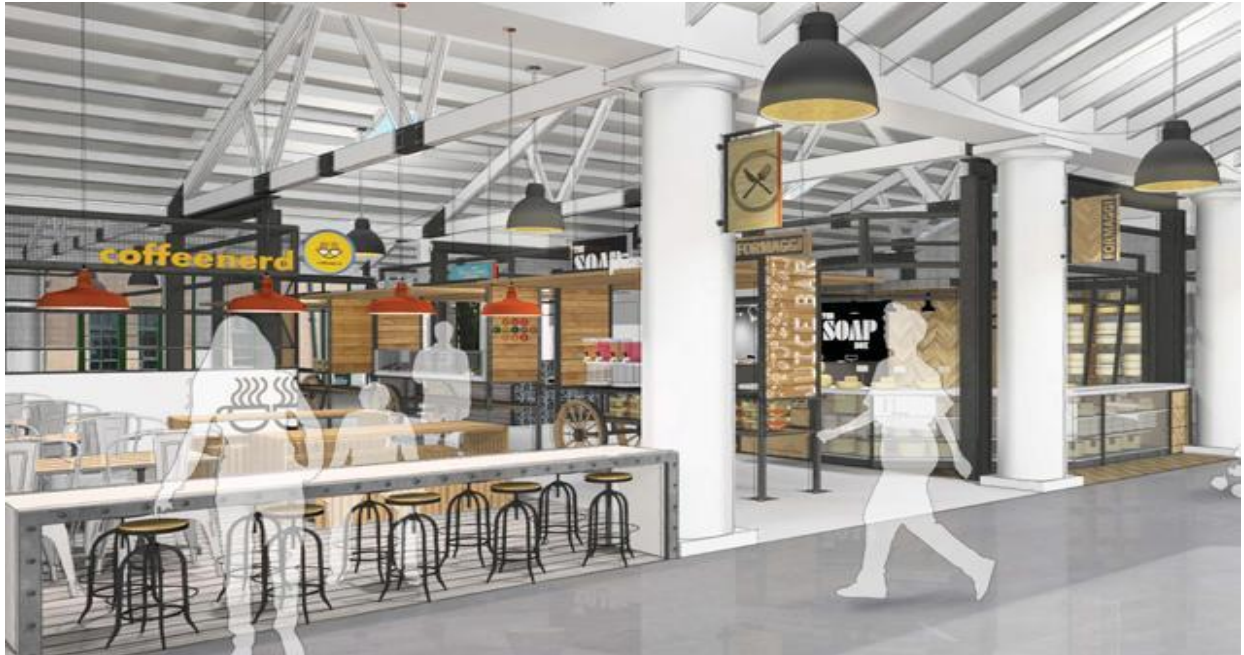
789 W. Harbor Dr. #110; 619-344-2900

Miss B's Coconut Club

This spring, you'll find a Tiki-inspired eatery in Mission Beach where the boardwalk meets the sand. Pete Cich of The Duck Dive and PB Shore Club will be staying on theme and offer island-inspired eats while showcasing the area's maritime history.

Anticipated opening: March

3704 Mission Blvd.; 858-381-0855



Liberty Public Market

Delays have stalled this much-needed and highly anticipated market in historic Liberty Station, but it looks like the doors will finally swing open soon. Vendors on board include Le Parfait Paris, Cecilia's Taqueria, MooTime Creamery, Venissimo Cheese, Mastiff Sausage and Cane Patch Pies. Mess Hall, the attached venue, will be headed by chef Tim Kolanko, who'll be running with the market-to-menu concept and promises to source all ingredients from the premises.

Anticipated opening: Mid-March

2820 Historic Decatur Rd.



Pokirrito

The Convoy District will be getting a lot hotter this spring with this sushi burrito/poke concept by chef Junya Watanabe, who also introduced Rakiraki Ramen and Tsukemen next door. Here, customers can pick their own base, veggies, fish, spice level and toppings or order one of four signature bowls.

Anticipated opening: April

4646 Convoy St. #101

WESTROOT Tavern

The folks up in Carmel Valley will be getting a chef-driven restaurant and bar by The Verant Group. Executive chef Joseph Rodriguez will be serving California coastal cuisine made from scratch while using local and sustainable ingredients. Also in the works are seasonal cocktails and 30 beers on tap and fire pits in the restaurant's two large patios.

Anticipated opening: May

6025 Village Way



Herb & Wood

Executive chef Brian Malarkey and business partner Christopher Puffer are bringing wood-fired and rustic dishes to the Little Italy hotbed. Look for signature dishes like stuffed branzino with Meyer lemon, an ambitious pastry and bread program, house-churned butter and other dishes with a heavy emphasis on veggies.

Anticipated opening: April

2210 Kettner Blvd.

Carnitas' Snack Shack

No need to travel to North Park or Del Mar for your Carnitas' Snack Shack fix — Hanis Cavin will bring his popular concept to the Embarcadero next month. Along with the restaurant's ever-popular Triple Threat pork sandwiches, carnitas tacos and chicarrones, look for specials like poutine with cheddar-gravy and even the occasional veggie or two.

Anticipated opening: April

1004 N. Harbor Dr.

One Door North

The folks behind North Park's The Smoking Goat have acquired the space next door, and this time they're bringing a new concept with an emphasis on the outdoors, as evidenced by the rustic elements and indoor tents. Plans for the new eatery include casual take on lunch and dinner, helmed by executive chef Fred Piehl and his wife Tammy.

Anticipated opening: Spring

3422 30th St.

Cucina Sorella

Urban Kitchen Group is transforming this 3,500-square-foot Kensington space formerly held by Fish Public into a pasta haven. Besides handcrafted pastas, diners can look forward to antipasti, polenta boards and signature dishes found in sister restaurants CUCINA urbana and CUCINA enoteca.

Anticipated opening: Spring

4055 Adams Ave.

False Idol

CH Projects is banking on the tiki bar concept with this hidden speakeasy inside Little Italy's soon to be revamped and reopened Craft & Commerce. Details are still under wraps, but names associated with the project include CH beverage director Anthony Schmidt and educator/author/owner of Smuggler's Cove in San Francisco Martin Cate.

Anticipated opening: Spring

675 W. Beech St.; 619-269-2202