

# PACIFIC



**DAREDEVIL**  
**CLAIR**  
**MARIE**  
**(@THEBASEGIRL)**

**THE**  
**F#CK-IT**  
**LIST**  
WHAT TO DO  
BEFORE (AND TO  
ACCELERATE) DYING

**+** 100s OF JULY EVENTS  
VISUAL + PERFORMING ARTS  
NEW MOVIES  
STAND-UP COMEDY  
**ACTION-PACKED** LOCAL BEERS  
LIVE MUSIC + EDM SHOWS

JULY 2017  
PACIFICSANDIEGO.COM

**ALSO INSIDE**  
**THE ACTION/  
ADVENTURE  
ISSUE**

**HORSING  
AROUND AT  
DEL MAR**

**JET-  
PROPELLED  
BLIND  
DATERS**

**EXTREME  
DINING**

**A HARD-  
HITTING  
ROLLER-  
DERBY CHEF**

**FARMING  
WITH A  
BARTENDER**



**BICE SAN DIEGO:  
EXOTIC COCKTAILS**

Bice adds a show to the dinner experience on Fridays and Saturdays by preparing exotic cocktails tableside. Try a red pepper margarita (served in the hull of a real red bell pepper) and a tobacco-infused Old Fashioned (served in a lightbulb-shaped glass packed on dry ice in a cigar box).

425 Island Ave., Gaslamp  
619.239.2423, [bicesandiego.com](http://bicesandiego.com)



**BLEU BOHÈME:  
FOIE GRAS AU TORCHON**

The ever-popular French delicacy of Burgundy snails (escargot) comes served in a cassoulet with Mexican shrimp and creamy chicken oysters. But a newer dish is the foie gras au torchon. The goose liver appetizer is served with rhubarb preserves, arugula and — ready for this? — crumbled Trefoll Girl Scout cookies.

4090 Adams Ave., Kensington  
619.255.4167, [bleuboheme.com](http://bleuboheme.com)



**BREAKFAST REPUBLIC:  
BREAKFAST HOT DOGS**

Step aside, eggs and pancakes. Breakfast Republic is putting on the dog with its new Breakfast Hot Dogs entrée: bacon-wrapped hot dogs in buns, topped with sautéed bell peppers, onions, red salsa and a fried egg; served with a side of house potatoes.

2730 University Ave., North Park, 619.642.0299  
2865 Sims Rd., Ste. 106, Liberty Station,  
619.693.5434

251 N. El Camino Real, Encinitas, 760.452.2121  
707 G St., East Village, 619.501.8280  
4839 Newport Ave., Ocean Beach,  
619.255.7255, [breakfastrepublic.com](http://breakfastrepublic.com) >>>

# W.T.F.? What the Fork?

THE ANSWER: MORE ADVENTUROUS DINING

**CURADERO:  
OCTOPUS TACOS**

This new Mexican restaurant inside downtown's Hotel Palomar specializes in authentic Mexican street food like birria (a spicy goat stew). The main fare is two-bite street tacos with proteins ranging from braised short rib and pork shank to tender charred octopus.

1047 Fifth Ave., Ste. 100,  
downtown  
619.515.3003, [curadero.com](http://curadero.com)

