



Ridin' Bare Back

Can't afford the flight to New Zealand? No worries, mate; Bare Back Bar and Grill offers an affordable taste that is just as authentic, minus the 17-hour flight. Its original location in PB has garnered a cult following since opening in 2005, and the owners hope to do the same thing with its new Gaslamp location. The vibe at Bare Back is very "surfer chill." Think: reggae tunes, surf videos and a rustic, beachy décor — an intentional departure from the bustling scenester central that is the Gaslamp Quarter. Yet what really turns first-timers into regulars are the burgers. Bare Back uses only organic, grass-fed, free-range beef from a California farm, and is currently the only restaurant in San Diego to grind its beef daily (a practice that keeps the beef as fresh as possible and reduces oxidation). Each juicy burger has a fun name depicting its New Zealand flare, from the Queenstown Fave to the Sheilas Cracked, to the Kiwilango Burger. Plus, the bread at Bare Back is baked fresh daily with no preservatives, the kitchen uses only local produce whenever possible and all sauces are made in-house. Yum.

624 E Street, Gaslamp Quarter | 619.237.9990 | www.barebackgrill.com



A BASIC Principle Goes URBAN

Awww, Jon Mangini, we knew you were gonna become a superstar! We just knew it! Ever since we tasted your thin, New Haven-style pizza when BASIC first opened in East Village in 2006, you had us hooked and waiting to see what you'd do next. That's right, kids, Mangini (a modest, down-to-earth entrepreneur if ever there was one) is expanding his BASIC recipe for success — simple, tasty fare and an industrial "warehouse-style" ambiance — into a new restaurant concept called URBAN. Slated to open this month, the first URBAN location is under construction in Vista (203 Main Street), with an additional 15 to 20 locations planned to be added up and down San Diego's coastal communities. The restaurant chain will be launched by Mangini's newly-formed investment group, Urban Cold Fire, Inc. Expect the same addictive pizza at URBAN that earned BASIC its fame, along with new signature sandwiches and salads.

www.barbasic.com

DOWNTOWN IS GETTING A LITTLE SPICIER WITH THE ADDITIONS OF TWO BRAND-SPANKING-NEW RESTAURANTS: MANGU (524 ISLAND AVENUE) WILL OFFER AUTHENTIC CARIBBEAN CUISINE WHEN IT LAUNCHES LATER THIS SUMMER; WHILE JUST-OPENED LA PUERTA (560 FOURTH AVENUE), A BOLD DEPARTURE FROM CONFIDENTIAL FOR OWNERS DARREN MOORE AND MERRITTE POWELL, OFFERS INVENTIVE MEXICAN DISHES AND MARGARITAS. LOOK FOR IN-DEPTH REVIEWS OF EACH IN THE PAGES OF 944 SOON.