

RANCH & COAST

San Diego's Ultimate Lifestyle Magazine



Photography by Vincent Knakal

Downtown Dining

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It's a terrific time to dine out in San Diego. From Coasterra, our cover star with stunning views of the city's skyline, and restaurateur Brian Malarkey's new hot spot Herb & Wood, to perennial standouts like The Westgate Room and Bertrand at Mister A's, we spotlight downtown's top dishes.



Bertrand at Mister A's

Family Style Roasted Rack of Berkshire Black Pork, Jardinière Vegetables, Natural Juices
619.239.1377, asrestaurant.com



Bracero

Hiramasa Tiradito, Avocado Meringue, Coconut Cilantro Crema, Mango Chutney, Chia Tostada
619.756.7864, bracerococina.com



Coasterra

Ahi Tuna Tostada, Garlic & Sesame Glazed Yellow Fin Tuna, Soy Sauce, Avocado, Crispy Corn Tortilla, Creamy Coleslaw, Spanish Peanuts, Cilantro, paired with the Puebla Punch, El Silencio Mezcal, Espalon Silver Tequila, Hibiscus, Kumquat, Lime, Agave Nectar, Habanero Bitters

619.814.1300, cohnrestaurants.com/coasterra



Eddie V's

Georges Bank Sea Scallops, Citrus Fruit, Roasted Almonds, Brown Butter

619.615.0281, eddiev.com



Grant Grill

Heirloom Tomatoes, Cold Poached Maine Lobster, Bloody Mary Gelée, Celery Salt Crisp
619.744.2077, grantgrill.com



Herb & Wood

Dry Aged Ribeye, Romesco Sauce, Charred Scallion Salsa Verde
619.955.8495, herbandwood.com



Juniper & Ivy

Coronado Uni, Seafood Medley, Uniclamoto, Cucumber, Radish, Tomato
619.269.9036, juniperandivy.com



Kettner Exchange

Duck Meatball, Anson Mills Grits, Heirloom Tomato, Parmesan
619.255.2001, kettnerexchange.com



The Westgate Room

Colorado Lamb Chop, Fennel Pollen, Deconstructed Ratatouille, Espelette Pepper & Tomato Jus
619.238.1818, westgatehotel.com



Top of the Market

Grilled Spanish Octopus, Chorizo, Fingerling Potatoes, Purple Watercress, Saffron Aioli
619.234.4867, thefishmarket.com