



Quintessential San Diego Spots To Take Out-Of- Towners

By [Michelle Stansbury](#) December 6, 2018

Tis the season for out-of-town visitors! Where to take them to show them all the unique and delicious sides of San Diego? Here are the quintessential San Diego places to show your friends & family the different sides of San Diego dining.



A Gaslamp Hotspot

When I lived in Gaslamp, I would always have out-of-towners come up to me asking for the “Gaslight” district and look shocked when I told them they were standing in the middle of it. Visitors love checking out historical and bustling Gaslamp District, so take them to the center of it a [barleymash](#) on the corner of Fifth and Market. Grab a table on the patio and people watch. The menu, designed by Executive Chef Kevin Templeton, features many shareable options, such as the barleymac Duck, Duck, Goat. Cavatappi noodles smothered in poblano beer-cheese sauce, pepper jack beer-cheese sauce, and a three-cheese blend, come topped with spiced duck confit, crispy duck skin, goat cheese and baby arugula with a balsamic-Jager drizzle. barleymash also lists salads, flatbreads, and burgers, among many other tasty dishes on their menu.



Oceanfront Dining

Not everyone is so lucky to live by the ocean. The view is one of the best things about San Diego and a not-to-be-missed experience in San Diego. While many people venture up to La Jolla for their upscale oceanfront dining, there are options all along the coast. Treat your guests to dinner and a view at [Waterbar](#), right on the ocean in Pacific Beach with amazing views of Crystal Pier and the sunset. Sip one of the bar's flavor-forward cocktails, like the light and refreshing Ganga made with aperol, pamplemousse rose, lemon and sparkling wine. One of my favorite dishes is the Rockfish. Served with coconut rice, shiitake, almond, lemongrass, basil and bay shrimp, this coastal classic is delicious down to the very last bite.



A Taco Shop

America's Finest City is known for having some of the best tacos in the U.S., so no visitor should leave San Diego without trying one...or ten! There are tons of great options all around San Diego. One such spot is [The Taco Stand](#) which creates authentic tacos with handmade corn tortillas, top quality meat and fresh ingredients. Their Al Pastor taco is my favorite, rotisserie marinated pork, cilantro, onions, cilantro sauce and pineapple. Another great choice is are the Carne Asada tacos, made with flame-grilled angus steak, cilantro, onions, guacamole and salsa.



A Boozy Brunch

No trip to San Diego is complete without enjoying brunch at one of the many delicious brunch spots around the city – complete with mimosas or Bloody Marys, of course! A classic option is the breakfast focused [Breakfast Republic](#) with locations across the city. Oreo Pancakes are a must-try for anyone with a sweet tooth, while Mashed Potato omelet, with bacon, cheddar cheese and sour cream is perfect for those who like to start the day with a savory dish.



A Rowdy PB Bar

We all love to hate it. Loud, young, and fun, Pacific Beach has its fair share of rowdy bars. Go big or go home at [PB Shore Club](#), home of the Red Bull Vodka Slushy! Visit on a weekday evening for a taste of the scene without the crowds or debauchery. Or, go full throttle on a Saturday night with DJs, dancing, and a line down the street to get in.



Quality Sushi

With our bounty of fresh seafood, definitely treat your visitors to at least one night of delicious sushi! They can have crazy fun cheap rolls at home, so instead, opt for top quality and skill at an omakase sushi restaurant. Check out the city's first omakase-only sushi joint, [Hidden Fish](#). Found tucked away on Convoy Street, this intimate sushi spot offers 50- and 90-minute dinner experiences, where guests can taste unique delicacies source from around the globe. Bluefin Tuna with uni, black truffle and sturgeon caviar is just one example of what might be served at Hidden Fish. Diners can trust that every remarkable bite has been carefully and creatively executed before delivery, as "omakase" translates directly to "I'll leave it up to you"; you are placing full trust in the chef to provide you delicious bites. Hidden Fish also serves beer, wine and sake to enjoy with your experience!