

Best San Diego Gaslamp Restaurants: barleymash

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Try one of the Best San Diego Gaslamp Restaurants!

San Diego's heartbeat pulses with the roar of its famous downtown Gaslamp Quarter. It's a true melting pot of all the culture and vibes that this great city has to offer and right in the thick of it all is one of the best San Diego Gaslamp restaurants – [barleymash!](#)

This is not your mama's beer and bourbon bar. This is an ultra-hip, super fun, modern, laid back yet highly energetic restaurant and bar. When you visit barleymash you should come hungry, because the flavors are huge and so are the portions!

It's also the perfect place to demonstrate the phrase "sharing is caring," which is why I chose to bring Jeff, my ride-or-die bestie. Once we were seated by our hostess, we sat back in our booth and looked out over the large room and tried to take it all in.

The brick building is filled with some of the coolest urban decor and more than 50 flat-screen TVs to keep your eyes busy. With warm wood and snazzy lighting to match, the environment alone is enough to keep the conversation going.

Jeff and I met Christina, our server for the night. I knew we were in good hands from the moment we were greeted. Christina has been with **barleymash** since the place opened up three years ago and she has the knowledge to prove it!

Every question we asked was answered with ease. She also recommended some [drinks to start](#). I chose the Blackberry Paloma; a blend of Casamigos Blanco Tequila, blackberries, grapefruit, lime and vanilla. I'd describe it in one word — refreshing! Jeff had a Manhattan, a classic American drink and according to him it was made to perfection.



Dine in style at barleymash!
(Image courtesy of Alternative Strategies)

In between sipping our drinks and sharing laughs we managed to decide on some **starters**.

First up were three massive dishes: *The Shorty*, a stout, braised short rib on a fresh flatbread complemented by horseradish, cheese and the best crispy, tobacco onions you've ever had in your life; the *Double Battered Jidori Chicken Tenders* served with sweet potato chips and an assortment of dipping sauces; and the *In A Pickle*, which was kosher pickle spears, cream cheese, and sliced prosciutto wrapped together then battered, fried and served with whole grain honey-porter mustard and ale-aio.

When these dishes came to the table, we couldn't believe our eyes! They were huge and amazing. Every single one of them. The Shorty was made to melt in our mouths. The meat was so tender and blended so well with the horseradish. I fell in the love with the tender pieces of the Jidori Chicken and the pickles were quite the salty treat.

Would we be able to make it to the entrees? The answer is, YES! Of course we would. We made sure to come hungry! For dinner, I found myself gravitating towards the Bone-In Ribeye served with roasted red chili mashed potatoes and French green beans smothered in artichoke cream. This is one of the largest plates I have ever been served in my life! The whole meal was so savory and fit for a king.



Good eats and great drinks – the perfect mash-up!

(Image courtesy of Alternative Strategies)



barleymash offers you more than 50 TVs for your viewing pleasure!
(Image courtesy of Alternative Strategies)

Jeff had a craving for the Stout-Braised Short Ribs paired with arugula-mashed potatoes, oven-roasted farmhouse veggies, horseradish coffee demi glaze and topped with the tobacco onions.

I have to admit, I kept stealing bites off Jeff's plate! One touch of the fork to the short ribs and it just fell apart. Perfection achieved!

Did I mention we also tried and then quickly fell in love with The Maine Event? This is found in the

barleymacs section of the menu. In short, it's the most enticing lobster mac-n-cheese known to man.

To close out the night, we had to do right by ourselves and order The Mash Up for dessert. It's a hot-out-of-the-oven chocolate chip cookie and dark chocolate brownie "mashed" side by side, topped with bourbon vanilla-bean ice cream and a salted caramel sauce. We were in heaven. Finally, we've found the ultimate sweet treat! I wish I could eat this dish every single day of my life, it's that good.

barleymash is an epic fun place where the hospitality extends into the dessert. Chef Kevin Templeton is a genius. His mash-up creations will keep even the hardest people to please going home completely content.

I have nothing but love in my heart for barleymash, where our food kept leaving our plate but the smile never left our faces.

By Janea Leaf