

San Diego Food Finds Blog

San Diego's best restaurants, markets and local culinary offerings/PO Box 675362, Rancho Santa Fe, CA 92067

Street Fairs and Summer Food

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FIRE Restaurant at the ART Hotel | Denver, CO

Summer temperatures bring warm weather and street fairs which, of course, means delicious street-style food. Restaurants across the country are raising a fork to the street-style dishes we all know and love through the addition of elevated ingredients and bold flavor profiles.

[FIREHOUSE American Eatery + Lounge | San Diego, CA](#)

The FIREHOUSE corn dogs are a staple at this Pacific Beach favorite. Dredged in corn meal, fried to golden perfection and drizzled with a honey mustard dipping sauce, these corn dogs are perfect for sharing with a group (although you may want to keep the whole order for yourself!)

[Kettner Exchange | San Diego, CA](#)

Kettner Exchange brings a whole new meaning to the term “street food” with Chef Brian Redzikowski’s pork belly steam bun. Layering flavors like pickled cucumber, crushed peanuts, kochujang and hoisin, this street-inspired favorite brings big flavors to San Diego’s Little Italy neighborhood.

[The Ritz-Carlton, New Orleans | New Orleans, Louisiana](#)

Enjoy a French-favorite and New Orleans classic, Powdered Beignets, at Davenport Lounge within The Ritz-Carlton, New Orleans. These fried dough treats, are served fresh

and hot complimented by vanilla, chocolate, and caramel dipping sauces.

[MATCH Cuisine & Cocktails](#) | Phoenix Arizona

MATCH Cuisine & Cocktails will be the on-site restaurant at the much-anticipated FOUND:RE Phoenix, providing a unique dining experience for locals and travelers alike. An extension of the one-of-a-kind art and lifestyle hotel, MATCH will serve a selection of eclectic, globally-inspired street food in a fun and vibrant atmosphere that draws on the energy of the growing downtown art scene. Simple and refined, the ever-changing menus created by Chef Szabo will focus on sharable plates. Opening in late summer / early fall 2016, guests can expect international street foods such as wood grilled Korean BBQ ribs with a salad of shaved green papaya, toban-jan lime dressing, and the meat shop pizza with braised shoulder bacon, herbed porchetta sausage, smoked Canadian style loin and MATCH garden herbs.

[State Fare Bar & Kitchen at The Ritz-Carlton Rancho Mirage](#) | Rancho Mirage, CA

Nothing screams street food dessert more than an old-fashioned funnel cake. A classic State Fare Bar & Kitchen delicacy, the dessert is finished off with house-made kumquat jam, whipped cream, berries and includes a homemade Nutella spread on the side for extra dipping. State Fare pays tribute to California's prized harvest and ingredients, inspired by offerings from the finest purveyors in the Coachella Valley, inland Southern California and the Pacific coast. Presenting the best of California for daily breakfast, lunch and supper, as well as Sunday brunch, the restaurant provides a fresh and creative California menu, a lively chefs' display kitchen, a chef's table and private dining room.

[Don Chido](#), San Diego, Calif | San Diego, CA

This classic, deep-fried street food has also become a local favorite at San Diego's authentic, contemporary Mexican restaurant, Don Chido. The restaurant's version of this popular street food is lighter and a bit more elevated than what you would find down the block —the plump cinnamon churros are tempura-battered and fried to perfection, and come with a warm Abuelitos chocolate dipping sauce or seasonal dulce de leche sauce. Don Chido features regionally influenced, handcrafted Mexican cuisine that features quality fresh ingredients in the renowned Gaslamp District of San Diego.

[AVANT at Rancho Bernardo Inn](#) | San Diego, CA

Satisfy tastebuds with AVANT's delectable Dungeness crab & corn fritters. The crispy fried poppers are filled with creamy avocado, hearts of palm and topped with jalapeño aioli for a spicy kick, elevating the traditional street food dish. Guests can indulge and enjoy with golf course views at Rancho Bernardo Inn's signature restaurant with a cold San Diego craft beer for the perfect tasty food truck treat.

[Splashes at Surf & Sand Resort](#) | Laguna Beach, CA

Enjoy brunch with an ocean view at Splashes restaurant along with savory specialty's such as the black truffle tater tots. Delight in the family favorite often found on iconic food truck menus with an elevated touch of black truffle oil, served crisp to perfection. In addition to traditional favorites, Splashes provides some of Laguna's freshest California-coastal cuisine with local seafood, caught from their own "backyard."

[FIRE Restaurant at the ART Hotel | Denver, CO](#)

Experience a sweet food truck favorite with FIRE's cinnamon-sugar dusted churros. An airy combination of sweet perfection, guests and locals can indulge in the Mexican fried-dough favorite, dusted with cinnamon sugar with chocolate dipping sauce. Located in the heart of Denver's Museum District, FIRE brings heat to Denver's dining scene with an elevated and innovative menu helmed by Chef Chris Jakubiec. Playing off of the restaurant's in-house art collection, the restaurant eludes creativity through FIRE's sophisticated yet playful menu.

[Fireside by The Patio | San Diego, CA](#)

Enjoy globally inspired cooking at Fireside by The Patio, a neighborhood-centric restaurant in San Diego's Liberty Station. Known for its fire-inspired fare, Fireside elevates the traditional street-style meat skewer with its Yaktori menu, offering selections like the wood-fired Pork Belly and Kimchi Yakitori cooked with chili aioli and sea salt.

[The Patio on Goldfinch and The Patio on Lamont | San Diego, CA](#)

Indulge in sit-down street food with The Patio on Goldfinch and The Patio on Lamont's Ahi Poke Tacos made with soy-sambar marinated, locally sourced sashimi-grade ahi, napa cabbage, crispy wonton and cucumber. Located in the heart of Mission Hills, The Patio on Goldfinch is the quintessential neighborhood eatery, while The Patio on Lamont sits just a few blocks from the ocean in the Mission Beach neighborhood and offers a casual yet elevated dining experience.

['ritas Cantina at Harrah's Resort Southern California, Greater San Diego, CA](#)

'ritas Cantina has brought the amazing flavors of food truck food indoors at [Harrah's Resort Southern California](#) with a built-in food truck just off the lobby at the resort. Choose from a variety of street style tacos, burritos, and snacks including Carne Aside, Carnitas, and Baja Shrimp Tacos and Burritos, Taquitos Especiales and Nachos Palapas. If you prefer to eat in the restaurant, indulge in Carnitas Tacos, Fish Tacos "Cabo San Lucas," Tequila Shrimp "Camarones Borrachos," and much more. Top it off with a signature margarita for the complete experience!

[Pink's Hot Dogs | Greater San Diego, CA](#)

Stop by Pink's Hot Dogs for the ultimate upscale street food experience. Voted #1 Hot Dog in L.A. Magazine and visited by everyone from movie stars and musicians to housewives and families, San Diego's only Pink's location offers a variety of legendary hot dogs including the San Diego Dog; a stretch dog with guacamole, American and swiss cheese, fajita mix, jalapeños, topped with tortilla chips and the Mullholland Dog; a stretch dog with grilled onions, grilled mushrooms, nacho cheese and bacon.