

The San Diego Union-Tribune

The Dish: Super Bowl, cold-weather eats

What's happening in the world of San Diego dining this week

By Kelly Sauer



Uptown Tavern's Soyrito Chili *Courtesy photo*

Super Bowl Sunday

Draft Republic will host an extended happy hour all day long, featuring \$4 select beers, wines and cocktails, as well as \$5 small bites. Along with 14 big-screen TVs, the restaurant is home to numerous games, including pingpong, foosball, shuffleboard and billiards. *Sunday, Feb. 7. 4282 Esplanade Court, La Jolla. (858) 450-1400 or dinecrg.com*

Moonshine Flats and **VAVi** are hosting the Big American Game Party, San Diego's biggest tailgate party for the game. The venue will have two party zones: the garage zone and the tailgate zone at The Deck at Moonshine. Guests will enjoy free cover, discounted drinks

and a 35-by-25-foot LED screen. The first 200 guests will have a chance to win various prizes, including bottle service at Moonshine Flats, a Padres Opening Weekend Prize Pack and a beach cruiser bicycle. *11 a.m. Sunday, Feb. 7. 344 Seventh Ave., San Diego. (619) 255-7625 or moonshineflats.com*

Soda & Swine is featuring a Super Bowl Sunday menu that takes game-day bites to a new level. Guests can expect flavor-packed dishes such as the Irish Nachos, made with Yukon Gold potatoes in a blanket of melted cheddar cheese and topped with crumbled bacon, green onions and a dollop of sour cream. Guests, who can watch the game from one of six strategically placed big-screen TVs, can also enjoy beer from the homes of the Broncos and the Panthers. *Sunday, Feb. 7. Liberty Station, 2750 Dewey Road, No. 104, San Diego. (619) 501-9989 or sodaandswine.com*

URBN Coal Fired Pizza in El Cajon will offer guests big-game specials like the Pie-No-Mite deal, a small pizza plus and URBN pitcher for \$20. Other game-day items include craft pies, calzones, appetizers and plenty of brews. For the game, guests can watch on one of URBN's super-sized TVs. *Sunday, Feb. 7. 110 S. Magnolia Ave., El Cajon. (619) 328-6922 or urbnstbrewing.com*

Cold-weather eats

Brian's 24 is offering a full pound of chili cheese fries, fully loaded, around the clock. *828 Sixth Ave., San Diego. (619) 702-8410 or brians24.com*

Pillbox Tavern's executive chef, Shelley Velez, is serving her bowl of Chuckwagon Chili, made with ground sirloin, black beans and a hearty mix of veggies. The dish comes with warm, house-made chips for dipping. *117 W. Plaza St., Solana Beach. (858) 436-7016 or pillboxtavern.com*

Pacific Beach AleHouse's Chicken Chili is made with smoked chicken, rather than beef. The chili is served with black beans, corn, tomato, onions, peppers, sour cream, micro cilantro and homemade johnnycake cornbread. *721 Grand Ave., San Diego. (858) 581-2337 or pbalehouse.com*

Uptown Tavern is warming up guests with its heat lamps and Soyrizo Chili, made with black and fancy white beans, roasted peppers, cheddar cheese, diced red onions and

micro cilantro. The vegetarian dish is served with sweet corn bread on the side. 1236 University Ave., San Diego. (619) 241-2710 or uptowntavernsd.com

Closing

Acqua Al 2 has closed after 15 years of award-winning success by executive chef and owner Martin Gonzalez. The restaurant opened in 2000 in the Gaslamp Quarter and offered Florence-inspired dishes.