

## SAN DIEGO FOOD FINDS BLOG

SAN DIEGO'S BEST RESTAURANTS, MARKETS AND LOCAL CULINARY OFFERINGS PO BOX 675362 RANCHO SANTA FE CA 92067

# Think Fresh at Tavern In Pacific Beach

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Tavern in Pacific Beach has a new Executive Chef that is shaking up how bar goes view this local spot. Think fresh and innovative menu items that will be available both day and night!

Pacific Beach's Tavern is igniting a new flame in the kitchen. No stranger to San Diego or to Tavern, Chef John Schwartzkopf is now firing things up at the beachside hot spot as Executive Chef. The winding road to leading a kitchen oftentimes involves a culinary journey with twists through several towns and eateries. After kicking off his career in San Diego, John made his way to the sweeping hills of Northern California. Thankfully for San Diegans, his path led back to the lively neighborhood of Pacific Beach.

John discovered his calling shortly after graduating from high school while working in the kitchen at Mission Valley's Town and Country. In 2009, he then journeyed to the Bay Area and perfected his craft as Line Chef and Sous Chef at Bistro Liaison in Berkeley. With the confidence and experience gained over several years in Northern California, John returned home to take on San Diego's food scene.

Since returning, John has heated up the kitchens at T&H Prime Meats and Sausage, Salvatore's Cucina Italiana, Kitchen 4140 and La Villa. In February 2014, the culinary path led to his position as Sous Chef at Tavern. With a passion for the cuisine, an appreciation for the Southern California lifestyle that Tavern exhibits and an understanding of Pacific Beach cravings, John recently started leading the kitchen as Executive Chef.



The culinary mastermind has wasted no time making the Tavern menu his own, introducing additional beach-friendly fare. The juicy Carnitas Tacos are crafted with honey ale-braised carnitas, guacamole, salsa fresca and micro cilantro. The ultimate shareable dish, Buffalo Chicken Fries, features diced all-natural chicken breast tossed in a house Wild Turkey buffalo sauce, housemade ranch dressing, bourbon-roasted tomatoes and blue cheese crumbles. John also showcases his Italian cooking background in the Spicy Garlic Cioppino, a dish made with mussels, jumbo shrimp, mahi mahi, duck sausage, bacon, jalapeno-garlic marinara, white wine, garlic-buttered Texas toast and micro cilantro. For a sweet ending, the kitchen crafts a weekly flavor of Crème Brûlée.

Chef John is excited to continue the Tavern legacy of great times and exceptional bar fare during brunch on Saturday and Sunday, lunch, dinner, happy hour and the late night hours. The eatery offers the same energetic atmosphere, taps, TVs for catching games, and now—new flavors from Chef John.