



We Found Old School Traditional Pretzels

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Housed in one of the most historic buildings in Pacific Beach since 1997, Tavern at the Beach is a neighborhood favorite that knows how to make old-school, traditional pretzels.

Whether you like them soft or crunchy, salted or unsalted on April 26th, in honor of National Pretzel Day, head to [Tavern](#) at the Beach, a prime Pacific Beach destination and take a big bite into their homemade pretzels.



This coastal-cool eatery with a massive central bar and rustic beam ceiling provides a lively setting for drinking and eating some salty pretzels. Located a few blocks away from the popular beaches of P.B., Tavern at the Beach has a menu that has been pleasing palates for years. Leave it to the restaurant's Executive Chef, John Schwartzkopf, to create a California-inspired menu with German influences

Taking the casual pretzel snack to a whole new level, Tavern at the Beach is the place to be for National Pretzel Day. For starters, order the Soft Garlic Butter Pretzel Sticks made with tangy jack honey mustard, peach mustard, whole grain honey-porter mustard and topped with a roasted Serrano beer-cheese for a combo you won't forget! For your main dish, indulge in the BBQ Pork Bacon Burger prepared with all natural patty, aged cheddar cheese, apple-wood smoked bacon, honey-ale braised carnitas, housemade wild turkey bbq sauce and caramelized onions all smothered between a hot pretzel bun. If you've never had a pretzel crust pizza, then you must order the Bacon Poblano Popper pizza. Made with Serrano jelly, cream cheese, roasted poblano peppers, apple-wood smoked bacon, house ranch and tobacco onions this pizza will cause a party in your mouth!