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DINING

S'MORES GALORE

12 SPOTS IN SAN DIEGO TO ENJOY THE CLASSIC OUTDOORSY DESSERT

BY LAURIE DELK

From countless campfires to clever slogans like "Who wants s'more?" or "The s'more the better," the official dessert of the outdoors is an American classic. Dating back to the 1920s, this simple yet endlessly delicious concoction blends the ooey goodness of roasted marshmallows with chocolate and graham crackers. As you might expect, in the hands of chefs and bakers around San Diego, this dessert is seeing ingredient twists and clever presentations to make any s'mores fan eager for a nibble.

Campfire

Head up to Carlsbad for the Yes, We Have S'mores tableside treat. Served with a dish of hot coals for personal marshmallow toasting and specialty salted caramel chocolate, it's the high-light experience of camping minus the hard ground and pit toilets. 2725 State St., Carlsbad. (760) 637-5121. thisiscampfire.com

Kaneh Co.

For s'mores with a little extra sumpin' sumpin', try Kaneh's gourmet cannabis-infused S'mores Brownie from baker Rachel King. Made with decadent fudge, graham crackers and marshmallow, these little goodies pack 10 mg of THC into each body-buzz-inducing piece. kanehco.com

Bankers Hill Bar + Restaurant

Switching up its signature BH Brownie for the holiday, the restaurant is offering the Chocolate S'mores Brownie, an ooey gooey lava cake crowned with salted caramel, graham and pretzel streusel, and a specialty brûléed vanilla marshmallow crafted by local confectioner Sugar Mamma. 2202 Fourth Ave., Bankers Hill. (619) 231-0222. bankershillsd.com

Theatre Box Sugar Factory

Sip and munch on the Campfire Spiked S'mores Insane Milk-



Enjoy s'mores on the beach with a private fireside experience at the Hotel del Coronado.



Kaneh Co. offers a gourmet cannabis-infused S'mores Brownie.

shake, a blend of coffee and chocolate ice cream with espresso and toasted marshmallow, topped with a seven-layer s'more and served in a dark-chocolate-dipped mug decorated with crumbled graham crackers and chunks of Hershey bar. 701 Fifth Ave., Gaslamp Quarter. (619) 814-2225. theatrebox.com

Breakfast Republic

Start your day with the S'mores French Toast, made with brioche bread crusted with graham crackers, toasted marshmal-

lows, and chocolate sauce. Wash it down with the Iced S'mores Mocha featuring espresso, mocha, toasted marshmallow and milk, and crowned with whipped cream and graham cracker crumbs. Seven locations. breakfastrepublic.com

North Park Breakfast Co.

Serving up the S'mores Waffles for breakfast lovers, the restaurant tops its sweet treat with chocolate ganache, marshmallow fluff, and graham cracker crumble. 3131 University Ave., North Park.

(619) 269-2118. breakfast-company.com

Farmer's Table

Rounding out the trifecta of breakfast sweets, this multi-location brunch spot offers the Bonfire Pancakes, a decadent homage to the camping favorite with the classic combo of marshmallows, graham crackers and chocolate sauce. Multiple locations. myfarmersstable.com

The Melting Pot

Dip to your heart's delight with the Chocolate S'mores Fondue, a flambéed delight created with marshmallow cream, milk chocolate and graham cracker bits. 901 Fifth Ave., San Diego. (619) 234-5554; 8980 University Center Lane, San Diego. (858) 638-1700. meltingpot.com

Rancho Bernardo Inn

Luxuriate in gourmet style with the Fireside Connoisseur Experience, with a shortbread s'mores kit with house-made marshmallows, alongside other delights such as salted caramel toffee popcorn and assorted French macarons. 17550 Bernardo Oaks Drive, Rancho Bernardo. (858) 574-5356. ranchobernardoinn.com

Union Kitchen & Tap

Bring a sweet end to the day with the S'mores Pie, made with Mexican chocolate mousse, cinnamon chocolate sauce, and marshmallow fluff nestled in a graham cracker crust. 1108 S. Coast Highway 101, Encinitas. (760) 230-2337. localunion101.com

Hotel del Coronado

Combine two classics with a private fireside experience at the iconic hotel. Cozy up to a personal fire pit, which can host up to 10 people, and enjoy s'mores alongside cheese and charcuterie. 1500 Orange Ave., Coronado. (619) 435-6611. hoteldel.com

Draft Republic

For a twist on the classic dessert, try the S'mores Cheesecake, highlighted with malt cookie crumbs, chocolate and marshmallows, and served in a camp-worthy dish with chocolate straws. 4282 Esplanade Court, San Diego. (858) 450-1400; 5958 Avenida Encinas, Carlsbad. (760) 448-4627. cohnrestaurants.com/draftrepublic

Delk writes for Pacific magazine.