

# COCO *Maya*

BY MISS B's

## PRESS KIT

1660 INDIA ST, SAN DIEGO, CA 92101 | (619) 943-9439

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# Hours of Operation:

*Sunday*

9:00 AM • 11:00 PM

*Monday • Wednesday*

10:30 AM • 11:00 PM

*Thursday:*

10:30 AM TO 12:00 AM

*Fri-Sat*

9 AM • 12 AM

OWNER:

PETE CICH

EXECUTIVE CHEF:

CHEF QUINNTON  
“Q” AUSTIN

ESTABLISHED:

JULY 2022

SQUARE FOOTAGE:

4700 SQFT

MAX CAPACITY:

138



# ABOUT

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Overlooking the bustling excitement of India Street in Little Italy, Coco Maya offers a rooftop paradise full of high-energy fun and exquisite cuisine that will tantalize your tastebuds and transport you an island far, far away. Sister restaurant to Miss B's Coconut Club, this Grind & Prosper location expands to include the Riviera Maya/Yucatan areas of the Caribbean while still being *“in love with the coco”*.

With your meal led by culinary mastermind Chef Quinton “Q” Austin, the extensive brunch, lunch, and dinner menu is sure to feature your next favorite. Using a Josper oven-grill combo that allows for better temperature control, every bite of your favorite meat will be juicier than ever before. At brunch, indulge in Dulce French Toast and Chilaquiles, while lunch and dinner bring you the best in Caribbean cuisine with Jerk Chicken and Gnocchi, Coconut Shrimp, and Yucatan Fried Fish!

A meal in paradise isn't complete without a handcrafted cocktail. Beverage director Rob McShea brought his expertise behind the bar to Coco Maya to create cocktails that will transport you to a tropical paradise. Enjoy the CBD-infused Coco Bongo Highball, Marquesitas Espresso Martini, shareable mimosa trees, and the classic, always-served-in-a-coconut Caribe Welcome.

*Offering the ideal spot to soak up the San Diego sunshine year-round, Coco Maya is here to forever redefine brunch, dinner, and every cocktail in between.*









## BIO, CULINARY DIRECTOR CHEF QUINNNTON “Q” AUSTIN

Meet Chef Quintnton “Q” Austin, the Culinary Director of Cococabana, who brings a wealth of talent and experience to Grind & Prosper. With his roots in Louisiana and a passion for exploring the Bayou’s culinary culture, Chef Q is dedicated to creating unforgettable dining experiences for his guests. He received his formal training at the prestigious Culinary Institute of New Orleans and has worked his way up the food chain, holding positions from Assistant Corporate Chef to award-winning Executive Chef at some of Louisiana’s top dining establishments.

Chef Quintnton’s extensive global experience includes exposure to French, Caribbean, and Italian cuisines, which have given him a broad outlook on sophisticated flavor combinations and elevated food pairings. He has a self-imposed commitment to treat food as art, and his bold creativity has contributed to the creation of dishes that guests have been raving about since he first entered the kitchen.

One of Chef Quintnton’s standout achievements was his involvement with Louisiana’s renowned Cinclare Rustic Southern Cuisine and Chop House. As the Master of Meats and Executive Chef, he successfully ran the fine dining establishment, which along with only three other establishments, won Best New Restaurant in Louisiana in 2017. At Coco Maya, Chef Q’s expertise is evident in the restaurant’s menus, which are centered around the Josper oven-grill combo, resulting in juicier meats and better temperature control.



## BIO, BEVERAGE DIRECTOR

# ROB MCSHEA

Beverage Director Rob McShea, of Grind & Prosper Hospitality, brings over a decade of experience and passion to the craft of creating cocktails. Born in Germany, McShea moved around frequently due to his family's careers in the United States Air Force, finally settling in San Diego in 2000. McShea began bartending as a means to put himself through college and quickly developed a passion for creating innovative cocktails.



In 2012, McShea was asked to join the team at Duck Dive in Pacific Beach, where he quickly became a bartender and manager. He then became part of the team at Miss B's Coconut Club in Mission Beach, one of Grind & Prosper's original concepts, and now serves as beverage director for all of Grind & Prosper's locations, including Miss B's Coconut Club, Coco Maya, Louisiana Purchase, Park 101, and Q&A Restaurant and Oyster Bar.

McShea is known for his creative and inventive cocktail creations, using a variety of ingredients such as bitters, spirits, sugar, and citrus. His cocktails have won statewide awards and recognition, including second place in The Food Network's CHOPPED Bloody Mary Contest with his Jamaican Me Crazy Bloody Mary. In his free time, McShea enjoys reading, writing, golfing, and, of course, indulging in good food and cocktails.







# MEDIA CONTACT:

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