



barleymash





600 5th Avenue
SAN DIEGO, CA 92101

barleymash.com
619.255.7373

ESTABLISHED April 2012

hours of operation
MON – FRI 11 a.m. to 2 a.m.
SAT – SUN 10 a.m. to 2 a.m.

OWNER
ERIC LINGENFELDER
of The Verant Group

EXECUTIVE CHEF
KEVIN TEMPLETON

EXECUTIVE PASTRY CHEF
JESS DiBONA

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barleymash: it starts with bourbon.

Located in the heart of San Diego's Gaslamp district, barleymash is the fun, high-energy downtown restaurant and bar that celebrates the richness of American culture through its appetizing and progressive bar fare. Both the restaurant philosophy and menu offerings draw heavily from two barroom staples: beer and bourbon. The name, in fact, refers to the typical grain mixture used in the brewing and distillation process of both beer and bourbon. What results from this pairing is a uniquely American dining experience and aesthetic that remind all patrons of two simple ideas: life is meant to be sipped and savored, and good times should always be shared.

barleymash is the downtown place-to-be for locals and tourists alike. Set amidst reclaimed wood from the original foundation and a warm modernist design, the restaurant and bar support San Diego's best micro- and nano-breweries (the bar is also fully stocked to suit any other distinguishing palate). The garage-door style windows open up the interior space to the Gaslamp's sunny disposition. And, rooted in the idea that we are indeed a community, three large communal tables foster a sense of gathering where deliciously innovative food, conversation and drink can be shared amongst friends and neighbors.

Best of all, though the evening may get started in barleymash, this top-notch eatery also encourages patrons to visit ginger's, located downstairs. ginger's is a sophisticated, yet laid-back lounge where vodka takes center stage. For martinis, mixing and mingling, this ultra-hip lounge is where it's at.

With entertainment slotted seven nights a week for everything from bands to deejays, as well as various special events like beer tastings and food pairings, San Diegans can now consider their social calendar full of memorable moments.

GOOD FOOD, HAPPY bellies

Serving up spins on a deliciously classic Americana menu, barleymash offers one-of-a-kind culinary creations that won't be found elsewhere in the downtown area. Each carefully crafted dish is made from scratch using organic, locally grown and sustainable ingredients, and is often infused with hints of beer and bourbon that will surely be the cheers of the town.

barleymash features house barley and ale infused flatbread pizzas, known as "barleypies." And The Shorty, which is topped with stout braised short rib, horseradish cream, arugula, a three-cheese blend and crispy tobacco onions. Other flavorful selections offer toppings like spiced shrimp and pickled okra, pork belly confit with caramelized onions, and tender duck and pork confit.

Diving deeper into the menu, Duck Puppies are a play on the Southern favorite hush puppies and made from shredded duck confit and toasted hazelnuts in a Red Trolley-cornmeal batter topped with arugula, shaved parmesan and balsamic-Jager drizzle. For the French fry fanatic, the menu reserves a special place for skillet fries, which resemble more of a meal than a side dish. The Far East Side Iron Fries, for example, are homemade fries smothered with pork belly, grilled chicken, teriyaki sauce, green onions, celery, house made kimchi, wasabi cream and toasted cashews.



In terms of the dinner entrees, two favorites include the Michelada Braised Chicken, where boneless jidori chicken thighs are slow cooked in beer, citrus juices, and chilies, then served with oven-roasted farmhouse veggies and smoked paprika mashed potatoes; and the Pile O Honey-Porter Pulled Pork, which is a tender braised pork shoulder shredded and piled high with bourbon-brown sugar potatoes, chili-beer slaw and Johnny walker-smoked paprika aioli. If there's any room after that, there are always the signature desserts, such as the Bourbon Brownie and Tequila Key Lime Pie, to help quiet San Diego's sweet tooth.

With all that it has to offer, barley mash and ginger's will prove to be a welcome addition to the thriving restaurant and bar scene and promises an experience as homegrown and timeless as the charred oak barrels of Kentucky's bourbon distilleries.



kevin TEMPLETON

Nurturing a passion for cooking since the age of 17, Kevin Templeton attended and graduated with honors from the Western Culinary Institute in Portland, Oregon. There, Kevin competed with the Portland chapter of the prestigious A.C.F. Culinary Olympic Team— an honor of which he still speaks fondly.

Following graduation, Kevin returned to San Diego to work in restaurants throughout the San Diego County. He perfected his culinary talents and was well received at such top restaurants as Top of The Cove and Peohe's. He then brought his expertise to The Steakhouse at Azul La Jolla, where he was a great success. Kevin's extensive wine and spirits knowledge complemented his flair for complex flavor profiles, accenting his extraordinary cooking style.

As Executive Sous Chef of Azul La Jolla, Templeton was integral to the day-to-day operations of the Prospect Street restaurant. His talent and commitment were recognized by the company's senior management and, in early 2008, Kevin was asked to open the second Zócalo Nuevo Latino restaurant.



Kevin joined the Verant culinary team at Offshore Tavern, a result of Kevin's passion for sustainability and local purveyors. Kevin took to great effort to ensure the meats were all-natural, and the seafood sustainable.

Despite some time away from Offshore in mid-2011 to experience the culinary world of Austin, Texas, Kevin returned to San Diego with some fresh ideas as the Executive Chef of Verant Group's latest masterpiece, barley mash. He now brings what he learned in Austin to barley mash for some incredibly exciting menu options. At barley mash, Kevin strives to make enjoyable, unpretentious fare that's sure to please any food lover.



jess DiBONA

A native to Massachusetts, Jess DiBona brings her Boston flare and fire to the kitchen. She was given her first kitchen opportunity as a pantry cook at the hands of the one and only Chef Kevin Templeton. Jessica worked with pastries at Searsucker and Donovan's Prime Seafood before joining the barleymash team as lead pastry chef.

As a part of the barleymash team, Jessica crafts the diverse dessert menu combining savory and sweet, with an adult flare. She is also the lead bread baker, creating everything from hamburger buns to soft pretzels for the restaurant from scratch, incorporating alcohol into every one of her creations.

Jessica thrives on a challenge and is inspired by the visions of her cliental. She has experience with everything from specialty breads to elegant desserts and wedding cakes.



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