



barleymash





600 5th Avenue
SAN DIEGO, CA 92101

ESTABLISHED April 2012

hours of operation

MON – FRI 11.30 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

MEDIA CONTACT

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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 supports San Diego's brewing community with 30 beers on tap from the city'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 featuring a variety of cocktails. For mixing and mingling, and intimate events like karaoke, 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, with a variety of flavorful toppings like spiced shrimp, cilantro pesto sauce, whiskey-caramelized onions, and artisan salamis, among many others. Diving deeper into the menu, which changes throughout the year, barleymash offers sharable plates including one-of-a-kind Duck Empanadas, loaded iron fries served on a skillet, indulgent barleymacs, gourmet burgers and supper menu items, like Ribeye Steak and Tomahawk Pork Chop. And if you've saved room for dessert, treat yourself to the oven-baked chocolate chip cookie and dark chocolate brownie Mash-Up.

The weekend brunch menu, which also rotates to offer seasonal selections, is filled with loaded barleyhashes, unique breakfast dishes like Challah French Toast and Chicken in A Biscuit, as well as a few morning sandos.

With all that it has to offer, barleymash and ginger's have proven to be a must-visit 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.

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

Kevin took some time away from San Diego to experience the culinary world of Austin, Texas. He returned to SoCal with some fresh ideas as the Executive Chef of Verant Group's latest masterpiece, barleymash. At barleymash, Kevin strives to make enjoyable, unpretentious fare that's sure to please any food lover. In August of 2017, he led the culinary direction in the opening of two Gaslamp venues: The Smoking Gun and Spill the Beans. The Smoking Gun boasts a retro setting and comfort street fare, creating a unique space for locals and visitors to enjoy a delicious meal in the heart of The Gaslamp. Spill the Beans offers some of the best Cali-style bagels around and serves up cups of Spill the Beans original coffee. Kevin currently serves as a consultant for both.



If Kevin isn't in the kitchen, you can find him teaching cooking courses at the local community college, practicing with his heavy metal band, camping, or exploring new ways to bring sustainable practices to the industry. With a passion for reducing waste and sourcing sustainably, he is a well-respected icon in the San Diego culinary scene.

AWARDS

- 2022 • Ranch and Coast ***Readers' Choice Best Restaurants 2022*** - Best Draft Selection (runner up)
- Chef Rose featured on ***Cooking Channel*** Food Paradise
- 2021 • Ranch & Coast - ***Best of 2021 Dining - Best Bar/Nightlife***
- San Diego Union Tribune - San Diego's Best
 - ***Downtown/Gaslamp Bar*** (winner)
 - ***Sports Bar*** (favorite)
 - ***Chef*** (favorite)
- 2020 • Voted Best Chef, Best Sports Bar, and Best Mac and Cheese in ***San Diego Reader*** Best of San Diego poll
- Chef Kevin competed on ***Food Network's CHOPPED*** - Champ's Challenge
- 2019 • Silver Medal for Best Sports Bar in Downtown in ***San Diego Community Newspaper Group*** Best of Downtown
- Chef Kevin Winner of ***Food Network's CHOPPED*** - Epic Burgers! (Season 43, Episode 8)
 - Chef Kevin appeared on ***Cooking Channel's*** Burgers, Brew & 'Que - Champion Burger Knockout
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For a complete list of bragging rights and coverage, [click here](#)

AWARDS

- 2018
 - Voted Best Downtown Bar in *CityBeat San Diego's* Best of San Diego poll
 - Chef Kevin Winner of *San Diego Metro* 19th Annual "40 Under 40"
 - Voted Top 10 Best Sports Bars to Watch the Superbowl Across the U.S. by *Sports Illustrated*
 - Chef Kevin featured in 'Restaurant Stars on the Rise' in *Full Service Restaurant Magazine*
 - Voted Critic's Pick: Best Bar Menu in *San Diego Magazine's* Best Restaurants
 - 2017
 - Voted Best Sports Bar in Ranch & Coast Reader's Choice Best Restaurants
 - Received recognition from San Diego Food System Alliance inaugural Emies Awards for Food Waste Practices
 - 2016
 - Chef Kevin competed on Food Network's Beat Bobby Flay
 - 2015
 - Voted as Chef of the Year - *Lamplighter Awards*
 - 2014
 - Named as One of the *Top Instagramed Foods Zagat*
 - Named as One of the 10 Best San Diego Sports Bars *USA Today 10Best*
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For a complete list of bragging rights and coverage, [click here](#)

AWARDS

- 2013
- Chef Hall of Fame Inductee *San Diego Home/Garden Lifestyles*
 - Voted as Runner-up for Best of the Best in 21st Annual Reader's Choice Awards *San Diego Home/Garden Lifestyles*
 - Chef Hall of Fame Inductee - *San Diego Home/Garden Lifestyles*
 - Named as One of the Top Instagramed Foods - *Zagat*
 - Voted as Favorite Tavern or Pub and Favorite Casual Dining - *Lamplighter Awards*
 - Voted as Chef of the Year - *Lamplighter Awards*
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FOX
5
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6
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