

Louisiana

PURCHASE



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Opening Date: March 2019

Square Footage: 1,840 sq ft + patio - 1,000 sq ft

Max Capacity: 104

Patio Space? yes

Private Event Space? no



About



Conveniently set on Louisiana Street in North Park, the design of this intimate cocktail restaurant was inspired by the charm and character of New Orleans, with creative touches of personal effects giving the guests the feeling of warmth, community and fun.

Architect Jeff Svitak helped create a modern interpretation of a classic French Quarter restaurant, introducing elements of wood, marble and rich velvet. Our lush patio seating flows seamlessly into our indoor dining space, a nod to the courtyards found across the beautiful Southern city.

Our rotating food menu will be dedicated to only the best seasonal ingredients, featuring big and bold flavors from the region. Executive Chef Quintton “Q” Austin recently relocated to San Diego from New Orleans, bringing with him an exciting wealth of knowledge and experience in the culinary melting pot that defines Southern cuisine. Amongst his noteworthy creations thus far are his savory Alligator Cheesecake, Andouille Fried Red Beans and Rice with Chipotle Mousse, and Fried Redfish with Crawfish Etoufee Sauce.

The restaurant will also yield a must-visit cocktail bar encompassing all the flair of New Orleans, yet avoiding the sugary hurricanes and hand grenades found on Bourbon Street. Instead, it will focus on quality and craftsmanship, with modern plays on classics like the Ramos gin fizz and the Sazerac, in addition to sharable punches like the aptly named Pablo Discobar, served in an actualy disco ball.

Mirroring the exuberance of NOLA, the food and beverage program will be a fun treat for the sense, ever-evolving to turn one-time guests into regulars and keep everyone coming back for more.

Culinary Director



CHEF QUINNTON "Q" AUSTIN •••••

When it comes to talent and experience, you could say that Chef Quintton "Q" Austin comes to Grind & Prosper with a plateful of accolades. With roots in Louisiana and early experience delving into the Bayou's culinary culture, San Diego's in for a real treat. His formal training at the Culinary Institute of New Orleans laid the groundwork for a well-seasoned career, working up the food chain from Assistant Corporate Chef, Test Kitchen Chef, Sous Chef, Chef De Cuisine to award-winning Executive Chef at some of Louisiana's top spots to dine.

Chef Quintton's past experience has spanned the globe, with French, Caribbean and Italian exposure, giving him a broad outlook on sophisticated flavor combinations and elevated food pairings. He stays true to a self-imposed commitment to treat food as art, and his bold creativity has contributed to the creation of dishes that guests have been salivating over since he first stepped foot into the kitchen.

Among Chef Quintton's accomplishments is his involvement with Louisiana's renowned Cinclare Rustic Southern Cuisine and Chop House. This scratch-made kitchen features a rotating seasonal menu, where Chef Q started the kitchen from the ground up. He served as their Master of Meats and Executive Chef, successfully running the fine dining establishment, which along with only three other establishments, went on to win Best New Restaurant in Louisiana in 2017.

Now, as Culinary Director of Grind & Prosper, Chef Q shares his refined set of skills to enhance the flavors of each unique restaurant and collaborates with staff professionals as they continue to please palates and satisfy the cravings of every guest.



Beverage Director



ROB MCSHEA •••••

Grind & Prosper Beverage Director Rob McShea was born in Germany to a family with careers in the United States Air Force. He grew up in Long Island, New York, moving around a lot with his family. He eventually landed in San Diego in 2000 and graduated from San Diego State University in 2006. McShea began bartending as a means of putting himself through college, and soon found it to be an important creative outlet.

From there, his passion for creating cocktails blossomed and he immersed himself in the cocktail culture that was beginning to emerge in Southern California. McShea was asked to join the team at Duck Dive, a local Pacific Beach bar, in December of 2012, where he quickly became both bartender and manager. He then began working at Mission Beach's Miss B's Coconut Club, one of Grind & Prosper Hospitality's original concepts. McShea is also beverage director for Park 101, another G&P concept located north of San Diego in the beach community of Carlsbad.

McShea sees bitters as an essential ingredient for any bartender, and keeps spirits, sugar, citrus and bitters on hand at all times. His creativity behind the bar has led him to win at the statewide level and be named second in the county in The Food Network's CHOPPED Bloody Mary Contest with his Jamaican Me Crazy Bloody Mary.

When he is not crafting cocktails for guests, Rob enjoys reading, writing, golfing, enjoying fine food and, naturally, a good cocktail.





MEDIA/MARKETING INQUIRIES

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