



3704 MISSION BLVD, SAN DIEGO, CA 92109 | (858) 381-0855

10AM - 10PM DAILY

BRUNCH SERVED DAILY UNTIL 2PM

WWW.MISSBCOCONUTCLUB.COM

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ABOUT

At the turn of the 20th century, Mission Beach had been initially developed as a “tent city.” Pictures from the era show neat rows of striped, circus like tents interspersed with grassy, Hawaiian-style cabana huts. The lots were for sale, and tent sites were available for rent, and while not the most luxurious accommodations, the tents allowed families and individuals to live right on the beach.

JM Asher, the proclaimed “Father” of Mission Beach, saw an opportunity to further develop the residential aspect of Mission Beach and came up with a marketing campaign featuring a brochure with a fictitious woman on the cover. . . Miss B.

Miss B is an alluring young lass who wears only a swim suit and a provocative smile. The come hither look in her eyes hints at delights beyond your ken, which she would show you. But wait, girl-watchers! Walk, don't run. Miss B. does not live in the flesh. She exists only on paper.

Even there, her curvaceous beauty is demurely shrouded in a bathing suit which extends below the knees and to the elbows. Rubber bathing shoes which lace up her calves, and a voluminous scarf-like cap complete her daring ensemble. Miss B. is a bathing-beauty cover girl.

Her fetching likeness adorns the cover of a real estate advertising brochure, and the delights to which she would introduce you are those of San Diego's most recently platted resort area - Mission Beach. Turn the first page, and you will find, indeed, that the words, “Miss B.,” are a cut-out revealing five letters of the title, “Mission Beach.”



The brochure was distributed by the Mission Beach Syndicate, George L. Barney, Manager. Lots in Mission Beach were being promoted for sale by the same firm. Inside the little pamphlet there is a large fold-out map. It shows the entire peninsula comprising the new subdivision, including street names, lot and block numbers, and a color-code designating the use to which various areas of the beach could be put.

And here she is today! Miss B's Coconut Club is a revival of Mission Beach's colorful past, and the pin-up girl's Caribbean curves and demure smile have returned to welcome everyone who steps inside, whether you're a first timer, a part-timer, or someone who settled in the area and never left.

Miss B's Coconut Club's décor evokes a celebration of Mission Beach's alluring past, which takes form as an inspired interpretation of a tropics club. Although Miss B's brunch menu is a local favorite that still has people flocking, Rum is the real star here, and has a leading role in our creative list of grownup cocktails, which includes shareable, tropical punches and bowls to drum up conversations and generate a buzz. Miss B's also proudly pours 20 local and microbrew tap handles, along with kombucha on tap and house made cold brew on nitro.

You will find us on the corner of Santa Clara Ct. and Mission Blvd. in the heart and soul of north Mission Beach. Come meet Miss B, who's swaying to a new beat, ensuring that everyone is "Havana" good time.



Bio, Culinary Director Chef QUINNTON "Q" AUSTIN

When it comes to talent and experience, you could say that Chef Quinton "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 Quinton'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 Quinton's accomplishments is his involvement with Louisiana's renowned Cinclore 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.

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.



Owner **PETE CICH**

Peter is owner of Miss B's Coconut Club. He created an environment where customers can have an enjoyable and fun dining experience. He ensures that the menu and food development are of a high quality, oversee the recruitment of staff and ensure adherence to food safety regulations.

Pete is also one of the conceptual architects of the Duck Dive in Pacific Beach, established in 2012, where he is an owner and the food and beverage director. He also acts as is a limited member and operations manager at the Pacific Beach Shore Club since its inception in 2008. Pete recently opened his newest dining venture in Carlsbad, Park 101, and is the co-owner. He has over 12 years of experience in this industry, working nearly every job in the business. From hosting, to the kitchen, to behind the bar, and all management, he has done it all.



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.



PRESS+RECOGNITION

- One of Zagat's **7 Most Visually Stunning Tiki Drinks in San Diego**
- San Diego Ville's **Enjoy Tropical Drinks By The Beach At These 7 San Diego Bars**
- San Diego Eater's **Five New Restaurants To Visit This Weekend**
- One of Zagat's **11 Best Things to Eat and Drink This Summer in San Diego**





OPENING MONTH/YEAR: APRIL 2016

SQUARE FOOTAGE: 2,300 SQ. FEET

MAX CAPACITY: 69 (INSIDE), 69 (PATIO)

PATIO SPACE? YES

PRIVATE EVENT SPACE? YES

MEDIA CONTACT

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