



BARRIO STAR

PRESS KIT

BARRIOSTAR.COM



ADDRESS

2706 5th Ave San Diego, CA 92103

PHONE

619.501.7827

SOCIAL MEDIA

🐦 @BarrioStarSD

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HOURS

MONDAY 11:30 AM - 9 PM

TUESDAY 11:30 AM - 9:30 PM

WEDNESDAY 11:30 AM - 9 PM

THURSDAY 11:30 AM - 9 PM

FRIDAY 11:30 AM - 9:30 PM

SATURDAY 11 AM - 9:30 PM

SUNDAY 11 AM - 9 PM

INFO



ABOUT

The sky's the limit at Barrio Star, presenting San Diego with modern Mexican Soul Food, woven with bold Latin flavors and clever Asian touches. Our vibrant flavors and healthier renditions of classic Mexican dishes reveal thoughtfully presented menu items that are sure to please every palate. Pairing with our well-prepared food menu items is a mouthwatering beer and cocktail menu. Besides serving standard Mexican beers, we also offer rotating drafts, as well as an extensive tequila menu. With 160 tequilas and 40+ mezcals on display, Barrio Star is a decidedly tequila and mezcal bar at heart, where its bartenders are considered "margarita artists," who are experts at pairing the right tequila with every ounce of freshly squeezed lime, lemon, and orange. Kick-start the evening with our Roasted Jalapeno Blackberry Margarita and let the fiesta begin!

Enjoy classic Mexican favorites - with a spin, such as our Tamales bathed in chile guajillo paired with a scoop of jasmine rice and chipotle corn salad. Or sink your teeth into one of our famous bowls, like the Brazil Bowl offering coconut rice, black beans, mango salsa, rich coconut chili sauce and steamed greens. The Barrio Bowl lays the same foundation with rice, beans, and steamed greens - but honors a more traditional Latin flavor with pico de gallo and cilantro-lime sauce. Add tofu just for fun! And as you would expect, there is an addictive assortment of tacos, each prepared with house-made tortillas.

You can easily spot our bright orange building at the corner of Fifth and Nutmeg, right between the communities of Hillcrest and Banker's Hill. For lively décor, smart servers, creative drinks, and the artistic fusion of Latin and Asian cuisines, visit Barrio Star, where the best of Mexican soul food is celebrated and enjoyed!

TODD CAMBURN

OWNER

Born and raised in the suburbs of Detroit, Michigan, owner Todd Camburn found a permanent home in sunny San Diego in 2004, while fulfilling his passion for traveling. After studying marketing and organizational communications at the Western Michigan University, Camburn pursued his longtime affinity for cooking, and attended the San Diego Culinary Institute in 2008.

With his lifelong love for authentic Mexican cuisine, Camburn is constantly brainstorming to put a creative spin on traditional flavors, such as Barrio Star's award-winning Roasted Jalapeño Blackberry Margarita, which is one of his favorite cocktail concoctions. As a self-proclaimed fitness junkie, Camburn also likes to make sure that his culinary creations are equal parts delicious and healthy for his customers.

When he's not hard at work perfecting innovative, yet authentic recipes in Barrio Star's kitchen, Camburn enjoys spending time with his dogs Woody and Rex, playing the piano and volunteering at local food-related charity events.

Passion is key when it comes to restaurant management success. Camburn's personal favorite dish at Barrio Star is Chicken Diablo, a recipe he says, "melts in your mouth." When asked about his secret to success, Camburn shares his belief in hard work and commitment, encouraging fellow gourmets and restaurateurs to "do your research thoroughly and be prepared to work more than 80 hours a week!"





MICHAEL SIMPSON

GENERAL MANAGER

Michael Simpson was born and raised in Paris, France. What started out as a quick way to make money during high school and college, quickly became a career. Nourished by his passion for food and wine, Michael has worked a variety of roles in all facets of the restaurant industry, from fast casual to fine dining.

In 2003, after earning his bachelor's degree in Hospitality in Paris, Michael moved to San Diego and received his Associates Degree in Business and Marketing. He worked as a general manager and sommelier in many local restaurants, including: The French Gourmet, Smoking Goat, St Tropez Restaurants, Croce's Restaurant and Jazz Bar, and for businesses associated with the Rise and Shine Restaurant Group.

Simpson joined the Barrio Star team as the General Manager in 2018. He truly thinks that the success of a restaurant comes from the employees, attention to detail and a hands-on management approach.

Michael describes himself as a humble individual. "Living in San Diego is like winning the lottery," he says. As a food and beverage enthusiast who lives life to the fullest, he tries to give 120%, both at work and home. For Simpson, keeping a good work/life balance always comes first. When he is not at work, Michael loves traveling, cooking, teaching wine classes, playing the violin and spending time with his girlfriend and dog.



SPECIAL FEATURES

- HAND-PRESSED TORTILLAS
MADE TO ORDER
- SALSA MADE FROM SCRATCH
 - LIVE MUSIC 6X/WEEK
 - MIX 'N MATCH MARGARITA
FLIGHTS
- BRUNCH MENU 11-3 SATURDAY
AND SUNDAY

RECOGNITION

- "ONE OF SAN DIEGO'S
BEST RESTAURANTS, 2018"
- **SD MAGAZINE**
- "BEST MARGARITAS IN
SAN DIEGO" - **THRILLIST**



MEDIA CONTACT

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