



OUR **deliciously dirty** SECRET



location 600 5th Avenue, San Diego, CA 92101

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owner Eric Lingenfelder of Verant Group

executive chef Kevin Templeton

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hours mon—sun 5pm - 2am

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Located on the corner of Fifth Avenue and Market Street just below barley mash, ginger's is an ultra-hip underground lounge that's inspiring San Diegans to look low for the high-life. This sexy and sleek escape invites locals and tourists alike to enjoy a world-class vodka and gin selection. Named for the key flavoring ingredient in the distillation process of vodka, ginger's offers a sophisticated, yet casual atmosphere that's the perfectly enhances your next night out in the Gaslamp.

Sure to shake and stir your evening just right, an exquisite array of martinis crowns the menu. ginger's features everything from classics like dirty martinis and cosmos to sinfully delicious signature martinis, including the Ginger, which brilliantly stirs Skyy Ginger Vodka, maraschino liquor, fresh lemon, strawberry and, of course, ginger.

about



Adding to its appeal, **ginger's** amazing food menu features only organic, sustainable, locally produced ingredients with everything made from scratch.

Mixed drinks also include the Old Town, a splendid Spanish-inspired mix of Espolón Resposado, fresh lime, agave nectar, bell pepper, jalapeño, cilantro. For something even more exciting, **ginger's** brings special mixed drink masterpieces to the table like the Pocket Rocket, which tops Skyy Citrus Vodka, maraschino liquor and fresh strawberries with champagne to be served up in a chilled champagne glass.

ginger's

Live entertainment is slotted to keep every night at **ginger's** exciting and memorable. With a cozy dance floor, patrons can let loose with friends or cuddle in intimate corners for quieter conversations. During game days, nine flat-screen televisions are stacked three-by-three for one main event or nine different screens, so you won't miss a game from any angle.

With **ginger's** located right below barleymash, an evening at **ginger's** promises to bring out the full flavor of San Diego nightlife.





bio eric lingenfelder

With a long and lucrative career in the restaurant industry that began at the age of 15, Eric has **extensive** experience in all aspects of the house, front and back. Over the years, he has helped create numerous flourishing restaurants throughout San Diego.

During college, he bussed and waited tables around the city at various restaurants to pay for his education at San Diego State University, where he earned a degree in communication. He learned the in's and out's of the restaurant business by tending bar at Tavern at the Beach, a distinguished mainstay of the Pacific Beach bar scene. This would prove to be a pivotal decision in his career.

It did not take long for the Tavern bar owners Mark Cirillo and Joe Vaught to quickly see his talent for business and his unwavering passion for people; they went on to make him the Tavern's manager. In 2003, Eric bought into the bar and formed a partnership with Mark and Joe that became the Verant Group. Together, these three entrepreneurs opened and operate seven other restaurants from San Diego to Tempe, Arizona.

Now, Eric is devoting his time and efforts to ginger's and what marks the opening of his eighth restaurant with Verant Group, a venture tied with the opening of barley mash just upstairs from ginger's. For Eric, ginger's represents the culmination of his previous seven restaurants and his most exciting project to date where he can showcase all that he loves about his hometown of San Diego. He can be seen regularly around Verant's restaurants, meeting with managers and continuing to work closely with staff to deliver high quality food and service.

bio 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 and joint venture, barleymash and ginger's. He now brings what he learned in Austin to both spaces for some incredibly exciting menu options. At ginger's, Kevin strives to make enjoyable, unpretentious, unique fare sure to please any food lover.



media contact

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