

San Diego Food Finds Blog

Flatbreads That Don't Disappoint



There is more to a flatbread than what meets the dough so don't settle for a dull flatbread again. Visit these San Diego restaurants for special flatbreads that don't disappoint.

For great food and quality craft beers, dine in at [Common Theory Public House](#). Order from a variety of their unique flatbreads such as their most popular, the **"Daygo" Style** made with Mozzarella, Tomato, and Almond Basil Pesto. For the meat lovers who need a savory addition, add bacon or sausage to sweeten the dish. Don't forget to pair with one of the ever changing 30+ craft beers on tap.

Two American classics come together at [Barrel Republic](#) in Oceanside and Carlsbad when you order the **Double Cheese Bacon "Burger"** flatbread. This "burger" is fully loaded with lettuce, tomato, onion, mustard and ketchup. This is one dish you won't want to share!

More cheese please! The **Three Cheese Flatbread** from [Backyard Kitchen & Tap](#) is sure to satisfy all your craving. Warm and gooey ricotta, parmesan and mozzarella cheeses melt over a savory garlic spread and basil. Stop by for happy hour Monday through Friday from 3:00 to 6:00 pm and pair with a \$2 craft cocktail or draft beer.

[Farmer's Bottega](#) is home to unique flatbreads made with organic, "farm-to-table" ingredients. Choose the freshest flatbread such as the **Bufala Mozzarella** made with parma prosciutto, wild arugula and EVOO. For those health-conscious foodies, all flatbreads at Farmer's Bottega can be substituted for a gluten-free crust.

For the fig lovers, Union Kitchen + Tap in [Gaslamp](#) and [Encinitas](#) has the ultimate fig-favorite. The **Fig Flatbread** is prepared with Crème Fraiche, Chevre, Port Poached Figs, Balsamic Onions, Micro Thyme, and a Balsamic Glaze.