

## THE DISH THE LATEST FROM THE BAR & RESTAURANT SCENE



SHERATON

### Six new restaurants to check out this week

**R**umorosa, a new upscale Mexican restaurant at recently remodeled Sheraton San Diego Hotel & Marina on Harbor Island, is open. Overseen by resort executive chef Marcos Seville, Rumorosa — in English, it means something akin to “boisterous” — serves Cali-Baja fare using locally sourced fish from Point Loma Seafood and dishes such as aguachile, tortas, tacos and carne asada. It also serves an extensive bar and cocktail menu. **Rumorosa is open from 6:30 a.m. to 10 p.m. daily, with a one-hour break between 11 a.m. and noon. 1380 Harbor Island Drive, San Diego. (619) 692-2331, rumorosasd.com.**

#### CHAO XO

Chao XO, a family-owned Vietnamese-Latin fusion restaurant, recently opened in National City. Founded by Leslie Dang, who also runs her family’s Crab Fever restaurant in the same shopping center, it has an eclectic menu that blends her Vietnamese roots with Mexican and Latin American flavors. Dishes include birria pho, sriracha-lime elote, short ribs pho, Vietnamese beef carpaccio and the Peruvian beef dish lomo saltado. *Chao XO is open from 11 a.m. to 9 p.m. daily at 1420 E. Plaza Blvd., National City. (619) 773-6098, eatchaoxo.com.*

#### BARN HOUSE BBQ

Barn House BBQ, helmed by executive chef Yovani Palacios, has opened in Lemon Grove. The restaurant, which features a family-friendly 1,500-square-foot game and arcade room, specializes in serving Kansas City-style barbecue. Specialties include the Grove burrito, with barbecued pulled chicken and smoked barbecue aioli sauce, the Barn House burger with smoked



Chao XO in National City blends Vietnamese, Mexican and Latin American flavors. **CHAO XO**

pork belly, nachos, BBQ sliders, side dishes and desserts. The restaurant serves craft beer, wine and cocktails made with rice-based spirits. *Hours are 11:30 a.m. to 8:30 p.m. Sundays-Thursdays and 11:30 a.m. to 9:30 p.m. Fridays and Saturdays at 8099 Broadway, Lemon Grove. (619)-303-0415, thebarnhousebbq.com.*

#### PRIETOS MEXICAN FOOD COURT

Mariscos El Prieto, a Mexican food truck business that has operated in San Diego for more than 25 years, opened a unique food court operation in Chula Vista on Saturday. It’s a barn-like structure with central seating and food trucks serving three different menus parked on three sides of the enclosure. Options include mariscos (Mexican seafood), birria, tacos, crepes, craft beer and more. *Prietos Mexican Food Court is open from 9 a.m. to 8 p.m. daily at 3120 Main St., Chula Vista. Go to [instagram.com/prietosmexicanfoodcourt](https://www.instagram.com/prietosmexicanfoodcourt).*

#### BIVOUAC’S ADVENTURE LODGE

Bivouac Ciderworks opened its long-

awaited Adventure Lodge & General Store on March 1 in North Park. Located adjacent to the women-owned company’s flagship brewery and taproom, the expansion incorporates a coffee shop, cider tasting bar and retail store selling goods made by women and BIPOC artisans. There’s also a speakeasy-style brandy lounge available for private parties. *Hours are 9 a.m. to 9 p.m. Tuesdays-Thursdays and 9 a.m. to 5 p.m. Fridays-Sundays. 3986 30th St., San Diego. (619) 725-0844, [instagram.com/bivouacadventurelodge](https://www.instagram.com/bivouacadventurelodge).*

#### COMMON THEORY

The Convoy District’s 10-year-old Common Theory Public House, which serves craft beer and a gastropub menu, opened its second location Monday in Otay Ranch. It’s a homecoming for owners Joon Lee and Cris Liang, who both grew up in Chula Vista. The new 4,500-square-foot location has a capacity for 128 guests, including a 28-seat common table and 18-seat bar. The menu replicates roughly 80 percent of the dishes from the Convoy flagship, including duck fat fries, crispy chicken wings, Chinese sausage flatbread and bulgogi cheesesteak with Korean-style marinated beef. *Hours are 11 a.m. to 11 p.m. Sundays-Thursdays and 11 a.m. to 2 a.m. Fridays and Saturdays. 1980 Optima St., Chula Vista. (619) 780-6689, [common-theorysd.com](https://www.common-theorysd.com).*

#### MORE RESTAURANT NEWS

**Brad Wise plans French brasserie:** Brad Wise, chef/owner of San Diego’s Trust Restaurant Group, has announced plans to open a French brasserie in



Brad Wise

summer 2025 in North Park. The menu will feature Wise’s take on French-inspired dishes with a cocktail program by Jess Stewart and wines curated by Ben Zuba.

**Herb & Wood chef shuffle:** Carlos Anthony, the longtime executive chef at the Puffer Malarkey

Collective’s Herb & Wood restaurant in Little Italy, has moved into a new position with PMC.

Anthony will now serve as executive producer of Chefs Life TV, a YouTube channel created by PMC co-founder Brian Malarkey. Anthony’s longtime right-hand chef at Herb & Wood, Mariano Rayon, has been promoted to the position of chef de cuisine and is working with Malarkey to update the menu. *Herb & Wood is at 2210 Kettner Blvd., San Diego. (619) 955-8495, [herbandwood.com](https://www.herbandwood.com).*

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