

COMIC-CON & PRIDE RETURN TO SD!

# PACIFIC

SAN DIEGO

JULY 2014 • PACIFICSANDIEGO.COM

**FREE!**

132  
ACTION-  
PACKED  
PAGES!



**& THEY'RE OFF!**

HORSING AROUND IN DEL MAR

**FANTASY ISLAND**

ESCAPE TO CATALINA

**FAIR GAME**

A BLIND DATE & A WILD RIDE

**HEROES WELCOME**

*R. B. L.*



Inside the Gaslamp's new Union Kitchen & Tap.

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## **Union Kitchen & Tap Gaslamp** ↑

**(OPENED IN MAY)**

Union Kitchen & Tap's branching from Encinitas brings original dishes into the Gaslamp, including chia seed-crusted albacore, Duroc pork medallions and Skuna Bay salmon. The new location is also larger, featuring a charcuterie station, a spacious patio and garage doors that draw in the Fifth Avenue bustle as guests imbibe craft beers and inventive cocktails built using fresh herbs, fruits and chili peppers.

**333 Fifth Ave., Gaslamp**  
**619.795.9463, [gaslampunion.com](http://gaslampunion.com)**

Breakfast is served at Richard Walker's Pancake House in La Jolla.



## ← **Richard Walker's Pancake House**

**(SECOND LOCATION OPENED IN MAY)**

Mahogany millwork with stained-glass accents lend unexpected élan to this wildly popular breakfast/lunch operation, which spawned an overdue second location in the space formerly occupied by Forever Fondue. The menu duplicates the top movers seen downtown: monstrous apple and Bavarian-style pancakes baked in ovens (no syrup necessary); four-egg omelets and corned beef hash ground in-house (ravenous appetites required). **909 Prospect St., La Jolla**  
**858.459.8800, [richardwalkers.com](http://richardwalkers.com)**

## **Table 10** →

**(OPENED IN JUNE)**

The chef's table adjacent to the kitchen marks the namesake spot where up to 10 occupants can dine while witnessing dishes like mushroom grits and red-curry halibut in the making. Ample seating extends throughout the remainder of the restaurant, which operated as The Corner before owner Cooper McLaughlin teamed up with chef Jason Gethin (formerly of Union Kitchen & Tap in Encinitas) for a complete redesign.

**369 10th Ave., East Village**  
**619.550.1262**  
**[tablenumber10.com](http://tablenumber10.com)**  
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**Crispy Chicken with roasted carrots, fennel and velouté at Table 10.**