



San Diego's Daring Downtown Dishes To Eat This Instant



Sirenas Po' Boy Chilean Tenderloin

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It's no surprise that San Diego's downtown has become a destination for those looking for out-of-the-box flavor. Luckily for us, there are some downtown restaurants whose dishes blow our minds, but not our wallets. Check out some of downtown's boldest bites and spice up your everyday with one of these creative dishes.

Located in Little Italy, [Sirena Cocina Latina](#) is a Latin restaurant that boasts a vibrant appearance and sensational menu of unique protein from both land and sea. Their Po' Boy Chilean Tenderloin puts a South American twist on a North American recipe with its beef tenderloin, caramelized onions, a sunny side egg, French fries and topped with green pebre sauce.



Cornbread Open Faced from 1919

5th Avenue's [1919](#) may be known as downtown's sports haven, but their simple menu made with well-crafted American classics makes 1919 also known for their exceptional eats. For instance, their Cornbread Open Faced celebrates southern cooking with short rib, crispy onions and coleslaw, all topped on house-made cornbread. Not to mention, their specialty Fried Chicken Skins are just as mouthwatering! Their kitchen doesn't close until 1:19am every night so, whether you're an early bird or a night owl, 1919 wants to take care of you.

Try something new at [Bracero Cocina de Raiz](#) like their Tamal de Pato - a duck confit that is seasoned with mole rojo and persimmon. Duck confit is a medieval French technique that uses all parts of the duck and infuses the meat with fat and flavor by allowing it to marinate for several days. Enjoy your meal on one of Bracero's two floors and watch their chefs through their open-concept kitchens.



The Taco Stand does it right!

Craving some south-of-the-border fare? [The Taco Stand](#) in either Gaslamp or La Jolla will satisfy your cravings. Be adventurous and take a bite of their Nopal Taco that is made with flame grilled cactus, melted cheese, cilantro sauce, tomato and avocado. When cooked correctly, cactus is a tart treat that has a refreshingly-juicy quality to it.

Nothing beats a home-cooked meal that tastes like it came straight from a southern grandmother's kitchen... especially when it's paired with wine or a craft beer! [Union Kitchen & Tap Gaslamp](#) is known for their made-from-scratch cuisine with southern flair. Their Kansas City Burnt Ends is a creative dish that incorporates a brisket smoked in-house with white cheddar grits, collard greens and jalapeno cheddar cornbread.

Give your taste buds a must needed adventure with some of downtown's most daring dishes that are one part creative and another part delicious!