

JIMMY'S FAMOUS AMERICAN TAVERN

Come & Enjoy a few Moments Away
EVERYDAY... RIGHT HERE IN POINT LOMA

HAPPY HOUR

Monday - Friday / 3:00 - 6:00pm

\$2 Off Tap Beer + featured Tap & Nitro

\$5 Well Drinks / \$6 Select Wines / \$8 Sofia's Skinny Margaritas

+ Craveable Appetizers starting at \$5



\$15 B&B MONDAYS

All Day - Every Monday

Choose ANY JFAT Burger, a Side + ANY Tap Beer



WEEKEND BRUNCH

Saturday & Sunday / 10:00 am - 3:00pm

\$8 Early Bird Happy Hour 'til Noon

\$16 Bottomless Champagne with any Entree

+ All your Brunch Favorites: Fried Chicken & Waffles
Short Rib Hash • Hangover Burger • 4 Benedicts • Scrambles & more...



THE PROMENADE AT POINT LOMA
4990 NORTH HARBOR DRIVE, SAN DIEGO | 619.226.2103

J-FAT.COM

F FOODIE

It's a COOK OFF

Local Chefs Show Off Their Take on Seasonal Ingredients

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Fall is a magical time in the culinary world, thanks to in-season ingredients that make dishes spectacular in flavor and color. To celebrate the season, we challenged six local chefs to create unique dishes using seasonal ingredients for a competition that highlighted their creativity and expertise. Some chefs kept their recipes and garnishes simple in order to let the winter ingredient shine, while others presented transformative dishes worthy of an art gallery.



DRINK THIS WITH THAT

• "I would recommend a dark, malty beer, a dry red wine, or even a nice aged whiskey to pair with this."

ALWAYS ON THE MOVE

• "The food truck allows me to constantly move around to new locations and test new markets and clientele. [It's] only a stepping stone for me to eventually graduate to a brick and mortar location, all the while honing my recipes, menus and my brand."

FAMILY FIRST

• "I have a family of great cooks. I loved to watch my mother and grandmother cook at a young age. Professionally, it is something that I happened upon and fell in love with."



The EXPERT

STEPHEN GAGE

Owner and Head Chef of Wölfegarten Food Truck

NEW CLASSICS

"[This dish] is a modern interpretation of a traditional German dish. It is a sweet potato dumpling with allspice and clove, served over creamed cremini mushrooms that I cooked in garlic and dark beer. It will warm your soul."

SIMPLE BEGINNINGS

"The ingredients must shine. I usually focus one or two ingredients and then build a dish around that."

FUSION FARE

"My brand is unique, combining traditional German fare with modern techniques and local ingredients. I can provide a style of cuisine that nobody has experienced before and I can breathe new life into a cuisine near and dear to my heart."

The EXPERT

JORGE CUEVA

Owner and Founder of King & Queen Cantina

TAKE A CHANCE

"I always think out of the box. I want to be daring and different; I go against of what everyone does. Specifically, I like to add Asian fusion to my menu, and what I call the 'JapaMex.'"

CHEF'S INSPO

"Authenticity and the excellent quality of the product are both important to me. I like to make my dishes a complete experience and make people feel like they're traveling through my cuisine."

IT COMES NATURALLY

"My passion is to bring my customers a one-of-a-kind experience with my dishes. It has been more than enough for people to come and eat at least three times a week—that's what inspired me!" ■



Battle #

3

Sweet Potato Knodel ←

VS.

→ Crispy Avocado Taco

Sweet Victory

SWEET POTATO KNODEL INGREDIENTS

- Sweet Potato
- Dumplings
 - Flour
 - Butter
- Cinnamon
- Clove
- Allspice
- Brown Sugar
- Creamed Mushrooms
- Mushrooms
- Olive Oil
- Garlic
- Oregano
- Black Pepper
- Cream
- Dark Beer
- Fennel Tops
- Toasted Walnuts

CRISPY AVOCADO TACO INGREDIENTS

- Sweet Potato Tortilla
- Beer-Battered Avocado
- Queso Fresco
- Chipotle Aioli
- Pickled Carrot
- Micro Cilantro

DRINK THIS WITH THAT

• "Our house-favorite cocktail, a Hickory-Smoked Old Fashioned, or my own tequila—[a] five-year-aged Tequila Dame. It's a special reserve, super smooth, oaky, rich and full of body with hints of hazelnut and caramel."

SERVICE WITH A SMILE

• "We pride ourselves in customer service. We aim to give them the attention that they need, value them and will always make them feel like family!"

FOR ALL FOODIES

• "Our restaurant is not only a place to go and eat. We like to always have fun vibes by filling the venue with great music, and assuring that the customer is having an excellent time with us."

