

LOCCALE

ALIVE EDITION

#99

SAY "BUONGIORNO"
TO THESE 10 HOTSPOTS
IN **LITTLE ITALY** ///

THIS NONPROFIT WORKS
TO **PROTECT THE BEACH** ///

AND THE PLANET

CHANTEL JEFFRIES

FOR THE RECORD

IT'S **TACOS AND
TEQUILAS** EVERY DAY
AT THIS TAQUERIA ///

HOW TO SPEND
YOUR DAY AT
CARLSBAD VILLAGE ///

NOLITA HALL

Sweet Creams

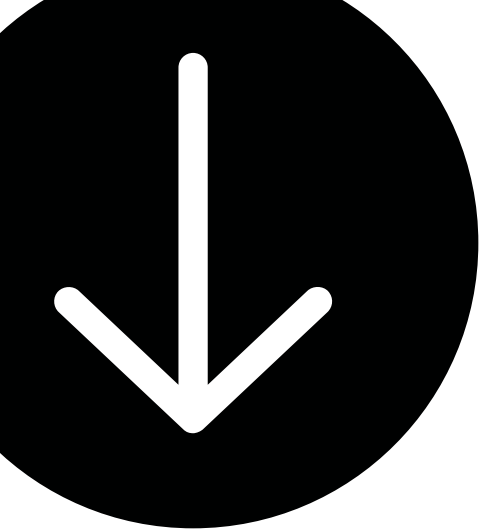
Are Made
of This



A ROUNDUP
OF SUMMER'S
SWEETEST
AND
TRENDIEST
TREATS IN
SAN DIEGO

HOLY MATCHA
3118 University Ave
San Diego, CA 92104
www.holymatchasd.com

WRITTEN BY: **NADINE BLANCO**
PHOTOGRAPHY BY: **BHADRI KUBENDRAN**
& **LUCIANNA MCINTOSH**



People flock to San Diego for the sun, the surf and, as of lately, the sweets! With its burgeoning culinary scene on the rise, America's Finest City has an abundance of options to satisfy anyone's sweet tooth. From local dessert institutions like Extraordinary Desserts—whose new Banker's Hill location will be your next favorite hangout—to more niche offerings like the Green Tea Swirl at Holy Matcha or the doughnuts at The Goods, you're never at a loss for options when you're craving something sweet. And don't forget, desserts were made for sharing—on Instagram, of course! Here are six San Diego sweet spots to put on your foodie bucket list.

“

We really put some heart into our artisan doughnuts, which are made in small batches throughout the day with homemade glazes and fillings that have no preservatives.”

—AERIEL BARILLE, OWNER OF THE GOODS



Off the Menu

→ “Our most popular doughnut is constantly changing,” says Barille. “But for the moment, I would say the Prosecco Buttercream would be best paired with our FERMENSCH Bloom lavender blackberry Kombucha. But, if you want something not on the menu, try our Bourbon Caramel Latte!” Drop by on Tuesday or Thursday for gluten-free options and Wednesday or Saturday for vegan options.

MUST HAVE ▶ **prosecco buttercream**

THE GOODS

→ Doughnuts are one of the only desserts that can be enjoyed at any time of the day—particularly breakfast—and thankfully, The Goods is whipping them up fresh every hour in Carlsbad Village. “We really put some heart into our artisan doughnuts, which are made in small batches throughout the day with homemade glazes and fillings that have no preservatives,” says Owner Aerial Barille, who works closely with her lead baker, Kevin Skibba, to bring artisan doughnuts made with locally-sourced ingredients to the good people of North County. From classic flavors like Classic Glaze, Chocolate Ganache and Vermont Maple to more innovative tastes like Strawberry Cheesecake or Prosecco Buttercream, there's something for everyone at this adorable little shop. The Goods' interior is appropriately art deco; European-style café seating with a blue-velvet banquette and gold embellishments throughout give the space a cozy yet elegant feel as you're invited to watch the bakers make the doughnuts by hand through the glass cases. Few places will make you want to “Glaze and Grind” quite like The Goods.

2965 State St, Carlsbad, CA 92008
760.994.0458 | www.thegoodsdoughnuts.com

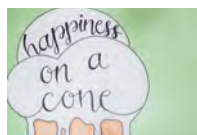


MUST HAVE ▶ *ice cream flight*

HAMMOND'S GOURMET ICE CREAM

→ The taste of the islands has never been sweeter than at Hammond's Gourmet Ice Cream. Co-Founder Trang Hammond tasted Hawaii's Tropical Dreams super premium ice cream and knew it would be a hit with folks back home in SD. But when it came to bringing these flavors to America's Finest City, she knew trying to imitate a recipe wouldn't cut it. "We didn't want to sell Hawaiian Ice Cream and not have it authentically made in Hawaii," says Hammond, which is why all their ice cream is sourced directly from the islands. Because of this, you get Hawaiian-inspired flavors like Lilikoi Sorbet, Ube (purple yam) and Kona Coffee, along with more traditional tastes like Cookies and Cream or Chocolate Peanut Butter Oreo. Customers can expect to feel welcome and safe at Hammond's, where their scoops would make for a great picture on the 'gram with vintage framed ice cream scoops that adorn the walls and adorable succulents in the background.

3077 University Ave, San Diego, CA 92104
619.220.0231 | www.hammondsgourmet.com



“We didn't want to sell Hawaiian Ice Cream and not have it authentically made in Hawaii.”

—TRANG HAMMOND, CO-FOUNDER OF HAMMOND'S GOURMET ICE CREAM



Match-a Made in Heaven

→ The Matcha Green Tea Swirl is the perfect dairy-free cooldown treat that'll keep you coming back for more—and you'll definitely want to. Holy Matcha rotates the complimentary flavor often. Depending on when you drop by, you'll get a taste of matcha swirled with earl grey, coconut, passion fruit or even seasonal flavors like pumpkin!



For the Indecisive Type

→ "You know that feeling when you want a few flavors but don't want too much ice cream? Well, if you have ever had that feeling, then you need to experience our ice cream flight," says Hammond. Customers can sample two to six flavors, each scooped on individual mini cones. Feeling ambitious? Try every single flavor on offer with a flight of 32, which is perfect for families!



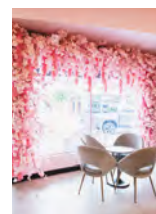
MUST HAVE ▶

green tea matcha swirl

HOLY MATCHA

→ If there was ever a space that catered to matcha enthusiasts and tailored specifically for our Instagram feeds, then consider North Park's Holy Matcha heaven! After a visit to Japan, Founder Geraldine Ridaura brought the traditional Japanese stone-ground tea—wrought with health benefits and antioxidant properties—to her native San Diego in 2017. From matcha lemonade and lattes to matcha donuts, to two different grades of ceremonial matcha, Holy Matcha is a godsend for matcha addicts and those looking for a coffee alternative. The space itself is what Instagram dreams are made of: with Parisian-style bistro seating, including a pink velvet banquette; quartz table tops and brass fixtures; and flourishing decor in hues of pink and green, it's "you, me and matcha" all day long.

3118 University Ave, San Diego, CA 92104
www.holymatchasd.com



MUST HAVE ▶ *fruit tarts*

EXTRAORDINARY DESSERTS

➔ Whenever you're in the mood to truly indulge your sweet tooth, look no further than Extraordinary Desserts. A San Diego mainstay for over a decade, Extraordinary's new Banker's Hill location on Fourth Avenue is the perfect place for those who want to know what pure decadence tastes like, then share it with all their IG followers. "The sleek, modern interior invites customers to feel like they're in a jewelry box with the desserts serving as its jewels," says Founder Karen Krasne. Indeed, all of Extraordinary's delectable offerings—from signature cakes like the Shangri-la and the Balboa to desserts like the Strawberry Shortcake and the Passion Fruit Tart—are on full display in a generous glass case that is central to the space. Adorned with organic fresh flowers and gold leaves, these desserts are as much a feast for the eyes as they are for your sweet tooth. Whether you sit at the family-style tables or opt for something more intimate, the simple elegance of this light space is an immersive experience you'll need to sink your teeth into.

2870 Fourth Ave, San Diego, CA 92103
619.294.2132 | www.extraordinarydesserts.com



“A puffle is a Hong Kong-style egg waffle that is made fresh to order... As you take a bite of the puffle, you will taste the sweet and warm waffle, followed by the creaminess of the frozen custard.”

—TIFFANY TRAN, OWNER OF BOBA BAR AND DESSERTS



The Choice Is Yours

➔ Boba Bar and Desserts has 10 signature flavors for their puffle cones, but if none of them suit your fancy, you can also build your own! However, if you're looking for something tried-and-true, opt for the Cereal Milk Puffle which is topped with all the good stuff—Fruity Pebbles, Frosted Flakes and Cookie Crisp.



Sharing Is Caring

➔ The Strawberry Shortcake and the Passion Fruit Meringue Tart are popular for sharing, and trust us, you won't want to take on these babies alone. The Strawberry Shortcake—with fresh strawberries and whipped cream—is perfect for those wanting a traditional taste, while the Passion Fruit Meringue Tart—served atop a strawberry, blackberry and mango sauce—is refreshingly tropical with a coconut almond crust.



MUST HAVE ▶

cereal and milk puffle

BOBA BAR AND DESSERTS

➔ You've likely seen them all over Instagram already: puffy, honeycomb-shaped cones stuffed to the brim with ice cream and a plethora of drool-worthy toppings. These are called puffle cones, and whenever you're on Convoy, you'll want to go to Boba Bar and Desserts to try one! For those who are wondering what it tastes like, Owner Tiffany Tran says, "A puffle is a Hong Kong-style egg waffle that is made fresh to order. We make our batter from scratch here at Boba Bar. The puffle is then paired with a frozen custard, decorated with various toppings and a drizzle of your choice. As you take a bite of the puffle, you will taste the sweet and warm waffle, followed by the creaminess of the frozen custard." Everything from the menu to the café itself is inspired by Tran's travels throughout Asia. The newly renovated space will make you feel like you're in a fun, cute café in the far-eastern continent, which is exactly what Tran was trying to achieve.

4619 Convoy St, San Diego, CA 92111
858.226.3903 | @bobabarsd





Getting Pretty Ballys

→ The Honeydew Bingsu is a must-have! Freshly scooped melon balls drizzled in condensed milk sit atop a delightful bed of shaved ice, red beans and vanilla soft serve, all served in an entire half of a honeydew melon. The dessert is served complete with a side of corn flakes, mochi and more vanilla soft serve! Don't think you can finish this bad boy on your own—sharing is highly recommended.

MUST HAVE ▶

honeydew bingsu

BING HAUS

→ For as long as any San Diegan can remember, Convo Street has been a treasure trove of Asian flavors with its mom and pop shops that line the street. But for the past three years, Nancy Chi has been bringing something new to the table at Bing Haus. “I wanted to be able to offer a mind meld of concepts I’ve fallen in love with from Seoul, New York and Japan. With warm tones and a lot of wood inspired by Japan, open concepts from Seoul and hexagon tiles that are popular in New York, I wanted to create a modern yet cozy space for others to enjoy,” says Chi. A green leather banquette, wooden tables with generous seating and green plants throughout make the space feel clean and organized, despite a custom neon sign that reads “coffee cures chaos.” In addition to rolled ice cream—a traditional Thai street dessert—and an extensive coffee and tea selection, Bing Haus also has patbingsu, a popular Korean shaved ice dessert that’s perfect for sharing with friends—both in-person and on Instagram. ■

4425 Convo St, Ste 216
San Diego, CA 92111
858.276.9479
www.binghaus.com

