



FINDING NACHOS



PBShore Club Nachos Gigante (courtesy photo)

The first ever plate of nachos was invented by chance, when hungry guests showed up to a Mexican restaurant known as the Victory Club and the owner cut tortillas into triangles, topped with melted cheese and jalapeños to best feed the masses. After that fateful day in 1943, nacho plates have only grown and become more elaborate, including more delicious and unique ingredients. November 6th is National Nacho Day and we have compiled some of the most nosh-worthy dishes in San Diego.

Its only appropriate to celebrate Nation Nacho Day at [Pacific Beach Shore Club](#), where Grand meets the sand, and a good time is always guaranteed. Request a seat on the open-air deck, with an unobstructed view of the Pacific Ocean, and get ready to tackle a plate of the tastiest nachos at the beach. Shore Club's **Nacho Gigante** comes served on a plate big enough to feed a group of your closest friends! Tortilla chips are piled high

with jalapeño cheese sauce, black olives, sour cream, guacamole, pico de gallo, cilantro, jalapeños and refried beans, with the options to add chicken or sliced steak for a few extra bucks. You'll need a refreshing frozen beverage to wash down these nacho with, and we highly recommend Shore Club's infamous **Red Bull Vodka Slushy**.

Recently opened in La Jolla, [Nautilus Tavern](#) is an elevated neighborhood bar and grill, admired for its relaxed environment that pairs seamlessly with forward-thinking cocktails and scratch-made favorites. Every Monday through Friday, from 3:00 p.m. to 6:00 p.m. they offer happy hour deals you can't pass up. Tacos, homemade queso fundido, and chips and salsa are only some of the appetizing options on the happy hour menu. Also included on the menu is the **Small Nacho** dish, consisting of fresh homemade chips, refried beans, pico de gallo, serrano peppers, queso, salsa verde and a creamy cilantro sour cream. Add smoked pork, chicken, ground beef or guacamole to take this plate to the next level. Drinks listed on their happy hour are a house margarita, house wines and Tecate and Bud Light drafts. Stop in today to see what the new Nautilus Tavern is all about!

[Del Sur Mexican Cantina](#), located in the heart of South Park, strives to bring quality Mexican fare with a healthy twist to neighbors and visitors alike. Their cuisine also caters to vegetarian and vegan eaters, with items like jackfruit tacos and veggie enchiladas. Check out the appetizer portion of the menu for Del Sur's **Nachos**, made with a three-cheese mix, salsa fresca, house pickled jalapeños, beans, avo-serrano sauce and a poblano crema. An assortment of different meats such as shredded beef, chicken, carne asada, pollo asado or carnitas can be included for an additional cost. On Monday, Nov. 6th if you mention "*National Nacho Day*", you'll get happy hour pricing on nachos from 4:00 p.m. to 9:00 p.m.

Just steps from the sand in Mission Beach is [Sandbar Sports Bar & Grill](#), a full-service facility serving flavorful menu items that always surprise and delight. Pull up a seat and take in a gorgeous San Diego sunset at the Sky Bar, while you sip on a frozen cocktail and enjoy Sandbar's **Mission Nachos**. Mixed cheese, beans, salsa fresca, spicy chorizo-cheese dip, sour cream, jalapeños and guacamole make up this local favorite. For \$3 more, add your choice of chicken or carne asada. To go along with your meal, order the **Point Break Paloma** cocktail, a mixture of Olmeca Altos Blanco tequila, fresh grapefruit and lime juice, agave nectar, citrus soda and grapefruit bitters.

If you find yourself in the Hillcrest neighborhood on National Nacho Day, make a point to stop into [The Rail](#), a longstanding icon of San Diego with a welcoming and energetic atmosphere. Not only do they have an appealing signature cocktail menu, and a recently introduced Saturday and Sunday brunch menu, but you can stop in for lunch at The Rail during the week. For a cheesy meal with a slight kick, try their **Loaded Nachos**, consisting of tortilla chips smothered in house made nacho cheese, pico de gallo, sour cream and jalapeños. Add guacamole, shredded chicken or beef to make this dish fully satisfying.