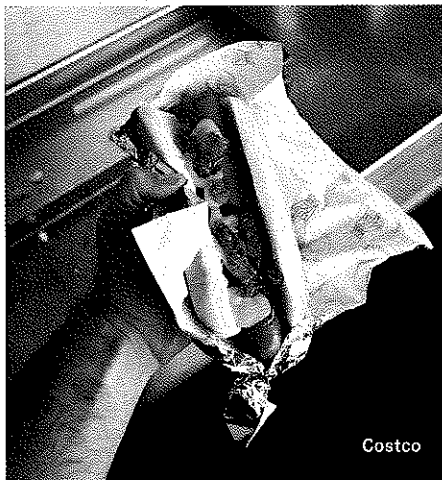


La Posta



Costco

**MADE-TO-ORDER DONUTS** Even better than fresh donuts made earlier in the day: warm, bite-size miniatures born before your eyes at a time and location of your choosing. Dolce Donuts will come to your office or event, set up shop in a corner and send the delicious minis down an assembly line that's almost as much fun to watch as its product is to eat. 619-985-9854; [dolcedonuts.com](http://dolcedonuts.com).

**24-HOUR TACO STAND** It's 2 a.m., and dining alfresco under fluorescent lights among the inebriated and drifters at Mission Hills' La Posta de Acapulco never felt so right. Transact your business through a tiny hole, wait a few minutes, and enjoy one of the city's best California burritos or carne asada fries for just a fistful of change. 619-295-8982.

**\$1.50 LUNCH** Costco's meal combo featuring a quarter-pound hot dog and soda takes the crown for the most satisfying cheap lunch. You could probably even scrounge enough change from your ashtray to spring for two dogs. Still hungry? If you've got a Costco membership, head inside and load up on free samples. Take that, recession! [costco.com](http://costco.com).

**RESTAURANT ROW** With an increasing number of this magazine's Best Restaurant picks set in North Park, the gentrified borough has made the leap. Whether your taste is exquisite dining, small bites, health food or exotic beer and wine, the epicenter of San Diego's most exciting culinary scene is at 30th Street and University Avenue.

**TAPAS BRUNCH** Sundays sparkle at the Carlsbad Sheraton's Twenty/20 Grill & Wine Bar. That's when the eatery hosts its Sparkling Sundays brunch (11 a.m.–3 p.m.), and it's where chef Reed Anderson cooks up tapas-style plates—try the smoked salmon with potato pancakes—prepared on the outdoor grill (and priced at a reasonable \$2 to \$6 apiece). And what's brunch without the bubbly? There's an array of champagnes, sparkling wines and other specialty drinks. 760-827-2500; [twenty20grill.com](http://twenty20grill.com).

**POUR** Mosaic's generous pours endear it to us even more at this fun yet intimate North Park wine bar, where unpretentious bartenders offer up way more than a spit of wine. No wonder it's one of the more popular new wine bars in town. 619-906-4747; [mosaicwinebar.com](http://mosaicwinebar.com).

**LOCALLY PRODUCED VIOGNIER** Orfila Vineyard & Winery in Escondido put San Diego County on the oenophile map with its award-winning Rhone-style wines. To create the Estate Viognier Lotus 67 (\$29), noted winemaker Leon Santoro, who passed away last year, blended 76 percent Viognier with Marsanne and Rousanne and aged it in French oak. The very drinkable result is a citrusy white wine with hints of vanilla and floral notes. 800-868-9463; [orfila.com](http://orfila.com).

Orfila Vineyard & Winery



**SUMMERTIME COCKTAIL** Starlite's copper mugs can barely contain all the wonderful goodness and synergy of organic vodka, ginger beer, bitters and a slice of lime. The famous Starlite Mules go down easy, pack a swift kick and ensure devotees return to this Mission Hills lounge night after night. 619-358-9766; [starlitesandiego.com](http://starlitesandiego.com).

**SALSA** For 16 years, no one's been doing it better than Miramar's La Salsa Chilena. It's a hybrid of T.J. style with *pebre*, the Chilean mix of tomatoes, lots of garlic, onions, lemon juice and a secret combination of spices and peppers that render this stuff irresistible (Silvia Guerra, the originator, is from Chile). 858-566-7257; [lasalsachilena.com](http://lasalsachilena.com).