

## 5 Best San Diego Brunch Spots That Are Magically Delicious

From North County to Downtown, view the best San Diego brunch spots

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GREAT-MAPLE-DOUGHNUTS

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Top of the Morning San Diego. They say the most important meal of the day is breakfast, but for most of us, it is unquestionably brunch. Whether it's for a Sunday Funday drinking mimosas, having a bloody mary with friends or a meal with the family, this half breakfast half lunch is a popular choice. Seeing is believing.

Feast your eyes on the 5 best restaurants for brunch in our city.

## North County

### 1. Snooze Del Mar

Del Mar Highlands Town Center, 3435 Del Mar Heights Rd

Snooze is a popular brunch spot in North County that specializes in creative twists on classic dishes with an energetic vibe. Their ideology: life is worth celebrating and that breakfast marks the beginning of a new day. The food and beverage menus change seasonally, so you'll always find a fresh and delicious plate to try. Snooze's Mantra, "It only takes a moment to make a difference," embodies their involvement in the local community. They strive to be good neighbors and positively influence each neighborhood they join; they encourage us to challenge ourselves every day to create a better world by composting, recycling and responsibly sourcing. The Snooze in Hillcrest was recently awarded one of the first Ocean Friendly Restaurants by The Surfrider Foundation.

#### Menu Picks:

Pineapple Upside Down pancakes, the eatery's signature dish. The pancake flight is a popular option that allows diners to try 3 different pancakes. The Benedicts change constantly, offering creative twists on the classic ham benedict; the Bella Benny is an Italian version with prosciutto, tallegio cheese, balsamic and arugula.



**Pancakes-Snooze**

Pancakes-Snooze

## Gaslamp

### 2. Barrio Star

2706 5th Ave, San Diego

Barrio Star celebrated their five year anniversary serving epic brunches and during this time, they have become a true neighborhood gem. It's hard to miss the bright orange building located on the corner of 5th and Nutmeg. Since day one, Barrio Star has maintained a "mi casa es su casa" atmosphere; the restaurant is bright and lively, but with just the right touch of nostalgia to make you feel relaxed and right at home. This atmosphere suits the menu perfectly, which has been referred to as "Modern Mexican Soul Food." Their menu items put a fresh, healthy flair on classic Mexican dishes. Everything is made from scratch using local and organic ingredients whenever possible.

Also Read: [Top 8 Breakfast Restaurants in San Diego](#)

#### Menu Picks:

Cinnamon French Toast, a delicious combo of grilled homemade cinnamon bread served with a blueberry puree. Breakfast Tamales, featuring slightly sweet corn tamales and eggs with a tomatillo sauce, black beans, cheese and salsa cruda. Their Avocado Scramble, eggs scrambled with avocado and cheese, served with tortillas and jalapeno–rosemary potatoes, as well as their Power Breakfast, scrambled egg whites served with organic steamed greens, power rice and cilantro lime sauce, are fresh, clean classics.

Barrio Star's Brunch Drink Menu also features some famous options, like the Barrio Bloody Maria, a classic with a secret twist, and the Serrano Chili & Fresh Oregano Margarita.



Power-Breakfast-Barrio-Star

Power-Breakfast-Barrio-Star

## Downtown

### 3. Great Maple

1451 Washington St, San Diego, CA

This favorite Downtown San Diego brunch place started with the simple idea of infusing seasonal ingredients into their cocktails and menu items. They call it a European dinette, where brassiere meets diner. It's the comfort food people crave with a culinary culture approach. When you think brunch, you think of maple syrup—Great Maple delivers. Their full-scale bakery team specializes in one-of-a-kind pies and their famous Maple Bacon Doughnuts. Other tasty treats includes personal apple pies with salted caramel and candied pecans and Brioche French toast logs with smoked-bacon maple syrup. And if you're in a more savory mood, their Scramble Melts include free range eggs scrambled with your choice of fillings and topped with a melted-cheese crown and served with fresh fruit, grilled bread or Olive Oil & Fig Cake. Wash it all down with an Old School Mary, a traditional concoction of Reyka Icelandic Vodka, tomato juice, spices, fresh lemon, and finished with a salty rim and a crisp celery stalk.

#### Menu Picks:

Maple Bacon Doughnuts (need we say more?). Florence Brunch, with creamy polenta, seasonal mushrooms, pecorino cheese and two poached eggs. For a kid and adult-friendly choice, try the



Pigs in a Blanket: a buttermilk pancake wrapped around pork sausage and served with potatoes.

Florence-Brunch-Great-Maple

Florence-Brunch-Great-Maple



## Pacific Beach

### 4. Tower 23

723 Felspar St, San Diego

JRDN at Tower 23 is a contemporary steak and seafood restaurant which features casually sophisticated California cuisine for lunch and dinner daily—but the real star is brunch. Right by the ocean, the atmosphere is fresh, cool, clean and upbeat. Their brunch features all the classic fixin's, including eggs, steaks and potatoes. Take a few trips to their custom build-your-own mimosa bar while catching some California sun rays.

*Known for:* Wild Mushroom and Potato Skillet, with poached eggs, arugala, lemon, fennel sausage and hollandaise. The JRDN Breakfast Sandwich is also a crowd-pleaser, with soft-scrambled eggs, white cheddar cheese, hash browns, bacon, ham and aioli on brioche.



**Breakfast-Sandwich-Tower-23**

Breakfast-Sandwich-Tower-23

## 5. World Famous

711 Pacific Beach Dr, San Diego

World Famous has been a local hot-spot oceanfront seafood and steak restaurant in Pacific Beach for years. Their brunch menu is full of a variety of delicious seafood and meat options, keeping guests returning for generations. Guests enjoy their meals and mimosas while watching the waves roll onto the sand and people pass by on the Pacific Beach boardwalk.

*Known for:* The Main Lobster Benedict includes poached Maine Lobster tail with soft boiled eggs, fresh asparagus spears, chopped parsley and lemon and hand-whipped hollandaise over grilled focaccia. Their Huevos Rancheros includes two eggs any style covered with a mild ranchero sauce, cheese and sliced avocado. And don't miss their Prime Rib Hash, chopped prime rib sautéed with white rose potatoes, onions, mild red and green peppers and mushrooms served with horseradish cream served over scrambled eggs.



**Lobster-Benedict-World-Famous**

Lobster-Benedict-World-Famous