



Priced To Sell

- French Beans
- Heirloom Lettuce Mix
- Black Garlic
- Blackberries

Farmers Market

- Baby Bermuda Onions
- Baby Purple Artichokes
- Debutant Peaches
- Ogen Melons

Produce Available

- White Figs
- Donut Peaches™
- Champagne Grapes
- Taylor's Gold Pears

Featured Chef/Manager:

**Executive Chef/
Manager**
Derek DiNublia

Definitely not your average ho-hum bar food, Side Bar, located in San Diego, California, certainly sets a very intimate and sensual scene for enjoying upscale American Bar Cuisine... with a tasty Italian twist!



Side Bar

Colorful, cool and considerably chic, Side Bar is beautifully elegant, showcasing romantic furnishings that tastefully create an eclectic, carefree and comfortable Bohemian-inspired ambiance. Gorgeous ornate birdcages hang from the ceiling and rather unconventional, but in true Bohemian free-spirited style, artistically revealing paintings of women adorn the intricately decorated walls that are covered with ornamental filigree flocked wallpaper.

Fitting in the scheme of things is Side Bar's unique, large, lit up and comfy DJ booth. Of course! A gilded DJ birdcage! Elevating the senses, the awesome acoustic music is definitely a mood motivator and a perfect backdrop for enhancing Side Bar's seriously passionate personality.

A tasty tidbit: If the aroma of Italian spices stirs up a craving for pizza, which is a common occurrence, satisfy that pizza craving by simply walking next door to Ciro's Pizzeria where they make the very tastiest New York pizzas a mouth has ever tasted. But before you give up your precious seat at Side Bar, check Side Bar's pizza selection, as Ciro's Pizzeria and Side Bar share a common bond: the manager and the kitchen!

If your curiosity about Side Bar has been aroused, and for those who have already experienced this exceptional establishment's extraordinary offerings and alluring atmosphere, you will find, like its regulars have, that Side Bar's reputation as a place you may never want to leave is positively, definitely and absolutely totally true!

Side Bar



Side Bar
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619.696.0946

More Information...



Executive Chef/Manager Derek DiNublia can't remember when he didn't love to cook. Studying to be an accountant, eventually numbers turned into measurements...of ingredients, that is! Enrolling in culinary school, he realized becoming a chef was definitely the right career choice. Studying under Todd English at Figs while in culinary school, this valuable experience was a major influence for honing his masterful creations in the kitchen.

Executive Chef Derek especially appreciates how "food can transport a diner to another place." Flavors and textures, he tells Specialty Produce, can generate a fond familiarity or a tasty memory and rekindle a flavorful relationship, and Executive Chef Derek loves it when that happens!

Specialty Produce strongly supports and enthusiastically endorses our local chefs, restaurants and California's locally grown fresh produce.

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