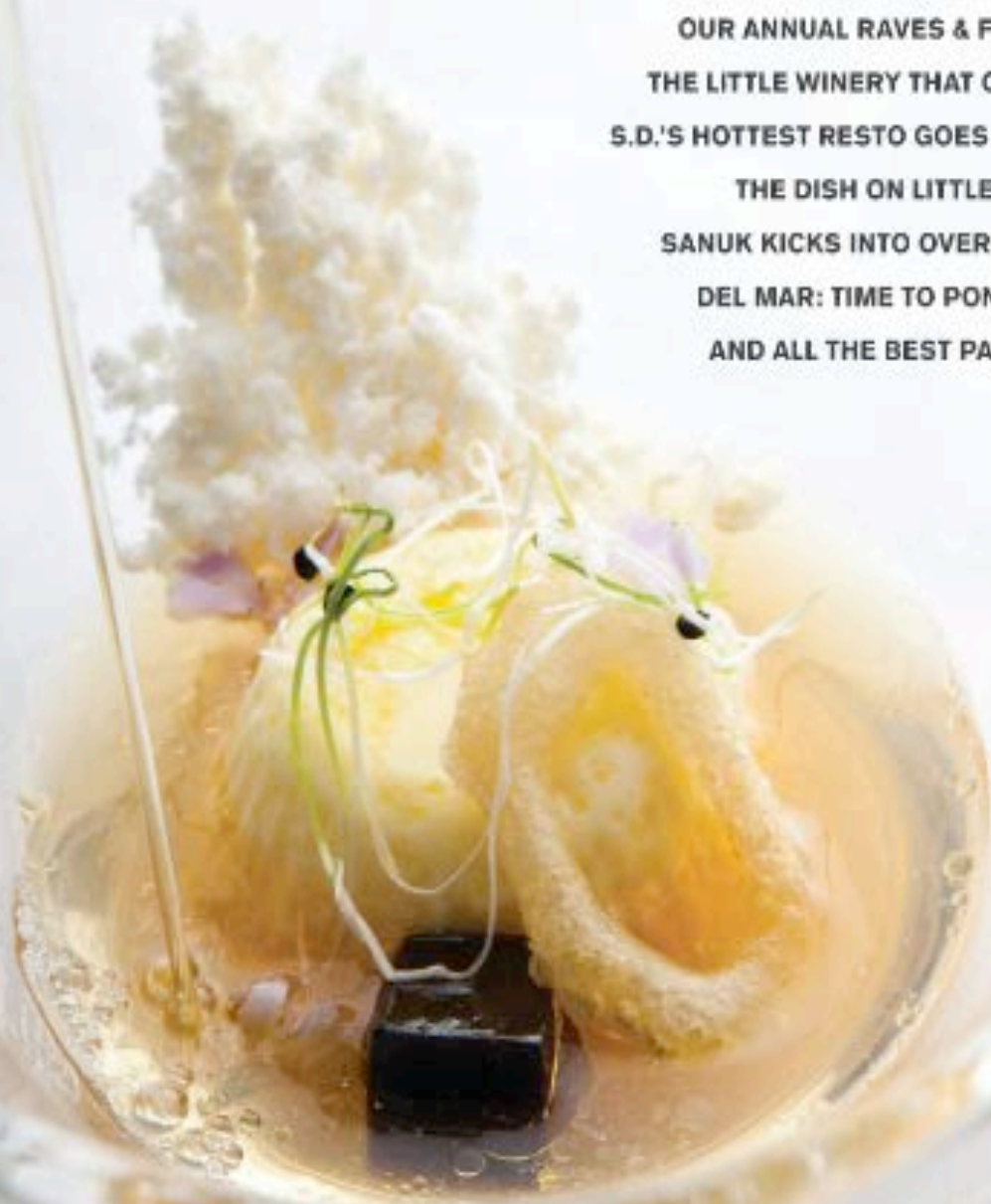


RIVIERA

SAN DIEGO

[THE RESTAURANT ISSUE 2011]

OUR ANNUAL RAVES & FAVES!
THE LITTLE WINERY THAT COULD
S.D.'S HOTTEST RESTO GOES HUGE
THE DISH ON LITTLE ITALY
SANUK KICKS INTO OVERDRIVE
DEL MAR: TIME TO PONY UP!
AND ALL THE BEST PARTIES



LOUIS F. SCHLEIT SAN DIEGO, CA 92101

MODERNLUXURY.COM



ISSN 1550-2688



THE DIRTY! Grant Grill's star mixologist goes for garnish in his new rooftop garden.

Green Giant

A globe-trotter who carried the Swedish flag in Olympic-style mixology competitions, Jeff Josenhans has become a bona fide star at **U.S. Grant's** old-cool lounge, Grant Grill (grantgrill.com). He uses out-there ingredients (saffron, tarragon, smoke, Douglas firs) to make drinks that taste less like science experiments, more like awesome. And now he's got his own rooftop garden. Watch out, thirsty world.

Sweden, eh? The Grand Hôtel Stockholm hired me because I was young and fast. I quickly became a creative force and represented the hotel on the Swedish National Team. **How'd you do?** I won local guild competitions. Cointreau still uses the cocktail I submitted over a decade ago. **What's in the hopper at The Grant?** Bottle-conditioned cocktails. Think combining beer fermentation, the Champagne method and mixology all into one project. It will be a first for the mixology scene anywhere in the world, as far as I know. **S.D. cocktail spots?** My typical "pub crawl"

would be Prohibition, Noble Experiment, Syrah and Searsucker. **Most memorable bangover?** I got on the wrong bus and fell asleep after a night out in Stockholm. It was the equivalent of waking up in Santa Barbara. It was the last bus for the night, so not only did I have a headache, I had to stand outside in the snow and shiver for a few hours until I could work it out. **Underutilized cocktail ingredient?** Wine. **Secret life?** I spend a lot of time gardening. Otherwise, you can see me walking around Petco Park with my baby in a big red stroller and two dogs. **Tips for home mixologists?** Buy good ice and keep the mixers and spirits cold. Drinks without garnishes look bland, so invest in some lemons and limes when you're buying the ice! **Next big thing?** The Bivouac event Grant Grill will be holding in October. Bringing back the original S.D. speakeasy on a large scale like this will be quite an experience. Fire, ice, smoke, punch bowls and history all rolled into one night! —Brandon Hernández