

The San Diego  
**Union-Tribune**

NIGHT + DAY  
**N+D**

**10.24-10.30**

THE SAN DIEGO UNION-TRIBUNE  
WEEKLY ENTERTAINMENT GUIDE

**BOO!**  
HALLOWEEN  
AND DÍA DE  
LOS MUERTOS  
EVENTS 17



**IT'S  
LIZZO'S  
TIME**

Classically trained flutist has  
become a pop-rap powerhouse

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Dr. Seuss's  
**How The  
GRINCH  
STOLE  
CHRISTMAS!**



**Starts November 10**

Book and lyrics by Timothy Mason

Music by Mel Marvin

Original production conceived and directed by Jack O'Brien

Original choreography by John DeLuca

Directed by James Vasquez

Kids tickets start at \$19 | Adult tickets start at \$29

**THE OLD GLOBE** (619) 23-GLOBE [TheOldGlobe.org](http://TheOldGlobe.org)

Edward Watts and Dan DeLuca/Photo by Jim Cole

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## THE DISH

Halloween is next Thursday. Several restaurants are treating guests early to get them in the All Hallow's Eve mood. Here's a sampling of where you can get in the spirit of spook in and around San Diego.

**Moniker General** at Liberty Station honors Dia de los Muertos with sugar skull crafting, a taco bar with all the fixings, and live music. Liven your spirits with Moniker's build-your-own paloma station, with your choice of a Spicy Marg or a Oaxaca Old Fashioned, courtesy of El Jimador Tequila. 6 to 8 p.m. today. 2860 Sims Road, San Diego. \$35 per person. (619) 255-8772. [monikergeneral.com](http://monikergeneral.com)

Join **Jaix** on the roof of **Upper East Bar** for an all-you-can-drink Brews & Boos Halloween Beer Festival. Noon to 4 p.m. Saturday. \$25. **Kimpton Solamar Hotel**, 435 Sixth Ave., San Diego. [bit.ly/3SEWj6J](http://bit.ly/3SEWj6J)

**City Tacos** will serve free food on Halloween. Come to any of the three locations and receive a free quesadilla, made with a homemade corn tortilla filled with ooey-goeyo grilled Oaxaca cheese. While you're there, try the Tomahawk Taco of the Month, rib-eye steak served over a bed of melted Oaxaca cheese and topped with tomato, guacamole, radishes, couscous, spicy fried corn tortilla crisps and a drizzle of lime aioli. Oct. 31. North Park, La Mesa and Imperial Beach. [citytacosd.com/#](http://citytacosd.com/#)

**Bleu Bohème** gets into the Halloween spirit with its Danse de la Mort cocktail. Translating to the death dance, it's made with 10-year-old tawny port, sweet vermouth, lavender bitters, Amaretto di Saronno, fresh lemon juice and a lemon twist. Oct. 31. 4090 Adams Ave., San Diego. (619) 255-4167. [bleuboheme.com](http://bleuboheme.com)

**Bankers Hill Bar + Restaurant's** featured cocktail, the Grave Digger, is a spirited cocktail made with house-blend rum, muddled strawberries, pineapple juice, lime juice, orange syrup, grenadine syrup, orange juice and topped with a float of activated charcoal rum. Oct. 31. 2202 Fourth Ave., San Diego. (619) 231-0222. [bankershillbar.com](http://bankershillbar.com)

**Havana 1920** will bring on the "boos" with its Halloween cocktail, Truco or Trato (\$12), made with Havana Club anejo rum, fresh lime juice, fresh sugarcane syrup and passion fruit. Oct. 31. 548 Fifth Ave., Gaslamp Quarter. Reservations: (619) 369-1920. [havana1920.com](http://havana1920.com) all eq

**Mezé Greek Fusion's** bone-chilling cocktail, To Die For (\$13), is made with Dobel Diamanta GBOD single-barrel tequila, mango puree, Ancho Reyes Verde, fresh lime and R&D fire bitters. Oct. 31. 345 Sixth Ave., Gaslamp Quarter. Reservations: (619) 550-1600. [gastampmezo.com](http://gastampmezo.com)

**El Chingon** will haunt and scare with its hair-raising holiday cocktail Madero de Muerto (\$12), a combination of Azuzia Blanco tequila, house-made watermelon cordial, lime and Tajin. Oct. 31. 560 Fifth Ave., Gaslamp Quarter. Reservations: (619) 501-1919. [elchingon.com](http://elchingon.com)

**Bruegger's Bagels** will celebrate Halloween with a hair-raising deal. Visit the



BANKERS HILL BAR + RESTAURANT

**Bankers Hill Bar + Restaurant's** featured cocktail, the Grave Digger.

bakery and receive 13 fresh bagels and two tabs of cream cheese for \$10.31. Oct. 31. Locations: San Diego (6), Coronado and Carlsbad. [locations.brueggers.com](http://locations.brueggers.com)

**Breakfast Republic** is the place to park your broomstick this harvest season as you order a Witch's Elixir Mimosa, infused with a shot of tropical detox antioxidants cradled by Brut bubbles, all finished with a raspberry rim. Through Oct. 31. Locations: East Village, North Park, Mission Valley, Liberty Station, Ocean Beach, Pacific Beach, Carmel Valley, Encinitas. [breakfastrepublic.com](http://breakfastrepublic.com)

**20 | Twenty** beverage director Stephen George invites you to try the Dark Side of the Moon, featuring Nolet's Gin, lemon juice, a pinch of butterfly pea flower powder and lavender-infused syrup, topped with sparkling wine, a dusting of activated charcoal and a small piece of dry ice. Through Oct. 31. 5480 Grand Pacific Drive, Carlsbad. (760) 837-2500. [20twentygrill.com](http://20twentygrill.com)

**The Westgate Hotel** isn't superstitious when it comes to Halloween's iconic felines. The Black Cat Martini (\$14) is mixed with Blue Ice vodka, pomegranate liqueur, simple syrup and lemon juice and is topped with a small cube of dry ice. Through Oct. 31. 1055 Second Ave., San Diego. (619) 238-1818. [westgatehotel.com](http://westgatehotel.com)

**Morton's The Steakhouse's** celebrates Halloween and Dia de los Muertos with a three-course menu (\$36) that includes favorites like baked five-onion soup, grilled bistro filet, pork chop with au jus, and chocolate mousse. Try a Candy Corn Old Fashioned (\$12), made with Jack Daniels Whiskey, orange bitters, an orange slice and Monin Candy Corn Syrup, with a side of candy corn. Wednesday through Nov. 1. 285 J St., San Diego. (619) 696-3369. [morton.com](http://morton.com)

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**FALL TRIO** \$19.99  
STEAK, LOBSTER & SHRIMP ONLY

USDA PRIME

**FALL TRIO** \$19.99

Get a USDA Prime Wrangler Steak partnered with a sweet cold-water Atlantic lobster tail & crispy shrimp. Comes with 2 Classic Sidekicks & sweet molasses bread.

**TRADE UP! Get it with Filet Mignon for just \$27.99**

**BLACK ANGUS**

NP-FT42-SD

Cannot be combined with other offers or discounts. Good for up to 6 people. Present coupon when ordering. Not valid on delivery without coupon or if reproduced. Promotion subject to change without notice. Additional charges may apply. Not valid Thanksgiving 11/20/19. Expires 11/22/19.

**CAMPFIRE FEAST** \$49  
DINNER FOR TWO

• Sweet Molasses Bread • 1 Steakhouse Starter or upgrade to Wagon Wheel Sampler Platter, just \$3 more.  
• 2 Entrées\* • 4 Classic Sidekicks • 1 Dessert

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NP-MX42-SD

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\* ENTRÉE CHOICES:

TOP SIRLOIN 8 oz.  
FILET MIGNON 6 oz. + \$3/per  
RIBEYE 12 oz. + \$3/per  
PRIME RIB 8 oz.  
NEW YORK 12 oz.  
GRILLED FRESH SALMON  
FIRE-GRILLED CHICKEN  
BBQ CHICKEN & RIBS Half Rack  
BBQ BABY BACK RIBS Full Rack  
PORTERHOUSE PORK CHOP  
FIRE-GRILLED JUMBO SHRIMP

**LUNCH** \$9.99  
ANY ENTRÉE  
WITH BEVERAGE PURCHASE

**BLACK ANGUS**

NP-LE42-SD

Mon - Fri at participating restaurants until 3pm. Good for up to 6 people. Good for lunch menu entrees, excluding High Noon! entrees. Beverage purchase required. Cannot be combined with any other offers. Present coupon when ordering. Not valid on delivery without coupon, or if reproduced. Additional charges may apply. Promotion subject to change without notice. Not valid Thanksgiving 11/20/19. Expires 11/22/19.

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