

Eat  
Drink  
Be SD

## Dishes That Will Drive You Coconuts

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Show coconuts some love by trying these dishes that will drive you coconuts at these San Diego restaurants!



A Caribbean-inspired atmosphere clad in tiki décor, **Miss B's Coconut Club** nestled in eclectic Mission Beach is a coconut haven. Indulge in Seafood Ceviche, made with shrimp, white fish, fresh citrus juices, red onion, serrano peppers, cilantro, mango and coconut milk, served with plantain chips. A dish reminiscent of island flavors and classic ceviche citrus notes, with the added brothiness of coconut milk, this ceviche is unmatched.



For brunch, make your way to **Breakfast Republic**, where quirky décor meets creative zeal. Enjoy Lemon 'n Coconut french toast, crafted from lemon zest French bread and topped with coconut shavings. A dreamy blend of zesty lemon notes sprinkled with subtle coconut shavings, this is the right way to start your day.





If a beachy hangout is in order, head over to **Pillbox Tavern** in Solana Beach. Coastal and laidback, Pillbox offers Coconut Shrimp, prepared with plump shrimp rolled in a coconut batter, and served with sweet chili sauce. A perfect intermingling of sweet coconut, a slight kick of chili sauce and fresh, succulent shrimp, this seafood delight will satisfy your coconut hankering in no time.

If you're a farm-to-fork foodie at heart, make your way to **Farmer's Bottega** in Mission Hills. Charming and quaint with farm-inspired influences, Farmer's Bottega offers Mango Coconut Cake. An elaborate melding of tropical essences, complete with creamy coconut notes baked into warm cake and infused with fresh mango, this dreamy masterpiece satiates the paradise-bound palates of San Diego.

Satisfy your cravings with these dishes that will drive you coconuts at these San Diego restaurants!