

Brunch isn't only for Sunday

Avocado farming ain't easy ■ Kurtis Blows into town ■ The opera problem

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BEER & BOOZE

Editor's picks from this week's free classified ads
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FIXING WOMEN'S PRESCRIPTION SUNGLASSES by M. Iqbal on the Pacific Coast Trail between Riverside, Penn and Galley's Ranch in the Laguna Mountains
FREE CACTUS REMOVAL The process of removing cactuses is a very serious and sometimes dangerous undertaking. Please read about purchase of such services and removal
FREE PLANS The paper will make well — mostly a little cash at hand, but not fast. Coughs for the free services and for all the maintenance work.



Brunch is every day now

Take a chance on Morning Glory's Japanese-style soufflé pancakes

Sunday brunch is a joy so great they named a fourth meal to honor it. Which is why Sunday brunch is also sort of a nightmare event. Every-dang-body wants to meet for brunch about 11 am on Sunday to spend the middle of the day lingering over mimosas and bloody marys. That becomes a problem, because there aren't enough great brunch spots to go around. So we've all gotten used to the unmentionably dirty downside of Sunday brunch: long waits, slow service, rookies at the next table who don't know their limits, and who are about to learn that bottomless

mimosas actually can lead to a very real bottom. We've become so used to these inconveniences they don't even phase us anymore. It's as though the hassle brought by crowds has been baked into the whole brunch ritual.

But not anymore. There is a solution, and more restaurants are discovering it. Heck, it's a concept so simple yet powerful that entire restaurants are now built around it: the weekday brunch. Not just Sunday, not even just a weekend brunch menu. But the brunch experience — with or without alcohol — available to brunch lovers every day if we want it.

And more than ever, we want it. Maybe we work nights, or part time, or freelance, or just have an oddball day off. Whatever the reason, when we want brunch on a weekday, the following restaurants are here to make it happen. Here's one for every day of the week.

Morning Glory

550 West Olive Street

LITTLE ITALY

Since debuting less than a year ago, Morning Glory has been handily dispelling the notion that you

Great Maple

1451 Washington Street

HILLCREST

Some will argue you can't have brunch without juiced up wines and morning cocktails, and to those people I say, grab a booth at Great Maple and spend the your day nibbling through a succession of bloody marys. I say nibbling because these notorious bloodies are garnished with full-fledged snacks. It might be a whole pickle, it might be an octopus tentacle, it might be a slab of pizza toast. Whichever, it'll give you something to chew on while you mull the eternal brunch dilemma: do I feel more like breakfast or lunch? Arguments here compel in both directions, with particularly difficult choices presented by the likes of a ribeye French dip sandwich and a sage sausage breakfast pot pie. If you need more time, order a plate of the restaurant's signature maple bacon doughnuts for the table. Generously glazed with a heavy sprinkling of crumbled bacon strips, they should be enough to fuel another round of



Morning Glory earns extra points for offering traditional English tea service: tea with a three-tiered platter of deviled eggs, pastries, macarons, and little finger sandwiches with the crusts cut off.

cocktails. Don't feel the need to rush: decked out in atomic age decor, Great Maple always somehow feels like its New Year's morning in Vegas.

Feast and Fareway

2000 Visalia Row
CORONADO

When atmosphere tops your list of brunch priorities, this new spot on the Coronado municipal golf course delivers some of the best in town. The gorgeous backdrop is not

only due to the manicured greens surrounding the restaurant, bar, and patio. Sparkling Glorietta Bay sits on one side, and the iconic Coronado Bridge shows off its curves on the other. I don't care if you play golf, like golf, or even know what golf is: to spend a late morning here sipping on booze and eating breakfast and lunch items is to find a moment of peace in your week. American breakfast standards are well represented, and the biggest surprises

on that side of the menu are a collection of vegan items, including soy chorizo omelet and vegan sausage Benedict. But if you've got a sugar-loving soul, the must-tries will be found in the French toast section. The simple brioché toast is a winner at \$9, so imagine how much better it gets with bananas foster (\$10) or caramel apple crumble a la mode. It's simple math: golf greens + bridge + bay + ice cream = brunch success.

— Ian Anderson

LETTERS

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homeless people here in CA. How would you deal with this problem?

Anonymous
Linda Vista

Squinting through the pain

I have been reading the *San Diego Reader* for over 42 years and have enjoyed it. But the October 17 issue presented special problems. The print was so small that I literally could not read the restaurant reviews, the movie reviews, and Roam-O-Rama. After adjusting my reading glasses a few times, I eventually gave up. I can understand that fewer pages can mean lower costs for you, but it's a false saving if your readers cannot read the contents of the paper. I probably speak for many older readers of your publication in asking you to increase the size of the fonts you use. I shouldn't have to work to read your publication. Thank you.

Eugene Stein
San Diego

Comments from SDReader.com — not edited for punctuation, spelling, or grammar.

"Summer Stephan untangles herself from San Diego Republicans"

News Ticker

October 14

If the polls are right about Gloria, it seems we're going to end up with a Democratic city government that is identical to the Republican ones before it. It's the same money putting them into power, and keeping them there. The big money doesn't want to stop playing self-serving monopoly with our city! What's sad/funny to watch is the developer cronies and shills tweeting away about the horrible corruption at the federal level, but then perpetrating it locally.

—Geranium

"San Diego students required to take ethnic studies"

City Lights

October 16

This article is a GROSS misrepresentation of what Ethnic Studies is and does. As a high school history teacher of 22 years, I can say that this curriculum is long overdue and welcomed by educators, students, families, and communities alike. Overwhelming amounts of evidence shows that this curriculum raises the engagement and performance for ALL students, in all schools. I am proud and excited to be teaching in a state that is leading the way