

DINE+DRINK



Black Angus Steakhouse's \$13.99 red, white and bleu burger with pickled red onion, garlic aioli and bleu cheese. **BLACK ANGUS STEAKHOUSE**

Black Angus celebrates summer with new red, white and bleu burger

**B**lack Angus Steakhouse has introduced a new burger for the summer. Its \$13.99 red, white and bleu burger is made with pickled red onion, garlic aioli and bleu cheese. Customers can add fries for an additional \$3.50. **Black Angus has locations in Chula Vista, El Cajon and Escondido.** Now through Sept. 1. [blackangus.com](http://blackangus.com)

**Night Market:** Pechanga Arena is hosting the 626 Night Market. The public can try various Asian-inspired foods, purchase merchandise from vendors, participate in arts and crafts stations, play games and listen to music and live entertainment. The family-friendly event is open to all ages. Parking is free. *5 to 11:30 tonight through Sunday. 3500 Sports Arena Blvd., San Diego. \$5.90-\$9.99.* [626nightmarket.com](http://626nightmarket.com)

**Soul food festival:** North Park is home to the 2025 San Diego Soul Food Fest. This event celebrates the varieties of soul food. Some of the food vendors include Banks the Butcher BBQ, Mama Green's, Golene's Vegan Kitchen, Pastry by Jazmyne and Jingle's Jamaican Kuisine. There will also be live DJs, a photobooth and live entertainment. *11 a.m. to 4 p.m. Saturday. 4044 Idaho St., San Diego. \$12-\$17.*

*[sandiegosoulfoodsfest.com](http://sandiegosoulfoodsfest.com)*  
**Birthday classics:** Spill the Beans in the Gaslamp Quarter is honoring its eight anniversary by bringing back classic dishes throughout August. Friday through Sunday, guests can savor the cafe's pizza bagel, which is topped with tomato sauce, mozzarella cheese, pepperoni and vegetarian cream cheese. Monday through Aug. 17, the hashbrown cheddar bagel

with veggie ranch cream cheese is back on the menu. *555 Market St., San Diego. 619-233-3836, [spillthebeanssd.com](http://spillthebeanssd.com)*  
**Farm dinner:** Cellar Hand in North Park is observing its first anniversary with a special farm dinner. The evening is a collaboration five-course dinner with four local farmers and Pali Wine Co. The four food partners are Lauren Silver of Wildwood

Flour Bakery, Byron Nkhoma of Hukama Farms, Shane Volberding of Shane's Seafood and Ty Thompson of Thompson Heritage Ranch. *7 p.m. Wednesday. 1440 University Ave., San Diego. \$25-\$150. 619-876-4099, [cellarhandhillcrest.com](http://cellarhandhillcrest.com)*  
**Art and happy hour:** The public can sip on wine and learn to paint at Hasta Mañana Cantina's Paint and Vino Night. Artist

Erin Schroeder will show attendees how to paint two palm trees over a moonlit beach. Tickets include all art supplies. Guests can stop by early and enjoy happy hour deals from 3 to 6 p.m. Specials include \$5 tacos, \$7 draft beers, \$8 glasses of wine and \$8 margaritas. *6 to 8 p.m. Thursday. 310 Fifth Ave., San Diego. \$45. 858-321-5515, [hastamananacantina.com](http://hastamananacantina.com)*  
*Carlos Rico, Union-Tribune*