



**Little Italy Association of San Diego – Neighborhood Advisory Committee  
Thursday, May 27, 2021 at 10:00am**

**Zoom Virtual Meeting: <https://us02web.zoom.us/j/84846816098>  
or call 1-669-900-6833 / Meeting ID: 848 4681 6098 / Password: 3898**

- 1) Zoom Meeting Protocol & Introductions –Jeri Keiller, Chair**  
All participants will be put on mute during the topic presentation and then the moderator will unmute the microphones to take comments/feedback. Please keep comments directed to that specific topic.
- 2) Next Meeting**
- 3) LIRA & CAB Merge into Neighborhood Advisory Committee**
- 4) Presentation of Coco Maya by Miss B's** *Action Item*
- 5) Community Enhancement Grant: PATH Little Italy**
- 6) Non-Agenda: Public Comment & Announcements**
- 7) Other**
- 8) Adjournment**

**TEMPORARY MODIFICATIONS TO THE BROWN ACT DUE TO COVID-19:** *Based on current COVID-19 directives and mandates, Governor Newsom has modified and suspended some of The Brown Act requirements temporarily. For a list of the items that Governor Newsom has modified or suspended, visit [www.LittleItalySDMeetings.com](http://www.LittleItalySDMeetings.com) (Page 4, Section 11). **THE BROWN ACT:** Government Code 54950 (The Brown Act) requires that a brief description of each item to be transacted or discussed be posted at least 72 hours prior to a regular meeting. The Corporation posts all Board and Committee agendas at 2210 Columbia Street, San Diego, CA 92101 and the LIA website. Action may not be taken on items not identified as such and posted on the agenda. Meeting facilities may be accessible to persons with disabilities. If you require special assistance to participate in the meeting, notify Chris Gomez at 619 233-3898 at least 48-hours prior to the meeting.*

**LITTLE ITALY ASSOCIATION OF SAN DIEGO**

2210 Columbia Street ▪ San Diego, CA 92101 ▪ Phone: 619-233-3898 ▪ Fax: 619-233-4866  
Email: [mail@littleitalysd.com](mailto:mail@littleitalysd.com) ▪ Website: [www.littleitalysd.com](http://www.littleitalysd.com)  
Facebook / Twitter / Instagram / LinkedIn: LittleItalySD ▪ #LittleItalySD



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PRESENTERS                    Natasha Ross and Pete Cich

ATTENDEES                    Jeri Keiller, Susan Ranft, Jocelyn Marcus, Steve Galasso, Davis Newton, Flavio Borquez, Jack Pecoraro, Carolina Chavez, Marsha Lyon

Staff                                Chris Gomez, Dianne T. Serna De León, Dominic Li Mandri, Marco Li Mandri

MINUTES:

<i>Item</i>	<i>Discussion</i>	<i>Action Taken?</i>
1. Zoom Meeting Protocol & Introductions-Perry Meyer, Chair	The meeting was called to order at 10:00 a.m. Chris Gomez went over the Zoom Meeting Protocol.	No action taken
2. Next Meeting	2. TBD	No action taken
3. LIRA & CAB Merge into Neighborhood Advisory Committee	3. Chris Gomez reported that LIRA and CAB have merged together and will now be called the Neighborhood Advisory Committee (NAC).	3. No action taken
4. Presentation of Coco Maya by Miss B's	4. Natasha Ross and Pete Cich gave a presentation on their designs, plans and concept for a new restaurant called Coco Maya which will be located on India & Date Street (previously Prep Kitchen).  Jack Pecoraro, Jocelyn Marcus and Jeri Keiller voiced their concerns regarding noise levels, garbage and foot traffic.	4. Steve Galasso moved to allow Coco Maya to move forward with their establishment. Jeri Keiller seconded the motion. Unanimously approved.

	Natasha and Pete appreciated all of their feedback and concerns and will work with Little Italy to abide by all the necessary guidelines.	
5. Community Enhancement Grant: PATH Little Italy	<p>5. Chris Gomez reported that we submitted for the \$125K Community Enhancement Grant. We may need to resubmit for FY22. This grant will be a funding source to help with the homeless and mentally ill in Little Italy.</p> <p>Chris Gomez introduced Carolina Chavez. She is the Director of Business and Economic Policy for Whitburn's office.</p>	5. No action taken
6. Non-Agenda: Public Comment & Announcements	6. Davis Newton will look into the complaints about the noise level of the music at Music at Morning Glory.	6. No action taken
7. Other	7. Nothing to report	7. No action taken
8. Adjournment	Meeting Adjourned	7. No action taken

Minutes taken by: Dianne T. Serna De León, Staff.





**MISS B'S**  
*Coconut Club*

**BRAND BOOK**





# ABOUT

| MISS B'S COCONUT CLUB |  
Mission Beach, CA

[www.missbcoconutclub.com](http://www.missbcoconutclub.com)

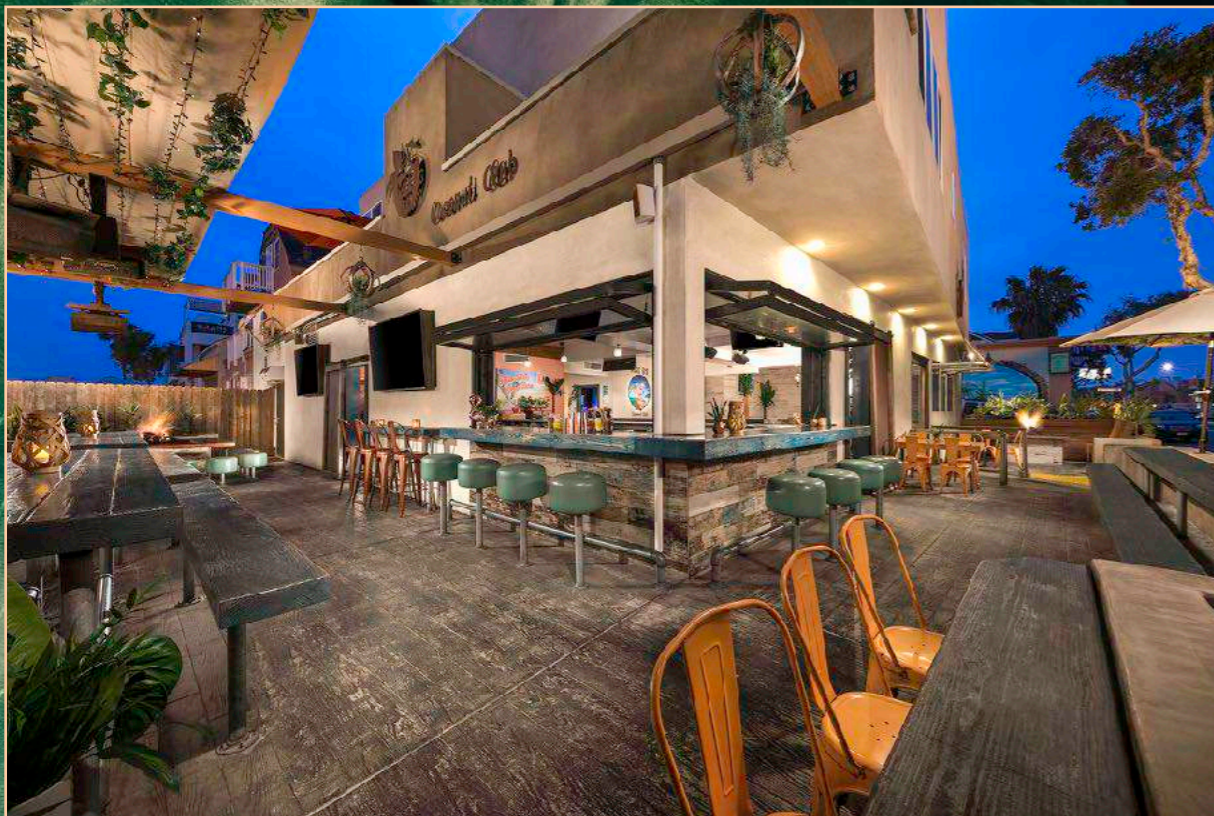


**Miss B's Coconut Club** is a tropical paradise located just steps from both the beach and bay in the bustling hub of historical Mission Beach. The open-air concept and island inspired décor transports guests to a Caribbean oasis, whether visiting town for the weekend or living just down the street. Miss B's menu marries Caribbean favorites with American staples for a unique and unforgettable dining experience. Our bustling bar flows seamlessly from inside to the outdoor patio and features exotic tropical libations in addition to twenty rotating taps, a generous wine selection and an extensive rum catalogue (complete with rum flights!).

The **Coconut Club** has become a staple for beach goers and residents alike; oftentimes abound with large groups, with the communal style seating allowing for easy accommodation. It's a must-visit for both bachelor and bachelorette parties, as well as a favorite for birthdays, rehearsal dinners, wedding welcome parties and post-wedding brunches.

The name of the restaurant pays homage to the rich culture of Mission Beach and dates back to the nineteen twenties, when real estate moguls saw an opportunity to further develop the residential aspect of Mission Beach – originally just a modest, beachfront tent city – and created a marketing campaign featuring a beautiful and alluring young woman – **Miss B**. Look closely and you'll see this fictitious cover girl's name was created from the first four letters of Mission Beach.

Here at the **Coconut Club**, our own **Miss B** is swaying to a new beat, adorning the wall and ensuring everyone that walks through our doors is "Havana" good time!





# VIBES





# COCONUT CULTURE



**Miss B's Coconut Club** is the epitome of San Diego beach culture. Laid back just enough to be welcoming for all, but always with an enthusiastic and lively twist. On any given day guests will find a mix of clientele from children to grandparents and everything in between. It is a restaurant you want to bring out-of-towners to welcome them with a great meal, a fun bar locals pop into to grab quick drink, a place you can celebrate with a group of friends for hours on end, and a spot to bring the whole fam after a long, sandy day at the beach. It is rare to find a home for all these various scenarios, however, **Miss B's** has done just that. The energetic staff succeeds in making all guests feel at home during their visit, but also knows the name (and preferred order) of all the locals and regulars that make Miss B's the bustling neighborhood hub it is.



*I'm in  
Love  
with the  
Coco*





# COCONUT CLASSICS



Guests will be hard pressed to find a more unique and well-rounded menu by the beach. Our kitchen features American staples intermixed with Caribbean and Cuban favorites for a flavorful mix anyone will find appealing. **Miss B's** has won a variety of awards for their food, including several years holding the title of "Best Burger at the Beach" as well as OpenTable's "Diners Choice." Our Cubano Sandwich draws visitors from far and wide and features our own twist on the Cuban classic. It reigns supreme as one of the top sellers, in addition to our Jerk Chicken plates, our Coconut French Toast on soft, sweet kolache bread and our infamous Plantain Coconut Shrimp with our house-made Sweet Chili Pineapple Mojito sauce. Phew. Now there's a mouthful you want your mouth full of.

The same can be said for our cocktail program. The **Coconut Club** features a full bar capable of making all the classics, and complete with a generous draft and wine selection; however, it is our handcrafted tropical libations that truly shine. Beverage director **Rob McShea**, has put **Miss B's** on the proverbial map with cheeky concoctions that not only taste great, but beg to be photographed and documented "for the 'gram." While we are famous for our Havana Good Time in the sharable copper flamingo vessels, other notable creations include the Capri, Son! served in the classic pouches from childhood, the Caribe Welcome, a light tropical refresher served in your very own coconut, and the Coconut Club Cocktail, our version of the classically strong (and aptly named) Painkiller.

"Their brunch is amazing. Their food is always well seasoned and colorful. The ambiance is adorable and fun. One of my fav brunch spots in SD."

- Donuts and Kale, Yelp



# COCKTAIL MENU

## La Familia \$11

Tequila, Mezcal,  
House Cinnamon  
Bark Syrup,  
Fresh Lime Juice,  
Fresh Grapefruit Juice



3-5 people  
\$28

\$13.50

## Havana Good Time

Vodka, Pamplemousse,  
House Grapefruit &  
Cucumber Cordial,  
Kombucha



## The Lusca \$100

Our Own Blend of Rum,  
Guava-Mango Kombucha,  
Nocello, Citrus,  
Honey and Papaya

"The "Lusca" is a mythological sea  
monster that has been terrorizing sea  
faring ships in the Caribbean for 200  
years. Serves 5-10 people

## The Coconut Club Cocktail \$11

- OUR VERSION OF  
THE PAINKILLER -  
Miss B's Rum Mix,  
House Orange & Pineapple  
Cordial, Coco Lopez



## Caribe Welcome \$13.50

Puerto Rican Rum,  
Apricot Brandy,  
Coco Lopez,  
Coconut Water,  
Fresh Lime Juice



## Chester Copperpot \$150

SERVES 5+

Vanilla Vodka,  
Vics Macadamia,  
Guava, Strawberry,  
Orgeat, Falernum,  
Lemon, Rosé



## Crazy Joe Davola \$11

Spiced Rum,  
Cold Brew Coffee,  
Giffard Banana,  
Coconut Crème,  
Pineapple



## Christopher Oaxacan \$65

SERVES 2+

Tequila, Mezcal,  
Pomegranate,  
Grapefruit,  
Cinnamon, Radler

## Lime in the Coconut \$13.50

Absolut Lime, Rhum,  
Coconut Water,  
Coconut Crème





# FOOD MENU

## Weekly BRUNCH

AVAILABLE MONDAY-FRIDAY  
Served until 2PM

**COCONUT CLUB BREAKFAST BURRITO 16.50**  
scrambled eggs, sofrito, bell peppers, onion, applewood smoked bacon, seasoned fries, jamaican beer cheese, with choice of shredded jerk chicken or pulled pork, served with house hot sauce

SUB  
skirt steak +8

**BREAKFAST SANDWICH 17.50**  
scrambled eggs, gruyere cheese, jerk-peppered applewood smoked bacon, roasted garlic cilantro aioli, kolache roll, served with house potatoes

**AÇAÍ GRANOLA BOWL 14.50**  
acai, fresh honey granola, tropical fruit, berries, toasted coconut

**MISS B'S SCRAMBLE 17.50**  
sofrito, bell peppers, onions, eggs, black beans, shredded jerk chicken, queso fresco, house potatoes

**COCONUT RUM FRENCH TOAST 16.50**  
kolache toast, miss b's house rum, cinnamon & sugar, toasted coconut, mango berry syrup, fresh berries

**VEGAN BURRITO 17.50**  
vegan ground beef and sausage, vegan eggs and american cheese, peppers, onions, rice beans, veggies

## APPETIZERS

**CRISPY CALAMARI 16.50**  
bread & butter pickles, sweet peppers, roasted garlic cilantro aioli, mango chutney, sweet chili pineapple mojito sauce

**COCONUT SEAFOOD CEVICHE 16.50**  
shrimp, white fish, fresh citrus juices, red onion, serrano peppers, cilantro, mango, coconut milk, served with plantain chips

**PLANTAIN COCONUT SHRIMP 17.50**  
house-battered plantain-coconut shrimp, sweet chili pineapple mojito sauce

**LECHON ASADO FRIES 15.50**  
seasoned fries, roasted pulled pork, jamaican beer cheese, sofrito

## JERK RUBBED CHICKEN WINGS

17.50  
10 WINGS PER ORDER

your choice of two house sauces on the side or tossed in one house sauce with side of ranch

ROASTED GARLIC CILANTRO AIOLI  
CARIBBEAN RUM BBQ  
HOUSE RANCH  
CHIMICHURRI  
MANGO CHUTNEY  
JERK BLEU CHEESE  
BUFFALO RUM  
SWEET CHILI MOJITO

## VACAY EVERYDAY

**VACAY BOWL 14.50**  
sofrito rice, seasoned beans, and caramelized onions & peppers, served with a side of house chipotle sauce

**CARIBBEAN TACO PLATE 16.50**  
JERK SHRIMP | JERK CHICKEN | ROCK FISH | SKIRT STEAK | IMPOSSIBLE™ (6) topped with chipotle-mango salsa, sautéed corn, onion, & purple cabbage, queso fresco, chimichurri, served with sofrito rice, black beans, charred pepper & limes

ADD  
soy-ginger marinated skirt steak +8 | jerk chicken +6 | jerk jumbo shrimp +8 | rock fish +8 | veggies +5

ADD  
a la carin tacos: jerk shrimp, jerk chicken, rock fish, skirt steak +7, impossible +9

modifications and substitutions subject to additional charge.

## Sandwiches

ALL SANDWICHES COME WITH YOUR CHOICE OF: PLANTAIN CHIPS OR FRIES, OR (1-3) SIDE SALAD

**EL CUBANO 17.50**  
lechon asado, smoked ham, gruyere, bread & butter pickles, spiced mustard, cilantro, garlic aioli, an acuban roll

**COCONUT CLUB BURGER 16.00**  
all natural 1/2 lb. angus beef patty, lettuce, tomato, red onion, bread & butter pickles, spiced mustard, roasted garlic cilantro aioli, kolache roll, choice of cheese

**GET IT MISS B'S WAY 13.00**  
1/3 lb. burger and a smaller bun

**BISTECA CHEESESTEAK 21**  
roasted peppers and onion, melted cheddar and gruyere cheese smothered in our house habanero-mango aioli



**OL' JUICY 23**  
12oz patty stuffed with bacon and cheddar, topped with gruyere, a fried egg, L.T.P., and our house habanero-mango aioli

**JERK CHICKEN WRAP 15.50**

spinach tortilla, greens, cucumber, tomato, red onion, mango chutney, roasted garlic cilantro aioli

**EAT YOUR HEART OUT 24**  
double vegan impossible™, lettuce, red onion, tomato, pickle, ketchup, on a vegan telera roll

## PLATES

### WHOLE MARKET FISH 35

cooked to order in our roasted pepper and lemon butter, seasoned with herb smoked salt and cracked pepper, served with rosemary potatoes, and cauliflower broccolini blend

AVAILABLE \*PM-CLOSE

**BISTECA DINNER 27.50**  
soy-ginger and pineapple marinated skirt steak served with vegetable blend and seasoned fries

**JERK CHICKEN 21**  
jerk seasoned half chicken with mango chutney and chimichurri, served with stewed greens, seasoned black beans and rice

**FISH & CHIPS 19**  
tempura battered rock fish with choice of plantain chips or seasoned fries, served with house tartar sauce

**MISS B'S FRIED CHICKEN AND WAFFLE 21**  
seasoned fried chicken and golden brown waffle with spicy mango sauce, topped with chipotle-mango maple syrup and served with papaya-jicama slaw

## GREENS

DRESSINGS:  
CITRUS VINAIGRETTE,  
CHIMICHURRI,  
HOUSE RANCH,  
JERK BLEU CHEESE

**CC'S COBB SALAD 19**  
chopped romaine, mixed greens, jerk chicken, boiled egg, bleu cheese, tomato, plantain chips, avocado and choice of dressing

**ISLAND SALAD 15**  
watercress, mixed greens, papaya jicama slaw, pickled radish, avocado, chimichurri  
ADD  
steak +8 | chicken +5 | jerk shrimp +8

GF GLUTEN FREE [GF] MODIFIED GLUTEN FREE VC VEGE TARIAN V VEGAN [V] HOPE-8 U VEGAN

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness







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# COMING OUT STRONGER

San Diego

Our country has had a long-awaited wake-up call in 2020—to say the least. Restaurants, businesses and organizations realize they aren't just serving food or making transactions, but they are representing their community in a broader sense. Once the COVID-19 pandemic emerged, Grind & Prosper Hospitality realized they needed to step up and help the San Diego community; as a result, both large and small actions were taken by GPH to show support to their community.

→ HOW GRIND AND PROSPER HOSPITALITY GROUP SHOWED SUPPORT AND RESILIENCE OVER THE LAST SEVERAL MONTHS

WRITTEN BY: TAYLOR GORSKI  
PHOTOGRAPHY BY: KAMBRIA FISCHER & GRIND AND PROSPER HOSPITALITY



FOODIE

# Raising

# THE

# BAR



Local Mixologists Show off Their Takes on Seasonal Ingredients

WRITTEN BY: JORDAN NISHKIAN  
PHOTOGRAPHED BY: KAMBRIA FISCHER

In San Diego, locals know the best way to unwind after a day in the SoCal sun is with a delicious handcrafted cocktail. As per LOCALE tradition, we have paired up some of San Diego's best bar experts with three warm-weathered ingredients in order to compare and contrast their creative concoctions. From activated charcoal to passion fruit and strawberry, these flavors are the perfect way to start off your summer—whether you're planning a beachside bonfire, a tropical getaway or a day at the fair.

← Black Coffey

VS.

Santeria Zombie →



SANTERIA ZOMBIE INGREDIENTS

- Activated Coconut Charcoal
- Altos Plata Tequila
- Del Maguey Vida Mezcal
- Fresh Grapefruit
- Fresh Lime
- Pomegranate Syrup
- Cinnamon Bark Syrup
- Absinthe

MISS B'S COCONUT CLUB  
3704 Mission Blvd  
San Diego, CA 92109  
858.381.0855  
www.missbcoconutclub.com

The EXPERT

## ROB MCSHEA

Beverage Director Partner at Miss B's Coconut Club

### WAKE THE UNDEAD

"The cocktail is a tequila zombie variation, meaning it has a layered flavor of crisp, fruit-forward highlands tequila, smoky mezcals, pomegranate, grapefruit, cinnamon and a kiss of absinthe. Plus, the charcoal comes from coconuts and adds a unique earthiness."

### GOTTA HAND IT TO YA

"I really enjoy the aspect of creativity intertwined with the ability to create something with my hands that can be enjoyed in front of me."

### #VACAYEVERYDAY

"The open atmosphere of Miss B's, coupled with Caribbean inspired food, evokes feelings of vacation happiness."



EAT THIS WITH THAT

"Santeria Zombie pairs well with the Soft Shell Crab Sliders because the acidity in the cocktail cuts the crispy, fried flavors of the [dish]."

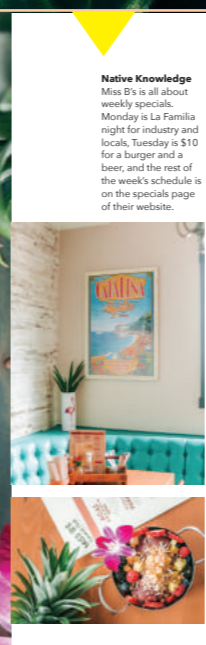
BARTENDER'S CHOICE

"My go-to drink is a pint of cider and a shot. Sometimes you just want a beer and a shot, you know?"

BOOZY BLUEPRINT

"Making the perfect drink is multi-faceted. First and foremost, the drink needs to be balanced—not too sweet, not too acidic. Secondly, the flavors need to be layered so that the cocktail does not fall flat. Lastly, the cocktail needs to be visually appealing—this one, in particular, is 'gram worthy.'"





**"We combine fresh, seasonal, tropical fruits and berries, whose flavors blend well together for a tasty and colorful creation."**  
—Chef Troy Williams



**S** Surely, you've caught on by now to the trendy (and delicious) Brazilian-born, acai-smoothie-bowl craze that's been flooding your Instagram feed in all of its colorful glory. In case you're not quite in the loop yet, acai is a deep purple berry, similar in looks to a blueberry and hails from the Acai Palm, which is native to the rainforests in South America. Due to the berries being packed with antioxidants, it's also considered to be a superfood—score!



Although acai bowls are usually served as a morning meal, these sorbet-like creations, often combined with fruit and other various toppings, can actually be enjoyed throughout the day because they are so tasty and refreshing. Whether you're new to the acai scene or you already have your regular spot to grab an acai bowl, there's a place you really need to add to your list. If you haven't met her before, here's your official introduction to Miss B's Coconut Club! If you're familiar with Mission Beach, there's a good chance that you're already aware of this neighborhood staple that's been around for the last two years. Miss B's Coconut Club is located in the heart of Mission Beach and is a little slice of pure paradise. As soon as you walk through the doors, you'll immediately be transported to the Caribbean. Between the reggae music coming through the speakers, the beautiful floor-to-ceiling tropical décor and the chill vibes. You can grab a seat amongst the beachy-chic crowd, either outside on the sunny, L-shaped patio, at the bar to catch the game or take up residence on one of the brightly colored banquettes. Before you know it, you'll be so relaxed that you'll easily forget your worries.

As if it's not enough that every inch of the interior of Miss B's is picture-worthy, the tropical-inspired menu is equally as enticing. A clear favorite is their Acai Granola Bowl, which is found on their brunch menu and is served on Saturday and Sunday's from 10 a.m. to 2 p.m. These fruity, superfood delights are amazingly refreshing as a post-workout meal, or simply as a cool treat on any given sunny San Diego day.

Miss B's Head Chef, Troy Williams, explained why their acai bowls are so popular. "It's a non-dairy, vegan and gluten-free product. We combine fresh, seasonal, tropical fruits and berries, whose flavors blend well together for a tasty and colorful creation." As far as ingredients go, this bowl is as good as it gets! Chef Williams explains, "The base is an unsweetened acai sorbet with no added sugar. The acai is then topped with tropical fruits like pineapple and mango and various berries such as raspberries, blueberries, strawberries, blackberries and grapes—depending on what's in season, of course. The combination of fruits create a sweetness, since the acai isn't very sweet on its own, and also a light citrusy tartness, neither of which are overpowering. From there, we'll add some gluten-free granola for a crunchiness and then we'll throw on some toasted coconut, which we toast in-house and finally we will drizzle some amber honey—it's a bit more flavorful." If you're not already salivating then you clearly need to try this bowl for yourself. Surely, it will satiate your taste buds in just one sitting. Even for acai bowl connoisseurs, the chance that you'll be disappointed with Miss B's Acai Bowl is slim to none. The bottom line is that if you want a stellar dish and/or have the need to escape but don't have the time to jet off to the Caribbean, go to Miss B's and treat yourself to an acai bowl, maybe some Kombucha on draft and perhaps a mimosa, and you'll feel like you're on vacation. And if you simply don't have time to sit down or the beach is really just calling your name, you're in luck since you can get your acai bowl to go!





# Insta-Swoon

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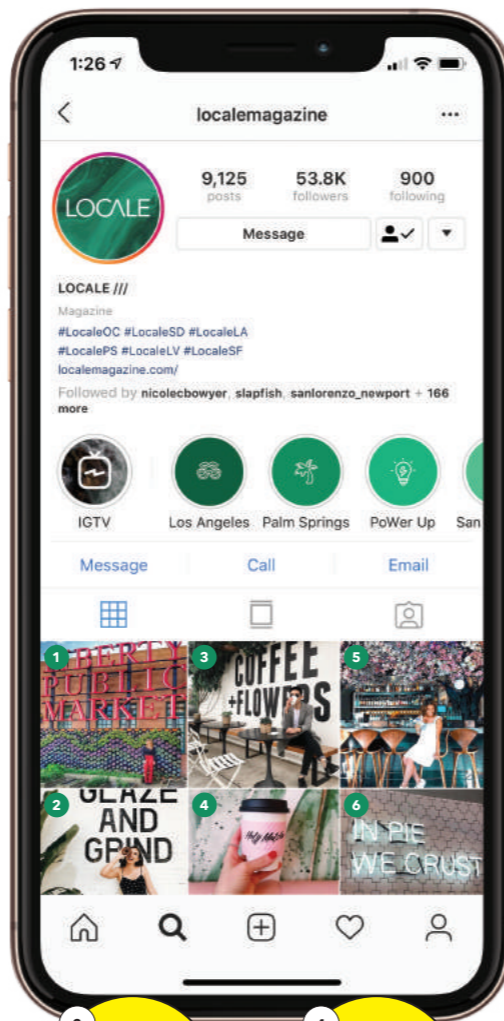
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**"CARIBE WELCOME" COCKTAIL**

→ Everyone is always "Havana Good Time" at Miss B's, and the local hangout has its famous, IG-worthy postcard wall to prove it. But make sure to take a picture with a refreshing Caribe Welcome or a Great Idea shot—trust us, you're going to want these to last longer!  
**MISS B'S COCONUT CLUB**  
3704 Mission Blvd  
San Diego, CA 92109  
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missbcoconutclub.com

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5  
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10

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6. @bestfoodfeed
7. @firstcomeslatte
8. @619foodie
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Photos - Miss B's Coconut Club: @missbcoconutclub | Liberty Public Market: @karlaivesagan | The Goods: @thegoodscarlsbad | Communal Coffee: @mnsstylebyguillermo | Holy Matcha: @holymatcha | Cloak & Petal: @cloakandpetal | Pop Pie Co: @poppieco





THE FUTURE



# COCCO MAYA

BY MISS B's





# ABOUT

| COCO MAYA |  @cocomayasd

## LITTLE ITALY — San Diego, CA



The existing **Miss B's** brand showcases the vibrant exuberance of the Caribbean islands and has demonstrated lasting viability since its inception over four years ago. **Coco Maya** seeks to enhance and shift the current model through the inclusion of the Riviera Mayan side of the Caribbean. This addition allows us to incorporate a tequila bar alongside the tropical rum creations we've become known for, as well as exciting new food elements geared toward an upscale audience to elevate the dining experience as a whole, while still retaining the same approachability **Miss B's** is synonymous with.

Although this new concept will undoubtedly mesh seamlessly with the current Little Italy dining scene, we plan to carve out our own niche within the sector. The stylized design of this full-service restaurant will evoke feelings of beachfront bohemian vacations with natural elements, tropical vegetation and touches of artisanal glam transporting guests to a bright and airy paradise.

The proposed architectural plans include an open-air patio that allows for the enjoyment of San Diego's year-round beautiful weather, a feature highly sought after and often lacking in traditional urban landscapes. This alfresco dining area would be an extension of our indoor dining room and is allocated at front portion of the restaurant on India Street.

**Little Italy** houses a wide span of affluent residents from older established to young professionals and is a dining destination drawing prolific tourism; therefore, our proposed décor and ambience would aim to appeal to a sophisticated crowd that appreciates artistic visions and unique concepts, while continuing to maintain the fun and accessible vibe **Miss B's Coconut Club** is known for. While this project would be an extension of the **Coconut Club** brand, we envision this venture to be of much higher caliber than the original location. Just as we catered to the laid-back beach community with the development of the original Mission Beach location, we plan to match the dynamic exuberance of Little Italy with this expansion.

While Little Italy is undoubtedly a hotbed for San Diego's burgeoning restaurant scene, our evaluation of the area has shown a deficit in the availability of popular brunch spots that also contain unique cocktail programs and exciting atmospheres. Brunch has been an especially profitable area for the existing **Miss B's Coconut Club**, and we are confident that will easily translate to this location. This will allow us to focus on creating an evening menu that will attract locals and visitors alike, due to the unique marrying of fine dining and casual neighborhood vibes, an experience that is lacking in the current Little Italy dining sphere.

The planned renovation and redesign of this space will be fairly significant. While much of existing infrastructure in the back of house supports our business model, the current design in the front of house dining area contains several elements we believe could be enhanced. The prime location is amongst the best the neighborhood has to offer in the bustling hub of **Little Italy**, but the space could command much more attention. This would be accomplished by opening up both the front facing portion of the building on India Street, as well as the north facing side, creating an open-air, L-shaped, wraparound patio. Our plans also include a 10'x10' domed skylight above the remainder of the indoor dining area. These changes would give the neighborhood the coveted outdoor dining experience guests crave, while showcasing the beautiful San Diego weather and enhancing the lux tropical atmosphere we aim to create.

Additionally, these changes would include the construction of a large U-shaped bar beneath the retractable skylight, creating the indoor/outdoor, open-air ambience the original **Miss B's** is famous for. This has been a huge selling point in the beach area, and we are confident it will generate the same excitement in Little Italy. The scarcity of restaurants containing lively outdoor bar seating, combined with the exciting beverage program we will incorporate, maximizes profitability and gives the venue an exceptional advantage in a restaurant market, other restaurateurs might deem saturated.

COCO  
Maya  
BY MISS B'S





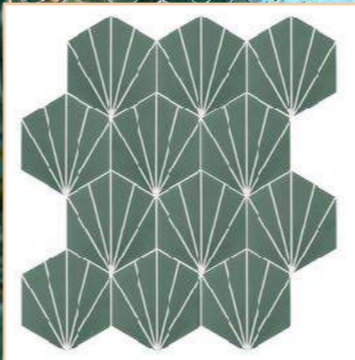
DESIGN

COCO  
*Maya*

BY MISS B'S



# TEXTURES



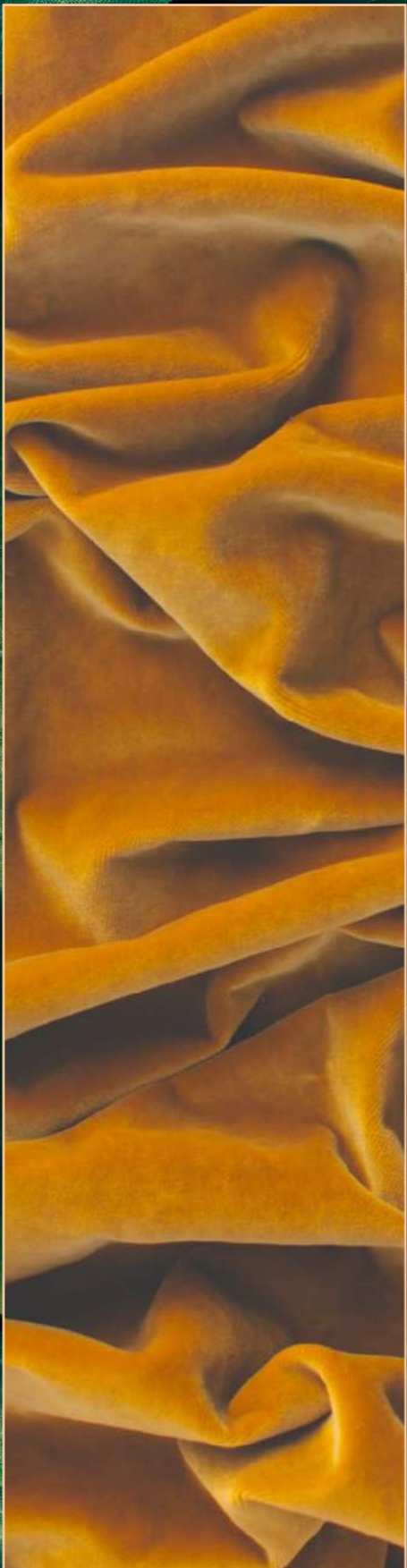


# DECOR





# COLOR STORY





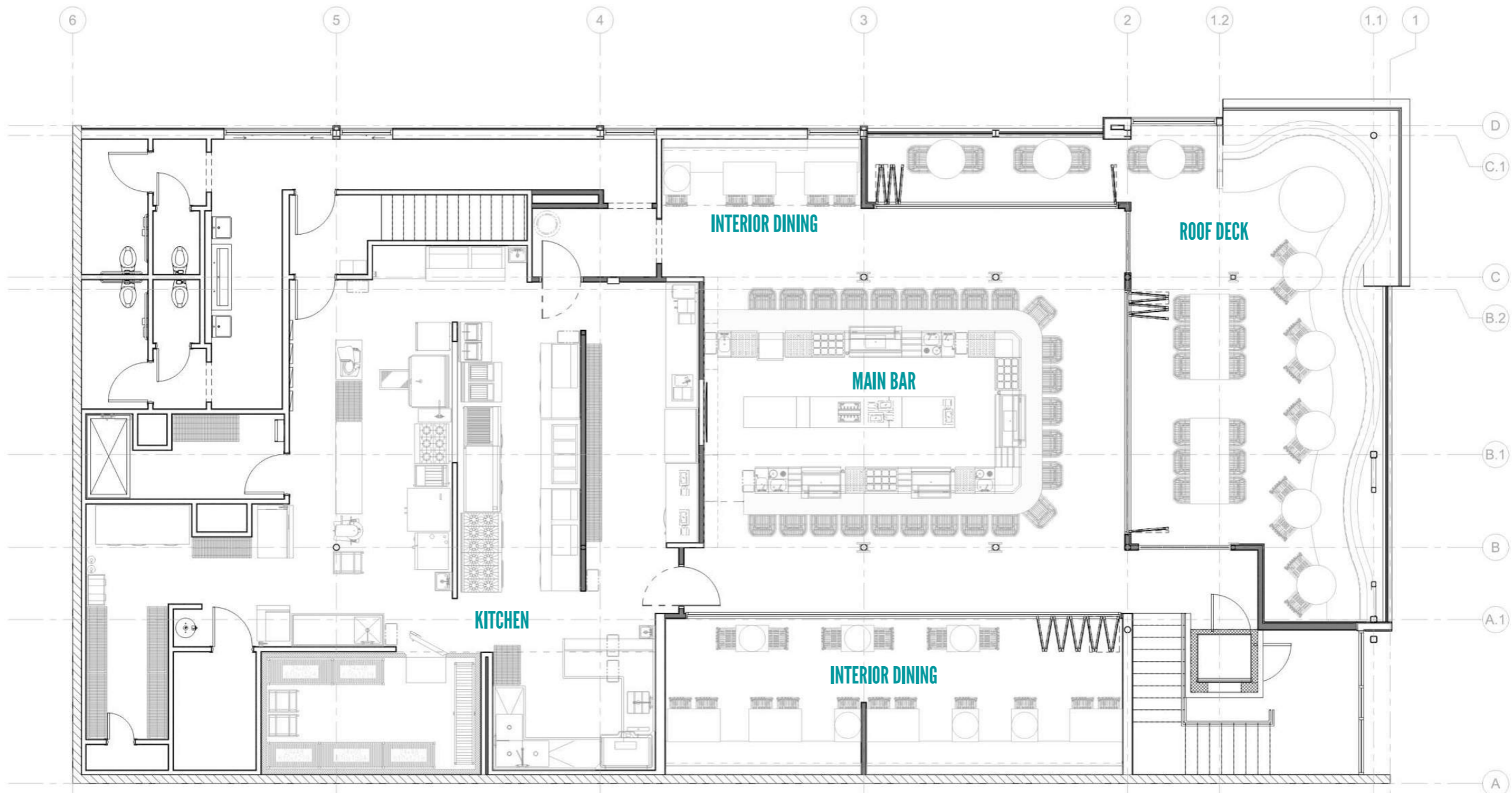


# FLOOR PLANS

COCO  
*Maya*

BY MISS B'S





2ND FLOOR PLAN

**INTERIOR SEATS = 64**  
**EXTERIOR SEATS = 44**



# COCO *Maya*

BY MISS B'S



































# MENUS

COCO  
*Maya*  
BY MISS B'S





## BRUNCH

### B'S COCONUT FRENCH TOAST

Graua maple

### CHILAQUILES

Pulled chicken, black beans, over 2 fried tortillas topped with 2 fried egg

### HUEVOS MOTULENOS

Tortillas, negro sauce, mango black garlic salsa, fried ham and cotija cheese

### BREAKFAST SOPES

Corn dough, sautéed vegetables, ropa, cotija, lettuce, diced egg and bacon

## BOWLS AND APPS

### JERK WET WINGS

8pc jerk wings grilled and tossed in chipotle, ginger and lime sauce served with plantain chips

### COCONUT SHRIMP

5 Coconut fried shrimp with sweet chile sauce and plantain chips

### CONCHITA PIBIL

Shredded barbecue rubbed pork with pickled red onion, fried jalapeño over coconut milk rice and tortillas

### FRICASE DE POLLO

Stew chicken in roasted pollo broth with olives, roasted pablano and callaloo

### HOT CIVICHE

Coconut milk with rum, black garlic and lime cooked with curry mussels, shrimp and salt fish

### COCONUT CURRY MUSSELS

Curry season mussels with coconut milk rum, black garlic and lime reduction

### B'S SALAD

### ISLAND SALAD

Mix greens with baked pumpkin seeds olives, cucumber, cherry tomatoes, cotija cheese and guava black garlic vinegerette.

### MANGO JERK BUTTER GRILLED OYSTERS

with cotija cheese

## MAINS

### BUTTER FLY GRILLED PRAWNS

4 prawns with mango jerk butter Papaya pico over coconut milk rice

### 6OZ WAYGU SKIRT STEAK

w/ house chimichurri, roasted potatoes and grilled honey baby carrots and squash

### WHOLE FRIED FISH

w/ chipotle butter cream and Papaya pico over coconut milk rice and grilled honey baby carrots

### GRILLED OCTOPUS

mango jerk butter with blood orange balsamic drizzle over ginger plantain puree

### BREAKFAST BOWL HASH

Roasted potatoes, scrambled egg, onions, peppers, and mango black garlic salsa served with your choice of meat

### PANCAKE BREAKFAST TACOS

Small hot cakes topped with your choice of meat, cheese, eggs and guava maple

### JERK CHICKEN BREAKFAST SANDO

### B'S BREAKFAST BURRITO

### JERK SPICE FRIED CHICKEN AND WAFFLES

with guava maple and chipotle spice

## SANDO AND TACOS

### CUBANO SANDWICH

### BANG BANG SHRIMP ROLL

Buttered roll stuffed with tempura shrimp and jalapeño slaw

### B'S BURGER

### TACOS

All tacos served with purple cabbage, corn, cotija cheese, mango black garlic salsa and house chimichurri choice of : (jerk chicken, skirt steak jerk shrimp, or fried fish) w/ arroz congrí

### PAPAYA BIRRIA TACOS

with arroz congrí

### JERK CHICKEN PLATE

Half Jerk chicken with mango gastrique, house chimichurri over arroz congrí and callaloo

### CHILE LOBSTER

Deconstructed Lobster cooked down in chile Sriracha lime sauce served over mashed potatoes and sautéed squash

### SWORDFISH ESCABECHE

8oz Swordfish with escabeche sauce over coconut milk rice

### ANCHO PORK AND THE BANANA LEAF

2 Marinated pork wrapped in steamed banana leaf dipped in ancho jus served with sautéed squash and fried plantains

## BRUNCH COCKTAILS

### MIMOSA TROPICALES

Choice of: Chaya - Cucumber - Verdita | Banana - Pina | Guava - Prickly Pear

### CRAZY JOE DAVOLA

rum, cold brew coffee, banana cordial, piña, coco cream, caribbean breakfast!

### MAYAN CAFÉ LATTE

Choice of tequila or Mezcal | coffee | Mexican cinnamon | corn foam | Aztec bitters

### COCONUT - GALETA FIZZ

Cold brew infused rum | coconut | Mexican cookie | whipped merengue | topo chico

### HOUSE BLOODY

Choice of vodka or tequila. House bloody mix

### MICHELADA

Presidente Lager, lime, cucumber, tamarind, spices, hot sauce blend, celery salt

## COCKTAILS

### BEBIDAS TROPICALES

### OAXACA FLAKA FLAME

Tequila | mezcal | pineapple | jalapeño | lime | jalapeño + pina cotton candy

### THE HEMING-GUEY

Aged Rum | tequila | maraschino | grapefruit bitters | mojo bitters smoke bubble (flavor blaster)

### ELOTE POP

Mexican Heirloom Corn Whiskey | Elote liquor | corn foam fresh lime | spices | Elote popcorn

### MADRE DE DRAGONES SPRITZ

Hibiscus infused Elyx | lillet rose | Dragonfruit | Guava | Prosecco

### CHET FAKER

Plantain infused Dark rum | punt y mes | honey | lemon | angostura

### YUCATAN BURRO

Pepino infused tequila | mezcal | Prickly Pear | Lime | Ginger

### MOLE MARGARITA

Dried chile infused Mezcal | house mole syrup | fresh lime | Aztec bitters

### BOTTLED CUBA LIBRE

House rum | lime | cola

### HOTLINE TING

Vodka | Rum | House Orange & Pineapple Cordial | Tropical pop

### RUM CANNONBALL

OUR HOUSE MAI TAI house rum blend | trini rum | fresh lime fresh pineapple | falernum | orgeat | damerara syrup

### COCONUT CLUB

OUR VERSION OF THE PAINKILLER - Miss B's Rum Mix | House Orange & Pineapple Cordial | Coco Lopez

### CARIBE WELCOME

Aged Rum | apricot brandy | coconut water | coconut cream fresh lime | served in a young coconut

### HAVANA GOOD TIME

Vodka | Pamplemousse | House Grapefruit & Cucumber Cordial | Kombucha

### CANTALOUPE PALOMA

Tequila | cantaloupe | grapefruit radler | fresh lime

### CHESTER COPPERPOT

Punch in a Treasure Chest! Serves 3 - 5 ppl  
Vanilla infused Vodka | Trader Vics Macadamia | Guava Strawberry | Falernum | bottle of Rose





COCO  
*Maya*

BY MISS B's



I'm in  
love  
with the  
Coco







**MISS B'S**  
*Coconut Club*

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