

The San Diego Union-Tribune

Are you ready? San Diego Beer Week and National Nachos Day kick off this week

Seasonal food and drink menus

The Haven offers diners pumpkin-inspired dishes perfect for a light lunch. Menu items include pumpkin soup topped with roasted pumpkin seeds, cream and a dash of fresh parsley; pumpkin and sage lasagna, made with layers of noodles, pumpkin, cheese and herbs; and Dogfish Head Pumpkin Ale, a full-bodied brown beer with notes of pumpkin and brown sugar. 4051 Adams Ave., San Diego. (619) 281-1904 or thehavenpizzeria.com

Farmer's Table has added two new autumn-themed libations to its drink menu. The American Dream, a concoction of Cutwater Spirits Horchata Vodka, cold press organic apple juice, Angostura bitters, fresh lemon juice and a salted caramel-cinnamon rim. The Basic is honed with Hiram Walker Pumpkin Spice Liqueur, Cafe Moto Nitro Cold Brew, Jameson Irish Whiskey and cream, and topped with whipped cream and cinnamon. 8141 La Mesa Blvd., La Mesa. (619) 724-6465 or farmerstablelamesa.com

Barrel Republic has unveiled its new and improved fall menu crafted to complement the San Diego food scene. Inspired dishes include arugula and white bean butternut hummus salad, lamb Reuben sandwich, spicy udon noodle salad and creamy house-made chocolate pudding. 215 N. Coast Highway, Oceanside and 2961 State St., Carlsbad.

Osetra Seafood & Steaks has launched its new Pre-Fixe Theatre Menu specifically crafted for theatre-going diners. Guests choose one item from each of the three courses offered. Entree choices include Northern Atlantic salmon, Italian sausage rigatoni, rosemary chicken or New York steak. \$40 per person. 904 Fifth Ave., San Diego. (619) 239-1800 or osetraseafoodandsteaks.com