VOICING SUPPORT
Demi Lovato and Nick Jonas’ tour includes mental health workshops

NIGHT: ‘TITANIC: THE MUSICAL’ 18
DAY: S’MORES GALORE 12

The Musical that has Audiences and Critics Cheering Must Close Sunday!

CRITIC’S CHOICE
“An Austen-tatious Charmer!
Embroidered with wit and plenty of worthy songs.”
The San Diego Union-Tribune

Sense and Sensibility
Book, Music, and Lyrics by Paul Gordon
Directed by Barbara Gaines
Based on the Novel by Jane Austen
Presented in Association with Chicago Shakespeare Theater

OLD GLOBE  (619) 23-GLOBE  (234-5623)  www.TheOldGlobe.org
Megan McGinnis and Peter Saide. Photo by Liz Lauren, courtesy of Chicago Shakespeare Theater.
Wednesday was National S’mores Day, so in honor of the ever-popular campfire treat, we’ve found San Diego’s best s’mores-themed desserts and drinks, no assembly required.

**Backyard Kitchen & Tap: S’mores pie**  
Graham cracker crust is layered with warm chocolate and gooey marshmallows. 832 Garnet Ave., Pacific Beach. (858) 859-2593 or backyardpb.com

**Breakfast Republic: S’mores French toast**  
Graham cracker-crust, thick-sliced brioche French toast is topped with marshmallows and rich chocolate sauce. 2930 University Ave., North Park; 2865 Sims Road, No. 106, Liberty Station. breakfasterpublic.com

**Extraordinary Desserts: Jivara tart**  
A salted dark chocolate graham cookie crust is filled with dense milk chocolate truffle cream and topped with a toasted marshmallow meringue and ED’s customary floral flourish. 1430 Union St., Little Italy. (619) 294-7011 or extraordinardesserts.com

**Searsucker San Diego: S’mores bar**  
Searsucker’s original location offers a chilled dessert of salted caramel ganache, honey chocolate mousse, smoked marshmallow, chocolate ice cream, cookie crumble and graham cracker. 611 Fifth Ave., Gaslamp Quarter. (619) 233-7327 or searsucker.com

**Veladora: Salted caramel s’mores tart**  
This restaurant at Rancho Valencia Resort & Spa is serving a rich chocolate cream bar topped with fudge and graham crackers and accented with toasted puffs of house-made marshmallow. 5921 Valencia Circle, Rancho Santa Fe. (858) 756-1123 or ranchovalencia.com

**SEA180 Coastal Tavern: S’mores pie**  
Graham cracker crust is topped with milk chocolate ganache and mountains of toasted house-made marshmallow fluff and a drizzle of chocolate syrup. 800 Seacoast Drive, Imperial Beach. (619) 631-4949 or cohnrestaurants.com/sea180

**Urge American Gastropub: S’mores in a Jar**  
This month’s featured dessert is a Mason jar parfait of toasted graham cracker crumbs and dark chocolate ganache layers topped with house-made bruleed marshmallow cream. 16761 Bernardo Center Drive, Rancho Bernardo. (858) 673-8473 or ur tegastropub.com

**The Crack Shack: S’mores soft serve**  
If you’ve got room after the Shack’s filling fried chicken, try the s’mores-flavored soft serve with toppings of graham crackers, marshmallow and fudge. 2266 Kettnner Blvd., Little Italy. (619) 795-3299 or crack-shack.com

**Urban Solace: Les S’more!**  
Chef Matt Gordon’s flagship
restaurant is dishing up this gourmet s’more with a graham crust, malted chocolate center, toasted marshmallow on top, almond butter and garnish. 3233 30th St., North Park. (619) 295-6464 or solacerestaurants.com

Green Dragon Tavern & Museum: Cast iron s’mores
Buttery graham cracker crumbs line this skillet that’s filled with a molten layer of chocolate ganache topped with toasted house-made marshmallows. 6115 Paseo Del Norte, Carlsbad. (760) 918-2421 or greendragontavernca.com

Brockton Villa: S’mores sundae jar
Tahitian vanilla and dark chocolate ice cream is layered, graham cracker crumbs and Nutella sauce, then capped with a bruleed marshmallow. 1235 Coast Blvd., La Jolla. (858) 454-7393 or brocktonvilla.com

Cupcakes Squared: S’mores cupcake
Graham cracker chocolate chip cake is baked in a square mold and frosted with chocolate butter-cream frosting. 3772 Voltaire St., Loma Portal. (619) 226-3485 or cupcakesquared.com

Bice: S’mores cocktail
Koo Koo Chocolate and Frangelico liqueurs are mixed with a touch of Grand Marnier, poured in a cocktail glass rimmed with Nutella, graham crackers and mini-marshmallows, then topped with whipped cream-flavored with marshmallow-flavored vodka. 425 Island Ave., Gaslamp Quarter. (619) 239-2423 or bicesandiego.com

Sweetbricks: Bonfire s’mores Toffee
Chips of buttery toffee hardened on a graham crust are mixed with gooey marshmallow and a chocolate topping. Sold by the quarter-pound for $6.95. 917 E St., downtown San Diego. (844) 738-6333 or sweetbricks.com

The Melting Pot: S’mores fondue
The hot pot alternative to an outdoor fire. A warm tureen of melted milk chocolate is served with assorted dipping items, like graham crackers, marshmallows and bananas. 901 Fifth Ave., downtown. (619) 234-5554 or melting-pot.com/san-diego-gaslamp-ca

Brian’s 24: S’mores hotcakes
Chocolate chips, graham cracker crumbs and marshmallow cream are folded into a full stack of buttermilk pancakes. 828 Sixth Ave., downtown. (619) 702-8410 or brians24.com

Crafted Baked Goods: S’mores tart
Chef Francis Laureano’s new bakery at Liberty Station serves chilled slices (or whole pies) made with graham cracker crust, semi-sweet chocolate ganache, a caramel ribbon, torched marshmallow meringue, crispy caramel pearls and edible gold leaf. Liberty Public Market, 2820 Historic Decatur Road, Point Loma. libertépublicmarket.com/artisans/crafted

Bice Ristorante in the Gaslamp Quarter is offering a s’mores-themed cocktail. brians24.com

OB Warehouse: Campfire s’mores
This s’mores homage layers hazelnut-cashew chocolate spread with smoked graham crackers and a toasted frozen marshmallow. 4839 Newport Ave., Ocean Beach. (619) 222-1700 or owharehouse.com

The Cravory: S’mores cookies
This week, three s’mores-themed cookies are being served: PB&J S’mores (strawberry jelly swirled in peanut butter dough mix with chocolate and peanut butter chips and marshmallow topping); All Chocolate S’mores (chocolate graham cracker dough mixed with chocolate marshmallows, chocolate chips and milk chocolate chunks); and S’mores Bark (vanilla dough mixed with s’mores bark and topped with chocolate drizzle and graham cracker dust). 3960 W. Point Loma Blvd., Point Loma. (619) 785-9077 or thecravory.com

Do-it-yourself s’mores
Several local restaurants offer tableside mini hibachis where diners can toast their own marshmallows, then sandwich them between graham crackers and milk chocolate bars. They include: Kensington Cafe, 481 Adams Ave., Kensington, kensingtoncafe.com; Duck Dive, 4650 Mission Blvd., Mission Beach, duckdive.com; Stella Public House, 1429 Island Ave., East Village, stellapubhouse.com; and Hotel del Coronado, 1500 Orange Ave., Coronado, hoteldel.com

S’mores French toast at Breakfast Republic restaurant.

The perfect finish for dinner at this camping-themed restaurant. This three-layer desert has a graham crust, chocolate fudge filling and browned house-made marshmallow, served on a bed of drizzled chocolate. 3422 30th St., North Park. (619) 618-1285 or one doornorthsd.com

Local Tap House & Kitchen: S’mores sundae
Salted caramel gelato is scooped into a jar and topped with coconut graham cracker crumbs, dark chocolate fudge and toasted marshmallows. 308 S. Coast Highway, Oceanside. (760) 547-1469 or localtaphouse.com

Sprinkles Cupcakes: S’mores cupcake
This top-selling variety starts with a graham crumb base, topped with chocolate cake, filled with a gooey fudge center and toasted marshmallow fluff frosting. 8855 Villa La Jolla Drive, La Jolla. (858) 457-3800 or sprinkles.com

Ignite Bistro: S’mores brownie sundae
A brownie and toasted marshmallows are served in a skillet and topped with vanilla ice cream, a graham cracker and chocolate syrup. 6996 El Camino Real, Carlsbad. (760) 438-7800 or ignitecartsbad.com

The Cravory: S’mores doughnut
Chef Brian Redzikowski’s raised doughnut is filled with marshmallow and topped with graham cracker crumbs and fudge. 2001 Kettner Blvd., Little Italy. (619) 780-0914 or devils-dozen.com

One Door North: Toasted s’mores bar

RACHEL MCFARLIN