

# SAN DIEGO FOOD FINDS BLOG

## New Flour & Barley Pizza Hits San Diego

by [MARIA DESIDERATA MONTANA](#) posted on [MARCH 16, 2016](#)



### **FLOUR & BARLEY PIZZA**

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Following the opening of the restaurant's flagship location in Las Vegas' at The LINQ Promenade in March 2014, Las Vegas-based Block 16 Hospitality has opened its second [Flour & Barley](#) – Brick Oven Pizza location at The Headquarters at Seaport.

Beyond pizzas, entrees, appetizers and salads, Flour & Barley San Diego offers a selection of hand-crafted cocktails and a quintessentially "San Diego" list of more than 150 beers served up on draft, in bottles and cans, with a spotlight in San Diego's top brewers including Ballast Point, Green Flash, St. Archer, Stone Brewing Co. and more, many of which are served from the restaurant's custom 'beer cooler.'

The decor of Flour & Barley pizza draws from traditional pizzeria staples, accented with some of San Diego's most prized collectibles paying tribute to the city's rich, naval history. Conceptualized by James Gundy of 1027 Design Management, the restaurant features exposed brick walls clad with metal rivets reminiscent of World War II aircraft carriers, as well as lighting elements salvaged from decommissioned war ships. The 3,800-square-foot pizzeria's signature design elements include ovens covered in Ferrari-red scalloped tiles with signature copper hoods; white subway tiles accenting the dining room, and reclaimed wood tables made from 100-year-old doors. The restaurant also boasts an additional 1,000-square-foot patio, dotted with chairs each made from 111 recycled Coca-Cola bottles, plus a semi-private dining space for up to 12 guests, with full restaurant seating for 150 guests in total.

To stay up-to-date with the restaurant's latest news and happenings, follow Flour and Barley on [Facebook](#), [Instagram](#) and [Twitter](#).