

Read the Weekly in your underwear? We won't judge... [Click Here](#)

Quick Bites: New Hawaiian barbecue in Marina, new bar in Monterey, rock fish party, spring lamb...iy más!

Posted: Wednesday, April 29, 2015 9:35 am

Namu (624-3318) means "tree" in Korean.

It also means good news for the **Barnyard**, as the fine Asian cuisine restaurant takes over for **Soban** in the Carmel shopping center at Highway 1 and Rio Road.

Its first day open is Thursday, May 7th, and the place is looking beautiful, with a sculpted tree trunk at the center of the very leafy and nicely accented environs filling the sunroom and bar area around it.

- Discovery on Vista Del Camino in Marina (3170 to be precise): **Keoki's Hawaiian Barbeque** (809-8644), where the offerings include musubis, Kalua pork, chicken katsu, loco moco, specials like Friday lau lau plate and shaved ice.
- The bar at **Hotel Abrego** (324-4546) finds itself in a spot that's simultaneously sweet (in a refurbished place at 755 Abrego at the gateway to downtown Monterey) and sour (the former Denny's locale is one few look to for fun). But now it has a new GM, a new chef, a full-service bar, and opens in full force this weekend.
- **The Britannia Arms** will be showing the Manny Pacquiao/Mayweather this Saturday, May 2. 6pm start (\$30/person).
- At **Hyatt Monterey**, \$1 from every wine bottle buy bought in May benefits The Hope Center for Monterey.
- One of the best wine events of the year, and certainly one of the best values, happens Saturday on Dolores Avenue in Carmel, with the [Monterey County Vintners and Growers Winemakers Celebration](#).
- **The Wharf Marketplace** next to Del Monte Beach is now open early, slinging coffee and a strong selection of breakfast items like the croissant benedict starting at 5:30am.
- Small-farm, artisan lamb stars in a four-course spring dinner with wine pairings 6:30pm Tuesday, May 5, at **Cantinetta Luca** (\$105 plus taxes and fees, 625-6500).
- Commercial rockfish season starts May 1, and **Fisherman's Wharf** is ready to celebrate—as it should, since conservation allowed Seafood Watch to remove rock fish from avoid lists. Wharf restaurants **Abalonetti**, **Cafe Fina**, **Crab Louie's** and **Old Fisherman's Grotto** all feature rockfish entrees to toast the moment. Plus fishing excursions through **Chris' Fishing Trips** and **Randy's Fishing Trips** leave daily.
- The **American Culinary Federation Monterey Chapter** looks forward to its annual President's Gala, when the ACF Chef of the Year finds her crown 5:30-9pm (5pm registration) Saturday, May 30 (\$125/person, \$1,000/table of eight, \$1,250/table of 10; contact **Claudia Quirate** 601-5895).
- Big win for **Alvarado Street Brewery**: It took home two gold medals for its Mai Tai and Monterey Common, and two silvers for Minesweeper and Milk Stout, at the Los Angeles Beer Competition. It also celebrates its opening one year ago in May with a ribbon cutting and anniversary raffle 5pm Thursday, May 7. Anniversary Ale is released Friday, May 8, and Triple Cone IPA Saturday, May 9. On Sunday, the brewery hosts a backyard barbecue with surprise guest. Plus house drafts go for \$4 Thursday to Sunday.
- Certified Health Coach Chef **Rondi Robinson** visits Pacific Grove Farmers Market 4pm Monday, May 4, and leads a free cooking workshop to create raw power snacks using market produce. First 12 participants receive a \$10 produce voucher. Rain cancels (384-6961).