

Ronnie New's North Beach

Where the Comstock Saloon chef eats when he's off the line

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Follow Ronnie New on his North Beach haunts. | Photos: Shawn Clover, Cotogna and Tosca Cafe

Ronnie New has found himself in the midst of Barbary Coast history.

As the chef at **Comstock Saloon**, the New Orleans native is not only surrounded with some of the city's oldest drinking establishments, but he's slinging his own brand of California-influenced soul food in a classic space complete with original fans, an Emperor Norton statue and a urinal trough running under the bar.

"It's a neighborhood that's really fighting for its originality and its history," he says. "There are a lot of people who have been living here for a while—people tend to stay here."

In addition to working in the thick of the North Beach action, New has lived walking distance from Comstock, in a neighborhood he jokingly calls "Chinatown Heights," for the past five years. Here, he gives us his top picks for eats, drinks and dive bars in North Beach.

Dinner: Cotogna and Doc Ricketts

His orders: "At Cotogna, typically, I just get a pizza pie (\$17) and some pasta (\$18), whatever they have going on. Sitting at the bar and getting a Manhattan and a pizza to yourself is kind of a good move. At Doc Ricketts, the charcuterie plate (\$24) is awesome."

Why he loves them: "I've always loved Cotogna. And Doc Ricketts is just a great addition to the neighborhood. I worked for Justin Deering years ago at Conduit and think he's a great chef. The cocktails are great, and the space downstairs is amazing."