



What did it cost? Base (custom smooth

stucco finish with Brazilian walnut doors)_ Grill (42-inch Alfresco, with accessories).

Electrical work and lighting. Ooni pizza oven. Patio floor

Counters (poured concrete) \$5,000 \$9,000 Custom terrazzo backsplash \$7,000 Sink and faucet plus plumbing \$1,500 \$6,000 (sand-finished concrete) \$5,000

\$44,200

A Closer Look

▶ Poured concrete counters

gave the kitchen the clean, contemporary look the couple wanted. Concrete is durable and comes in a range of colors, which makes it a popular choice for outdoor kitchens.

The pendant lights, by Pablo, were powder-coated in a custom black and hung with steel supports. They're like an art installation!

The couple's biggest splurge: a custom terrazzo backsplash.



Oliver and Alexis Austria, from Encinitas, CA, worked with Brookside Landscape Design to build their Argentinean-style kitchen.

Authenticity was key for us. This space is a true homage to the art of live-fire grilling.

What did it cost?

Base (stucco)	\$5,000
Counters (polished concrete with firebrick inlays)	\$5,000
Grill (Blaze LTE 4-burner with infrared)	\$5,000
Custom asada grill	\$14,000
Beverage station and sink plus plumbing	\$4,000
Brazilian walnut backsplash	\$2,625
Patio floor (Calacatta porcelain tile)	\$16,000

\$51,625

A Closer Look

The star of this space: a traditional Argentinean-style grill. The design features Corten steel, which develops a patina over time, adding to the rugged industrial aesthetic.

The couple chose a stucco base, which is a go-to option for dry, hot climates like those in California or Arizona. It's not a good choice for high-humidity locations; stone or stainless steel work better.

The 5-foot-by-15-foot backsplash is made from Brazilian walnut and was designed to complement the Argentinean grill.

Jessica Yingling and Chris Mahoney

went midcentury modern for their backyard oasis in San Diego.

66Outdoor kitchens

should complement the

style of the whole house

and blend with your

overall aesthetic.



Luke and Steph Gaskins live on the coast in Southern California. They opted for a natural, beachy look for their outdoor kitchen.

We cook out here at least twice a week.
Dinner creates much less mess when you do it outside and can just hose things down!

What did it cost?

Base (stucco)	\$4,000
Counters (polished concrete).	\$4,000
Grill (30-inch Bull with rotisserie)	\$2,000
Custom counter cutout and drop-in beverage cooler	\$1,000
Patio floor (concrete and gravel)	\$4,000
Umbrella	\$350
Lighting	\$398

\$15,748

A Closer Look

- A built-in umbrella holder gives the family cover from the elements and is a cost-effective alternative to a fully enclosed patio cover.
- Instead of an expensive beverage refrigerator, they opted for a cooler built into the counter.

 They fill it with ice and drinks when they entertain, then put the lid down afterward and it drains automatically.
- A pea gravel base gave the space a beachy vibe. Bonus: It's budget-friendly and easy to maintain.

ALMENDAREZ; KITCHEN DESIGNED BY: BROOKSIDE LANDSCAPE DESIGN

-Steph