

16 Cocktails to Sip in San Diego This Spring

By Darlene Horn | April 13, 2016



Spring is in full swing, and what better way to celebrate than by toasting the season's freshest fruits? Watermelon, strawberry and citrus are just a few ingredients that restaurants and bars around San Diego are tossing into cocktails. Read below for 15 drinks to order right now.

Both locations of [Union Kitchen & Tap](#) (Downtown and Encinitas) are delving into spring with their Strawberry Fields cocktail. It blends strawberries with Ketel One vodka, balsamic and lemon.

Over at Little Italy's [Prepkitchen](#), bartender Adam Lockridge has two new spring cocktails: Kentucky Spring and Rhumbaba. The first creation features bourbon, rhubarb spirit, lemon, honey and cardamom while the latter uses mango mint puree with Black Magic rum, St-Germain, lime and bitters.



Carrots may not be the most obvious cocktail ingredient, but at [Mister A's](#), you'll find them featured front-and-center in the restaurant's Rabbit Punch. The cocktail features fresh carrot juice, Farmer's organic gin, yellow chartreuse and Szechuan peppercorn syrup.

Little Italy's [Monello](#) is playing up the fresh flavors of spring with its handcrafted Rosso Antico. You'll taste blood orange puree and pomegranate and a sparkle of Prosecco in each sip.

[Sycamore Den](#)'s Eric Giger introduces the flavor of orange in Moonchild, his new spring cocktail. Described as bubbly and flirtatious, the drink includes sauvignon blanc and fresh lemon with housemade orange curaçao, Angostura orange bitters and soda.

If you love strawberries, visit Downtown's [Saltbox](#) for its Into the Wild cocktail. The bar mixes strawberry-coriander syrup with cinnamon-chili, Wild Turkey bourbon, lemon and mint.

Bankers Hill's [CUCINA urbana](#) serves up the best of this season in a dainty champagne glass for its Shimmer of Spring — a mix of vodka, St-Germain, peach and strawberry with a splash of Prosecco.



Little Italy's [Sirena Cocina](#) is turning up the heat this season with peppers. The restaurant's La Piña Picante brings the spice with its jalapeño-infused vodka blended with pineapple juice, muddled pineapple, zested ginger, bitters and ginger beer.

In La Jolla, coastal Italian food meshes well with [Catania](#)'s Dragoncello. This cocktail by Cesar Sandoval mixes a herbaceous tarragon reduction, fresh lime juice, lemon bitters and orange blossom water with Mount Gay Black Barrel rum and comes served in a champagne glass.



Bartender Eric Johnson is at it again. This spring, check out his Jolly Roger cocktail at [Juniper & Ivy](#) in Little Italy. He mixes Diplomatico Blanco Venezuelan rum, Appleton Estates Jamaican rum, fresh lime and cane syrup with an orange peel garnish.

Visit [Tajima](#)'s Mercury location for a host of cocktails highlighting citrus. One standout is Black Vine, crafted with Tito's vodka, yuzu juice, simple syrup and Giffard Crème de Mure; it's garnished with a blackberry.

Head into [Kettner Exchange](#) in Little Italy to taste cocktails made with Puesto's mezcal infusion before it runs out. For the restaurant's signature cocktail, the Kettner Exchange, bartenders mix pineapple and coconut mezcal, lime juice, pineapple juice, pomegranate juice, egg white and cilantro. It comes garnished with cilantro oil.

Pop in to [Bottego Americano](#) in East Village for the refreshing Lido Beach. This cocktail includes white and aged rum with vanilla essence, lime and a vanilla salt garnish.

Mess Hall, a restaurant attached to [Liberty Public Market](#) in the Point Loma area, has two fresh spring cocktails. The first is the Normandie Rose — a mix of Tito's vodka with fresh lemon, white Lillet and apple pommeau. If you like the taste of ginger and lime, also check out the Kentucky Bee — a cocktail with Buffalo Trace bourbon, honey-cardamom syrup, fresh ginger and lime.