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Mezcal drinks you must try in San Diego

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Mixologists are constantly looking for new ways to stand out in the ever-growing craft cocktail realm, so when it comes to refining new and creative libations that will please the increasingly discerning palates of cocktail connoisseurs, keeping up on industry trends is a necessity. Hot on the cocktail scene at the moment is **mezcal**, a distilled spirit that derives from the agave plant native to Mexico. Naturally, San Diego's craft cocktail realm is brimming with this complex spirit, so behold some of our favorite mezcal-infused cocktails!



[Waterbar](#) in Pacific Beach has quickly become a coastal go-to for top-notch seafood dishes, matched with tantalizing ocean views and a craft cocktail list that aims to please. Bring on the inherent

smokiness of mezcal with their **Queen Anne's Revenge**, a spritely libation infused with mezcal, lemon, grapefruit, IPA, agave, Peychaud's bitters and Cherry Heering float. Characterized by its complex melding of citrus, fruit and a smoky presence, this libation is idyllic for a day spent by the sparkling shoreline. *Behind the Stick* feature coming soon. [Here's](#) our promo.

Pair your mezcal with authentic Mexican fare at [Jalisco Cantina](#) in Oceanside, and bask in their colorful venue that exudes eclectic flair. Quench your thirst for mezcal with Jalisco's signature **Mezcalarita**, crafted from Mezcal Vago, 100% blue agave tequila, pineapple, fresh lime, orange curacao and agave nectar. Coveted for its dynamic intermingling of crisp ingredients that undergo a smoky makeover from the mezcal, this libation is one you're sure to crave long after your last sip.

Coastal vibes are inevitable at Pacific Beach's [Backyard Kitchen & Tap](#), and is there any better pairing than a beachy hangout matched with a mezcal-infused cocktail? Snag a table on their expansive patio, and treat your taste buds to a symphony of vibrant flavor notes with their **Fire in the Sky** cocktail, concocted from Illegal Mezcal, Aperol, orgeat, lime and serrano. With just the right about of zest, smoke and spice, this cocktail is the recipe for a delightful afternoon by the beach.



Prefer to enjoy your drink over a friendly game of ping pong? Look no further than [The Smoking Gun](#), an energetic neighborhood restaurant in the Gaslamp District that exudes welcoming vibes. Characterized by its offering of southern-influenced dishes and a mindset of comradery, this location not only invites its patrons to bond over ping pong and foosball, but implores cocktail connoisseurs to try their innovative libations, inclusive to their **Hot Chilaka**. Prepared with Los Javis Mezcal, St. George Green Chile Vodka, lime, fresh pineapple, firewater bitters and soda, this Mexican-influenced cocktail is a manifestation of classic-meets-craft that's sure to please any mezcal-loving palate.

Jump on the mezcal train, folks, because with a slew of unique mezcal cocktails at your disposal in this city of epic concoctions, you're bound to see why this spirit has become such a success.