

San Diego Patch

Summer Cocktail Recipes

San Diego's Best Bartenders Share Recipes for Warm-Weather Drinking!



Summer is here. Which means new cocktails are being created behind some of San Diego's best bars, complimenting the warmer weather and longer days ahead. Check out the recipes below and shake up something good from home

or head into one of the spots below to have the master prepare one (or two!) for you.

"On a sunny summer afternoon, I like to pour myself a Jalisco Sunrise made with our Reposado," says Miguel (Chicky) Luna, owner and co-creator of San Diego-based [CaliFino Tequila](#). "The combination of citrus and hints of vanilla from the Reposado shaken with fresh juice from oranges makes for one good drink. Salud!"

Jalisco Sunrise

Recipe Courtesy of San Diego-based [CaliFino Tequila](#)

Ingredients

2 oz. CaliFino Reposado

3/4 oz. orange curacao

3/4 oz. orange juice

Pama liqueur

Instructions

- Combine all ingredients and shake
- Strain over fresh ice
- Top with Pama Liqueur
- Garnish with an orange
- Bartenders choice: Salt rim if desired

Salud!

"We like to infuse Caribbean-flavors into our cocktails and offer a space where guests can enjoy the chill vibes. Our Daiquiris are nothing like the fru-fru frozen daiquiris typically associated with cruise ships and pink flamingos. It's a classic – and one that should be sipped and enjoyed, especially during the warmer months." - Rob McShea, Bar Manager and Co-Owner at Miss B's Coconut Club

Miss B's Daiquiri

Recipe Courtesy of Bar Manager Rob McShea

Ingredients

1.5 oz Hamilton's demerara 86 rum

.75 oz Fresh lime juice

.75 oz of sugar syrup

Ice

Instructions

Combine ingredients and shake over ice until shaker is frosty

Serve in a coupe glass

Add a lime wheel for extra flare

Enjoy!

"One of my favorite afternoon cocktails to sip when the sun is setting over Windansea beach is our Escape from Alcatraz. The acidity from fresh lemon juice combined with the warmth of whiskey served over ice is fantastic. You feel

like you're drinking with an outlaw when you sip on this bad boy." - Ryan Jones,
Bar Manager of Nautilus Tavern

Nautilus Tavern's Escape from Alcatraz

Recipe Courtesy of Bar Manager Ryan Jones

Ingredients

1.5 oz Templeton Rye Whiskey

1oz Cointreau

1oz fresh lemon juice

.5oz agave syrup

Dash Angostura orange bitters

Twist of orange (for garnish)

Directions

1. Combine all ingredients over ice and shake until tin is frosted
2. Pour over ice and garnish with a fresh twist of orange

Cheers!