



## FINDING THE BEST COCKTAILS



*Union Encinitas Jane Cocktail (Courtesy photo)*

With 2018 right around the corner, experts across the country are weighing in on what foods, drinks and ingredients they believe restaurants will be utilizing in their menu items this coming year. From organic ingredients to floral flavors, consumers have voiced their desires for specific drink requirements. Check out these San Diego local bars and eateries to taste the latest in cocktail crazes.

Located in Encinitas, [Union Kitchen and Tap](#) specializes in American classics and boasts a cozy, yet refined atmosphere. The **Mrs. Fox** incorporates floral notes, a sweet essence, and a vintage vibe consisting of Strawberry Rhubarb Old Forester, Black Rose Liqueur and Angostura. Union's **Jane** cocktail features a sweet flavor and vibrant green color with Hendrick's, snap pea, lemon and orange blossom. Embrace the tropical beverage revival by trying the **Fleetwood**, crafted with Serrano-Pineapple infused Blanco, Dry Curaçao and lime.

[Miss B's Coconut Club](#) in Mission Beach is a lively establishment dedicated to the art of hand-crafted cocktails and Caribbean-inspired dishes. Tiki-themed beverages are back; delight in one of Miss B's tropical drinks with a contemporary twist. Frequent bar-goers are raving about housemade syrups. Miss B's **Vaval** is divinely created with rum agricole, creole shrub, fresh lime juice, fresh pineapple juice, house honey syrup, house pomegranate syrup and a dash of black walnut bitters. The **Crazy Joe Davola** is sure to revitalize you by infusing both coffee and tropical qualities with spiced rum, cold brew coffee, giffard banana, coconut creme and pineapple. Get in the vacation state of mind with the **We Don't Practice Santeria** consisting of Puerto Rican rum, Jamaican rum, house passion fruit syrup, fresh lime juice and saffron bitters.

In the stylish and contemporary neighborhood of North Park, [Tajima](#) continues to draw in hordes of people on board with the current ramen frenzy. Although **Sake** is technically fermented rice wine, we can't ignore how quickly it has risen to popularity in recent years. Tajima offers both hot and cold sake, and even makes a unique cold **Coconut Sake**! Pop into Tajima's happy hour on Fridays and Saturdays from 10:00 p.m. to 12:00 a.m. to enjoy \$1 **House Small Hot Sake**.

La Mesa's [Farmer's Table](#) is no stranger to keeping up with restaurant industry trends, emphasizing the importance of using locally sourced ingredients. **The Palomino** is as refreshing as it is distinct with Dulce Vida Tequila, organic grapefruit juice, lime, soda, rosemary sprig and a salt rim. If you're participating in the recent movement away from overindulgence in alcoholic beverages, Farmer's Table also offers **Kombucha Live Tea** with rotating flavors that serves as the perfect health-and-wellness mocktail.

Nestled in the heart of Oceanside, [Jalisco Cantina](#) strives to provide Mexican-inspired cuisine with a modern take, as well as creative cocktails. Fall in love with florals by tasting the **Bohemian**, an enticing drink made with gin, Elderflower Liqueur, fresh grapefruit, orange bitters and froffy elderflower foam. Juice cleanses have been on the rise for a few years, but the latest detox trend manifests itself in the form of charcoal. The **Black Betty**, with Don Pilar Silver Tequila, creme de cassis, black orgeat, activated charcoal, freshly-squeezed lime and egg whites is a delicious and hearty cocktail with the power to remove toxins from your body, along with reduce those dreaded hangover symptoms. Integrating both caffeine and sugar, Jalisco's **Espresso Martini** is the ultimate pick-me-up with Casa Noble Reposado, cold brew coffee, Kahlua, Cuarenta and Tres Liqueur.

Even your go-to drink of choice can feel mundane at times. Stop by one of these beloved restaurants or bars to spice up your routine and be the first to experience 2018's hottest cocktails trends.