



Where To Celebrate National Vodka Day In San Diego

October marks the start of the holiday season we all know and love. From Halloween countdowns to turkey dinners and presents under the tree, it's impossible not to get swept up in that familiar sense of holiday spirit. So, what better way to start the season off than with your favorite spirit of all, vodka? Celebrate National Vodka Day on October 4th with a tour of San Diego's delicious cocktail destinations.



Get a head start on the day at [Bub's @ the Beach](#) with their **Morning Mule**, and enjoy an invigorating blend of Deep Eddy Grapefruit vodka, mixed with ginger beer, fresh lime and bitters, topped with soda water, and garnished with a fresh lime wedge. The laid-back atmosphere and cheerful lighting are guaranteed to bring nothing but good vibes to your day. For an extra boost of morning energy, indulge in their Smirnoff-based **Spa Water** or **Man-Mosa**.

Spend National Vodka Day only steps away from the shoreline at Pacific Beach's [Backyard Kitchen & Tap](#), and indulge in their **Endless Summer** cocktail, a zesty blend of Russian Standard Vodka, strawberry puree and lemonade. Match this refreshment with Pacific Beach's beautiful surroundings and great company, and you'll witness why the Endless Summer lives up to its name.

Seeking farm-fresh fare to pair with your vodka concoction? [Farmer's Bottega](#) in Mission Hills prides itself on farm-to-fork ingredients and culinary fervor, which is why it makes the idyllic destination for a National Vodka Day celebration. Adorned in rustic charm, this San Diego eatery offers their **Apple Knock Your Pear Off**, prepared with vodka, apple, pear, jalapeños, basil, lemon juice and gaffed elderflower liqueur. Crisp and refreshing, this libation showcases bright flavor notes melded with a pinch of spice to yield a vodka-infused delight perfect for the city's cocktail aficionados.

Ready for an ABSOLUT gamechanger? Make your way down to [Pacific Beach Shore Club](#) and play it **Cool as a Cucumber**. Absolut Elyx, melon liquor, house agave mix, mint, cucumber and soda are all it takes to put you in the spirit of a beachfront party at this lively local hotspot. .

Next, it's time for some **Lime in the Coconut**. Head to [Miss B's Coconut Club](#) in Mission Beach and bring your friends. You'll need the extra help tackling their **Chester Copperpot**, which is geared towards groups of five or more. This treasure of vanilla vodka, Vic's macadamia, guava, strawberry, orgeat, falernum, lemon, and rosé is presented in an authentic wooden chest for your enjoyment.

Make a pitstop at **Route 29** and check out their farm-to-table menu of jars, small bites, and entrees. While you're there, keep the day going with some afternoon **Tokyo Tea**. What better way to mark midday than with a little coconut lemongrass sake, vodka, lemon, and ginger beer? Pair this with the location's elegant and inviting atmosphere for a sophisticated vodka experience suited to the occasion.

Head into **BANKERS HILL BAR + Restaurant**, which has one of the top mixology programs in San Diego, for a Basic Peach. Made with vodka, elderflower, peach bitters, absinthe and lemon, you'll be feeling peachy keen by the last sip.

You may not immediately think of cocktails when you think of French restaurants, but at San Diego's **Bleu Bohème**, the restaurant's signature basil martini is a guest favorite. Made with French vodka, freshly muddled basil and lime juice, it's nicely balanced with sweet and citrus flavors, and a fresh herb aroma.

Experience Greece with a Martini ala Greca at **Mezé Greek Fusion**! This twist on a classic martini is made with olive oil-washed vodka, secco vermouth, basil, saline and garnished with a feta cheese stuffed olive.

See no evil, hear no evil, taste no evil with cocktails at **Monkey King**. Two signature vodka cocktails include Rikky Tikki Tavi, made with Ketel One, Thai basil, lemongrass and lime; and Rice Wine Redux, a combination of sake, Ketel One botanical peach, lemon and green tea honey.

When in Coronado, stop into **Primavera Ristorante** for the Primavera martini, made with Kettle One vodka, lime juice, muddled basil, cucumber and mint. Or, have a taste of the lavender kiss martini, made with Stoli vodka, fresh lemon, lavender-infused simple syrup and mint; it promises to be a kiss you'll never forget.

Looking to wrap up the day with some Tito's? Check out **Greystone Prime Steakhouse & Seafood** for their **Bloody Truffle**, featuring a unique blend of flavors honed for the city's discerning palates. Prepared with homemade truffle bloody mix and sprinkled with truffle

dust, this cocktail is served in a and salt and pepper rimmed glass, and is sure to satisfy your craving for something vodka-infused and savory on this special day.

North Park's new [619 Distillery & Tasting Room](#) is the perfect place to spend National Vodka Day, offering 619 signature cocktails, boozy milkshakes and cocktails like the **Blood of the Scorpion**, 619 Scorpion Pepper Vodka, Blood Orange, and Grapefruit Juice. The tasting room also offers a 619 Spirits Flight, with 4 .5oz tasters of each 619 vodka infusion. You can also buy up to three bottles at the Tasting Room, 1 bottle for \$30, 2 bottles for \$55 and 3 bottles for \$75.