



HONEY-INFUSED COCKTAILS

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Springtime is here, and while we can all agree that blooming flowers and blue skies are invigorating, the predictable influx of allergens and daylight savings are both unavoidable curses of the season. Rest assured, honey is here to aid in boosting energy and even treating your allergy symptoms. Visit these San Diego restaurants to treat your body to the best honey-infused cocktails in the city.

If a neighborhood hangout that offers SoCal-inspired food and a welcoming atmosphere sounds idyllic, head over to [WESTROOT Tavern](#) in Carmel Valley for one of their handcrafted cocktails. Sip on a **Bees Knees**, made with Jim Beam bourbon, honey, fresh lemon juice and peach bitters. Served in a bear-shaped glass, this drink aims to uplift and satisfy!

Seeking a progressive atmosphere paired with inventive dishes and cocktails? A San Diego hotspot for the city's chic-seekers, [barleymash](#) in the Gaslamp District offers its patrons their **Gold Rush** cocktail, a creative concoction of Old Forrester Bourbon, honey, lemon and peach bitters. An intermingling of oaky bourbon, citrus and fruit notes, and rich sweetness from the infusion of honey, this libation is suited to the season.

Looking to spice up your honeymoon phase? Eclectic and fun, [Uptown Tavern](#) in Hillcrest boasts a menu brimming with creative cocktails to pair with their equally inventive menu. Try their **5 Spice Margarita**, mixed with mezcal, ginger, honey, fresh lime and 5-spice seasoning, for a smoky and zesty melding of flavors balanced with sweet and spicy notes that yield a truly unique take on the classic margarita.

If Caribbean-inspired flavors are exactly what you need for springtime, then take a trip to [Miss B's Coconut Club](#) in Mission Beach for a tropical escape close to home. Fruity

and bursting with exotic notes of guava and papaya, **The Lusca** is a honey-infused libation crafted for those with a hankering for Caribbean getaways. Made with Miss B's own blend of Rum, guava-mango kombucha, Nocello, citrus, honey and papaya, The Lusca will serve as your own personal vacation in a glass, while providing you with health benefits of both kombucha and honey!

If a beachy atmosphere mingled with SoCal's inherent surf vibes is what you need, make your next honey-run to [PB AleHouse](#) in Pacific Beach. Serving coastally-inspired dishes and cocktails suited to the scene, this local hangout is a Pacific Beach staple. For a honey-centric libation, order their **Bee Sting**, made with Nolet's Gin, lemon, honey water, sage and lemon zest. Refreshing with traces of juniper from the gin, this drink is perfect for honey-loving beach-goers.

Another coastal hotspot located just blocks from the sand, [Tavern at the Beach](#) in Pacific Beach offers its patrons creatively honed dishes and décor illustrative of its proximity to the shoreline. Enjoy the gentle ocean breeze as you sip on their **Up in Smoke** cocktail, infused with El Silencio Mezcal, Laphroaig Select Scotch, fresh lemon, raw honey and ginger syrup, shaken and served on the rocks for a refreshing blend of smoky mezcal, citrus, honey and warm ginger flavor notes.