

# Raising



Local Mixologists Show off Their Takes on Seasonal Ingredients



WRITTEN BY: **JORDAN NISHKIAN**  
PHOTOGRAPHED BY: **KAMBRIA FISCHER**

In San Diego, locals know the best way to unwind after a day in the SoCal sun is with a delicious handcrafted cocktail. As per LOCALE tradition, we have paired up some of San Diego's best bar experts with three warm-weathered ingredients in order to compare and contrast their creative concoctions. From activated charcoal to passion fruit and strawberry, these flavors are the perfect way to start off your summer—whether you're planning a beachside bonfire, a tropical getaway or a day at the fair.







**EAT THIS WITH THAT**

• “At Tidal, [Black Coffey paired with [Lava Salt Crusted Diver Scallops](#)] is a must-try. The acidity of the yuzu helps cut the richness of the scallops and coconut corn soufflé. It’s all about balance.”

**SHOW AND TELL**

• “I’ve always loved sharing an exotic ingredient or a new spirit with someone sitting at the bar—it’s a special experience. It’s very fulfilling to explain the ‘why’ of a cocktail and the thought process behind it.”

**HOME SWEET HOME**

• “In my hometown of Oklahoma City, there is a popular bar named Edna’s, known for their famous Lunchbox. It’s Amaretto, Coors Light and Orange Juice.”



*The*  
**EXPERT**

**EVAN ASKEY**

General Manager at Tidal

**IT’S A MYSTERY**

“The aura with a black cocktail is unique. You experience the cocktail flavors deductively—sight alone can’t give it away. Activated charcoal adds the deep, rich black color. Adding only a little texture and no flavor will allow you to experience the essence of the spirit, void of aesthetics.”

**KONNICHI-WOW**

“The Black Coffey is a Japanese-inspired riff on a whiskey sour. The prominent flavor in the cocktail is yuzu. Honey and the applewood smoke add richness to balance the cocktail.”

**ABOVE SEA-LEVEL**

“There aren’t many beachfront restaurants in San Diego with the level of cuisine and service that is offered at Tidal.”

Battle #

1

**Up in Smoke**



**BLACK COFFEY**  
INGREDIENTS

- Activated Charcoal
- Nikka Coffey Grain Whisky
- Fresh Yuzu
- Raw Honey
- Aquafaba
- Smoked Applewood
- Maraschino Cherry
- Yuzu Peel

**TIDAL**  
1404 Vacation Rd  
San Diego, CA 92109  
858.490.6363  
[www.destinationhotels.com/paradise-point/dining/tidal-sd](http://www.destinationhotels.com/paradise-point/dining/tidal-sd)



← Black Coffey

VS.

Santeria Zombie →



**MISS B'S COCONUT CLUB**  
3704 Mission Blvd  
San Diego, CA 92109  
858.381.0855  
www.missbcoconutclub.com

↓  
**SANTERIA  
ZOMBIE  
INGREDIENTS**

- Activated Coconut Charcoal
- Altos Plata Tequila
- Del Maguey Vida Mezcal
  - Fresh Grapefruit
  - Fresh Lime
- Pomegranate Syrup
- Cinnamon Bark Syrup
- Absinthe



**EAT THIS  
WITH THAT**

- "Santeria Zombie pairs well with the **Soft Shell Crab Sliders** because the acidity in the cocktail cuts the crispy, fried flavors of the [dish]."

**BARTENDER'S  
CHOICE**

- "My go-to drink is a pint of cider and a shot. Sometimes you just want a beer and a shot, you know?"

**BOOZY  
BLUEPRINT**

- "Making the perfect drink is multi-faceted. First and foremost, the drink needs to be balanced—not too sweet, not too acidic. Secondly, the flavors need to be layered so that the cocktail does not fall flat. Lastly, the cocktail needs to be visually appealing—this one, in particular, is 'gram worthy.'"

The  
EXPERT

# ROB MCSHEA

Beverage Director Partner at Miss B's Coconut Club

### WAKE THE UNDEAD

"The cocktail is a tequila zombie variation, meaning it has a layered flavor of crisp, fruit-forward highlands tequila, smoky mezcal, pomegranate, grapefruit, cinnamon and a kiss of absinthe. Plus, the charcoal comes from coconuts and adds a unique earthiness."

### GOTTA HAND IT TO YA

"I really enjoy the aspect of creativity intertwined with the ability to create something with my hands that can be enjoyed in front of me."

### #VACAYEVERYDAY

"The open atmosphere of Miss B's, coupled with Caribbean inspired food, evokes feelings of vacation happiness."







**EAT THIS WITH THAT**

• “Passion of the Dill works really well with the Mediterranean flavors of the capers and cornichons in the [Carrot Tartare](#).”

**BRAVE NEW WORLD**

• “[I love] having guests experience flavors that they might not have tried before and blowing their minds. The tasting room is such a beautiful display case for our wonderful lineup of products that even the gin-shy can appreciate it.”

**FEELING GIN-EROUS**

• “Anything with citrus and gin, specifically a French 75. The combo of gin, lemon and bubbles works any time of day and will vary from bar to bar based on their brand choices, so it’s always a little different.”



**PASSION OF THE DILL INGREDIENTS**

- Passion Fruit Puree
- Sea Salt
- Sprigs of Torn Dill
- Lime Juice
- Y&Y Sunday London Dry Gin



**Battle #**

**2**

**Total Eclipse of the Tart**

**YOU & YOURS**

1495 G St  
San Diego, CA 92101  
619.955.8755  
www.youandyours.com



**APRIL KIRBY**

Tasting Room Manager at You & Yours

**KIND OF A BIG DILL**

“Passion of the Dill is a wonderfully balanced combination of tropical passion fruit and savory dill complemented by our Sunday London Dry Gin.”

**SEASON PASS**

“Produce that is in season is always our starting off point for new cocktails. Getting the right balance to offset the sweetness of passion fruit was key.”

**WHO RUN THE WORLD?**

“We make all of our spirits on-site, which we then use in all of our Tasting Room cocktails. And, our founder, Laura Johnson, opened You & Yours in 2016, making it the first female-led distillery in Southern California. That’s something we’re really proud of.”



Passion of the Dill ←

VS.

→ Campo Santo



**CAMPO SANTO**  
INGREDIENTS

- Passion Fruit
- Espolon Blanco Tequila
- Lime Juice
- Coconut Fluff
- House-Made Triple Sec
- Fresno Chili



**EAT THIS WITH THAT**

- "The Campo Santo pairs perfectly with our [Pork Belly Negro Taco](#). The acidity of passion fruit also does a great job cutting through the decadent crispy fats in our Pork Belly Negro Taco."

**BACK FOR MORE**

- "The most gratifying part of my job is when a guest has an amazing experience and lets me know that they will definitely be back to enjoy our establishment again."

**TASTE OF HER MEDICINE**

- "My go-to drink is a Mezcal Penicillin. The flavors of mezcal, ginger, honey and lemon blend seamlessly, and the scotch float lends this cocktail a bit of sophistication."

**TAHONA**  
2414 San Diego Ave  
San Diego, CA 92110  
619.255.2090  
www.tahonabar.com

The EXPERT

# BLAIR MARANO

Beverage Director at Tahona

### HEY, SWEET TANG

"The powerful, tangy goodness of passion fruit provides a bright backbone that stands up to well-made tequila and...fresh chilies lend a spicy top note to the cocktail that compliments the passion fruit zing perfectly."

### NO PASSPORT NEEDED

"The Campo Santo is a Baja vacation in the glass! This cocktail is designed to transport its drinker to a beautiful summer beach day in Ensenada."

### HISTORIC HOMAGE

"We garnish the Campo Santo with a handful of micro marigolds atop the pebble ice as an ode to the offerings made in the historic cemetery next door to Tahona, which gives this cocktail its name."





**Berry Nice**



**EAT THIS WITH THAT**

• While the Jalisco Harvest goes well with many dishes, the sweet, ripe strawberry will pair well with rich and savory **Cheese/Charcuterie** plate. It's great as an appetizer, snack, or even dessert.

**BEHIND THE BAR**

• "I feel that [the 'everyday' consumer's] demand creates healthy competition in our industry, ultimately leading to creativity and innovation. I believe that there is a perfect drink for every situation, and I enjoy helping the guest find it."

**DOWN LOUISIANA WAY**

• "My go-to drink would have to be the Sazerac. It's complex and simple at the same time. Complex layers and perfectly balanced. Great history."



**THE JALISCO HARVEST INGREDIENTS**

- House-Made Fresh Strawberry Syrup
- Strawberry Slice
- Egg White
- Lemon Juice
- Mi Campo Blanco Tequila
- Lemon Twist



**20|TWENTY**  
5480 Grand Pacific Dr  
Carlsbad, CA 92008  
760.827.2500  
www.20twentygrill.com



**STEVE GEORGE**

Beverage Manager & Mixologist at 20|Twenty

**SO SWEET, SO FINE**

"This cocktail showcases fresh strawberry flavors, balanced with fresh lemon juice, to compliment Mi Campo Blanco Tequila. I then add some egg white for texture and a frothy layer."

**SEASON'S EATINGS**

"Some great local farms are starting to harvest their strawberries, which means it's time for spring and summer cocktail menus. [The Jalisco Harvest] just feels like summer to me."

**LOCAL FLAVOR**

"We're in the heart of Carlsbad and source our ingredients no more than 40 miles from the Carlsbad coast. Our culinary team elevates simple dishes with international flavors, clean yet elegant pairings and cocktails handcrafted to distinction."



← The Jalisco Harvest

VS.

Springtime in Burgundy →

↓  
**SPRINGTIME  
IN  
BURGUNDY  
INGREDIENTS**

- Strawberry
- Beaujolais
- Lillet Rouge
- Benedictine
- Simple Syrup
- Lemon

**EAT THIS  
WITH THAT**

• “The Pomme is a whimsical take on a [Waldorf salad](#). It’s fresh and crisp with subtle complexity and depth—just like the Springtime in Burgundy.”

**LEIGH’S WAY**

• “I get to play tour guide. My hands are on the wheel and I can drive the experience the way I want. And since I’m steering, I have every opportunity to change course if I notice my guests aren’t happy.”

**IN IT FOR THE  
LONG HAUL**

• “My go-to drink is a glass of ice water so I can keep drinking more of whatever shot, Negroni, daiquiri or glass of wine is in front of me!”

**JEUNE ET JOLIE**  
2659 State St  
Carlsbad, CA 92008  
760.637.5266  
www.jeune-jolie.com

The  
EXPERT

# LEIGH LACAP

Beverage Manager at Jeune et Jolie

### TRÈS FRANÇAIS

“I wanted the cocktail to feel very aperitif in style. I chose to add Lillet Rouge because of its strawberry and floral character. Then I added Benedictine for some potent sweetness.”

### MUSIC TO THE SENSES

“We recently picked up a Biodynamic Beaujolais that screams strawberry on the nose and palate. I thought to myself, if strawberry is the guitar, this wine is the amplifier.”

### C’EST LA VIE

“Jeune is like a music box. You open it up and everything else ceases to matter. The music, the decor, the food—it’s hypnotizing. A little new French soul on acid, the trip is amazing every time.” ■

