

SAN DIEGO FOOD FINDS

SAN DIEGO'S BEST RESTAURANTS, MARKETS AND LOCAL CULINARY OFFERINGS

Age Old Mule Cocktail Emerges



The Mule cocktail is making quite a statement in today's mixology scene, but its history starts long before the recent rebirth of this copper mug concoction.

Contrary to its name, the Moscow Mule was invented in the United States by a spirits distributor and a producer of ginger beer way back in 1941. As the story goes, one had an excess ginger beer supply and the other was trying to sell more Smirnoff vodka, thus the Mule was born. Today, hundreds of bars across the country are serving up this age-old cocktail for their customers to dip their muzzles into, and San Diego is no exception.

Whether you're craving a traditional Moscow Mule, or interested in trying one of the creative spins on this classic drink, these San Diego watering holes offer endless options for Mule lovers everywhere. We've compiled a list of some of the best recipes available in America's finest city!

Right off the beachgoers path in Pacific Beach is [Isabel's Cantina](#), an eatery serving Mexican Asian fusion flare. This local favorite creates fruity variations of the classic Mule that pair perfectly with their healthy Latin-inspired menu. Try the Grapefruit and Basil Buck or the Blackberry Mule with your brunch, lunch or dinner!

Tired of traditional? Head to North Park! [West Coast Tavern](#) has an entire corral of Mules to choose from with fun names to boot. The Curious George (Monkey Shoulder scotch, lime juice, bitters, ginger syrup and Sprite) and the Stallion (Capitan Morgan white rum, blackberry liqueur, lime juice, bitters and ginger beer) are just a sampling of the creative spins on the original recipe.



For a south-of-the-border twist, head over to [Barrio Star](#) in Bankers Hill. Sip on a zesty Mexican Mule made with premium tequila, ginger beer, angostura bitters, fresh limes and slivered serrano chilis, while you enjoy locally sourced dishes like the Brazil Bowl.

Encinitas' [Lumberyard Tavern](#) is a bourbon lover's dream with over 40 types of whiskey on their shelves. Try the Whiskey Mule that combines the best of both worlds, substituting Buffalo Trace whiskey for the usual vodka. Get a little spicy and add fresh muddled jalapeños for an extra kick!

For those craving a more personalized taste, [Uptown Tavern](#) in North Park and Mission Beach's [Sandbar Sports Grill](#) let you "Pack Your Mule." With this option, you get to choose your preferred spirit before it's mixed with the fresh lime, bitters and ginger beer that characterize the traditional cocktail.

Unwind after a long work day with Mule in hand at [Tavern](#) in Pacific Beach. This coastal-cool bar and eatery offers the patriotic American Mule made with American harvest organic vodka. The best part, this Mule can also be enjoyed in the form of a frozen treat!

Need a Monday evening pick-me-up? Start your week off right at the beach and head to [Duck Dive](#) for six variations of the old-school Mule for only \$5 each! Some of these "intercontinental" mules include the Deer's Blood Mule made with Jägermeister, and the Kentucky Mule made with Old Forrester bourbon. AltStrat

COMMENTS ARE CLOSED.
