



CHILLED DRINK OF THE WEEK: ONE NIGHT STAND FROM TAVERN, PACIFIC BEACH, CA

Take pleasure in a One Night Stand at Tavern in Pacific Beach, CA.

This gem in San Diego is close to the sand and emits a coastal-cool vibe with 30 draft handles, an extensive boutique of bourbon offerings and countless cocktails crafted by their master mixologist at their massive central bar. Mix one up at home.

One Night Stand

Recipe Courtesy of Tavern

Ingredients:

- 1 1/2 oz. Grey Goose Citron
- 3/4 oz. Simple Syrup
- 3/4 oz. Lemon Juice
- 1/2 oz. Berry Puree
- Splash of Domaine St. Michele Brut



Preparation: Add Grey Goose Citron, simple syrup, lemon juice and berry puree into a glass. Shake. Strain into a mason jar full of ice. Lightly top with Domaine St. Michele brut. Garnish with a lemon peel.

Visit TavernAtTheBeach.com



Exterior View of Tavern



Tavern Interior Bar and Seating