

San Diego Food Finds Blog

Seven Smokin' Hot Summer Cocktails

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El Choncho at Tavern in Pacific Beach

Who says summer cocktails should always be light and sweet? Local mixologists are shaking things up by creating end-of-summer cocktail recipes that are smokin' hot! Whether it's a dash of jalapeno or rim of tajin chili, these spicy cocktails are sure to turn up the heat on any August night.

[Bracero Cocina de Raiz](#) may be known for their south-of-the-border menu inspired by Braceros of the past, but their cocktail menu is equally exciting! Kick your night downtown into gear with their Passion of the Cristo. Sugar and Spice and everything nice is combined to make this cocktail with sea salt, lime, passionfruit, Campari and St. George Chile Vodka.

Nothing wakes you up more than a morning cocktail with some zest! Thankfully, [Fig Tree Café](#) has locations in Hillcrest, Pacific Beach and Liberty Station to feed your need for an eye-awakening

libation. Their Daddy's Pepper Vodka cocktail is concocted with soda water, mint, vodka, jalapeno, lime and strawberries and will leave you feeling refreshed and ready for the day.

It's 5 o'clock somewhere! Especially when the sun is out at [Tavern](#) in Pacific Beach. If you love margaritas you'll want to try their fruity and spicy twist on the classic that's made with Espolon Reposado, agave, lime, jalapeno slices, pineapple chunks, a tajin rim and pineapple leaf- the El Choncho. Order it during Happy Hour and get it half-off every weekday from 3:00-8:00 p.m.

Be exposed to some Latin heat without having to use your passport! Head to Pacific Beach's [The Duck Dive](#) and have a taste of their Take Me to Mexico cocktail. Sip on its Los Altos Plata Tequila house-infused with fresh watermelon and then mixed with basil, jalapeno, shaken with agave, lemon and watermelon.

Step off the sand and into Solana Beach's [Pillbox Tavern](#) for their "Not Yo Mamma's" Gin and Tonic. Your taste buds will be awakened by the cocktail's Old Harbor small batch gin, fresh muddled cucumber, lemon juice and house-made habanero syrup that's shaken and topped with a splash of tonic.

Inspired by the flavors of Latin America, [Sirena Cocina Latina](#) is making a splash in Little Italy with their vibrant cocktail program. Pair one of their out-of-the-box ceviche with their Spicy Basil cocktail that's crafted with Herradura tequila, smoked salt rim, serrano pepper, fresh lime juice, agave, basil and a splash of orange juice.

Ever have a pickle back with your shot? Downtown's [1919](#) has a hot selection to make any liquor shot go down oh-so-smoothly! Order a generous pour of their Herradura Reposado that is paired with their home-made Pineapple Jalapeno Pickle Back.