

San Diego Food Finds Blog

Cocktails From Around The World

Whether served blended, on the rocks or neat; these cocktails are as unique to their countries as any national dish and this is where you can find them in San Diego.



Uptown Tavern Mojito

Pina Colada – Puerto Rico

Do you like pina coladas and getting caught in the rain? The blended mixture of rum, pineapple and coconut cream can transport you to a Caribbean island. Many people claim to have been the ones that created this quintessential Puerto Rican cocktail but [Tavern](#) at the beach gives it a nice little PB kick. The Frozen Pineapple Express is whipped up Appleton Jamaican rum, spiced liqueur, fresh pineapple, coconut cream and lime.

Mojito – Cuba

Cuba's national drink was most famously adored by Ernest Hemingway. Muddled piles of mint with sugar and fresh lime juice until nearly pulp. The minty mix is then topped with ice, white rum and a spritz of soda. [Wood Ranch](#) has Havana's Best Mojito with premium Bacardi Superior rum, house-made simple syrup, freshly-squeezed lime juice and fresh mint leaves. If you're in Hillcrest, try the refreshing mojito at [Uptown Tavern](#).

Dark n' Stormy – Bermuda

This simple cocktail made with two ingredients was invented in Bermuda in the 1860s by the Gosling family. After distilling their first dark rum, they made ginger beer and on one fateful they mixed both ingredients over ice and the rest is history. [Duck Dive](#) has their own little twist on Dark n' Stormy. Listed under build your own mule, choose the Black Magic Spiced rum to make yours a Dark n' Stormy.

Sangria – Spain

Sangria dates back to the Middle Ages, when water was often unsafe and fermented beverage was less likely to make you sick. Today, sangria is widely consumed all over the world and is made many ways. [WESTROOT tavern](#) is serving up a sangría with red wine, peach, vanilla simple syrup and Laird's Apple Jack.

Paloma – Mexico

We know what you're thinking: Isn't the margarita the official drink of Mexico? While the margarita is synonymous with Mexico, the Paloma is the true national drink. The Paloma doesn't differ much from the margarita. Skip the Cointreau, add grapefruit soda to the lime and tequila mixture, you've got yourself a truly authentic drink. [Del Sur Mexican Cantina](#) has a Paloma made with 100% Agave tequila blanco, grapefruit squirt and a half salt rim.