SAN DIEGO FOOD FINDS

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

Tavern Peach Cocktail And Recipe

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Now is the time to enjoy the sweet taste of juicy peaches! With the arrival of National Peach Month, <u>Tavern</u>'s appropriately named Peach, I Could Eat a Peach for Hours, is the perfect cocktail to toss back for a smooth finish to your summer.

Before going out for peach cobblers or peach salads, stop by the Pacific Beach go-to every Saturday and Sunday during August and sip on the Peach, I Could Eat a Peach for Hours for just \$6 all month long. Made with the Old Forester Bourbon, handpicked mint, lemon, simple syrup, and fresh peach puree, this mixed ideology will

transport you to the nature trails of California's peach orchards.

Unable to make it out to Pacific Beach for National Peach Month? Not a problem! You can make this cocktail right in your own home. See recipe:

Recipe Courtesy of: Tavern

Serves 1

Ingredients

1 ½ oz. Wild Turkey

¾ oz. Lemon Juice

¾ oz. Simple Syrup

¾ oz. Peach Puree

10 Mint Leaves

Directions

Shake all ingredients in a tin and pour into glass. Do not strain.