

SAN DIEGO FOOD FINDS BLOG

SAN DIEGO'S BEST RESTAURANTS, MARKETS AND LOCAL CULINARY OFFERINGS PO BOX 675362 RANCHO SANTA FE CA 92067

Taco Tuesday Hangover Remedy

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FIG TREE CAFE BLACKBERRY BLISS

We all know Taco Tuesday often leads to a few too many margaritas and the inevitable hangover! A hangover is not punishment for drinking too much last night, but punishment for not continuing to drink in the morning. Everyone knows a little “hair of the dog” is the best way to recover from last night’s booze-filled festivities. Sip on these cocktails next time you’re searching for a post-drinking, headache remedy that’s both enjoyable and (somewhat) restorative.

As the name suggests, Backyard Kitchen & Tap provides an inviting and energetic entertainment space for its Pacific Beach patrons. The contemporary American restaurant offers an assortment of specialty drinks ideal for those early morning recoveries. Savor their **Blackberry Breeze Lemonade** on their outdoor patio. The light libation combines Nolet's Gin, fresh sage, muddled blackberries and house lemonade, perfect when paired with a little fresh ocean air.

True North Tavern is the quintessential neighborhood bar you've been searching for. Situated right in the heart of North Park, the bustling venue provides a lively atmosphere for any social gathering needs. With two full service bars, the search for a post night out refreshment is easy to find. Try the **Strawberry Bourbon Mule** for an adult beverage that will serve as a flavorful antidote. The revitalizing drink is prepared with benchmark bourbon, strawberry puree, fresh lemon juice and ginger beer. No more hangover here.

Whether you start to feel the pain in the morning, afternoon or evening Brian's 24's extensive menu hosts a variety of comfort food and restorative cocktails that will make that hangover easily disappear. For a drink that matches your mood, order the **Dark & Stormy**. Created with Malahat Spiced Rum, Gosling's Ginger Beer and lime, the somber sounding beverage is actually an enjoyable elixir. If looking for a BIG libation in the morning, sip on their liter mug of their **Bloody Beer** with house made Bloody Mary mix.



Vibrant and bright, Barrio Star immediately catches your attention standing proudly on the corner of 5th Avenue and Nutmeg. The colorful establishment specializes in Mexican soul food

with an Asian-fusion focus. With libations just as innovative as their fare, you won't want to miss out on their distinctive "Cocteles". For a drink that will help you forget yesterday's drunken sorrows, try their signature **Barrio Michelada**. The traditional Mexican beverage combines Tecate beer, fresh lime, Worcestershire sauce, black pepper, chili flakes and a salt rim. Just the right kick to get you back into gear!

Charming and quaint, Fig Tree Café in Pacific Beach offers a shaded breakfast oasis. The Californian eatery supplies an array of savory brunch items and craft cocktails that will be sure to ease that throbbing headache. For a drink that doubles as a meal, try their classic **Surf & Turf Bloody Mary**. The substantial specialty drink includes three pieces of Cajun seasoned shrimp and a piece of their signature Man Candy Bacon. The Bloody Mary's come mild or spicy for every taste palate. Their **Blackberry Bliss** made with vodka, champagne, muddled mint and blackberries is lighter, yet equally as satisfying.

With beachy vibes and a surfing theme, The Duck Dive is understandably a local favorite. Right off Pacific Beach's main drag, the gastro pub offers their trademark **Dive Bloody** that'll have you feeling good again. Served with an inventive twist, the alcoholic beverage combines Absolut, Guinness, green tobacco, fresh squeezed lime juice, Ballast Point Bloody Mary mix, bacon, celery and bleu cheese stuffed olives. It's practically a meal in itself! If you prefer your Bloody Mary's more true to traditional form, order the \$3.50 **Bloody Buddies** during brunch that come served in a mason jar with bacon and pepper jack cheese.

Lucky for the late night party go-ers, the chefs at Tavern included several Hair of the Dog items on their brunch menu. From their Mimosa and Hail Mary Bar to their unique "mixed ideologies", there's no absence of liquid fun here. Sip on their wittily dubbed, **One Night Stand** for an adult beverage that will awaken even the groggiest of the group. Made with grey goose citron, seasonal berry purée, fresh lemon, Domaine Ste. Michelle brut, this drink will leave you light and refreshed!