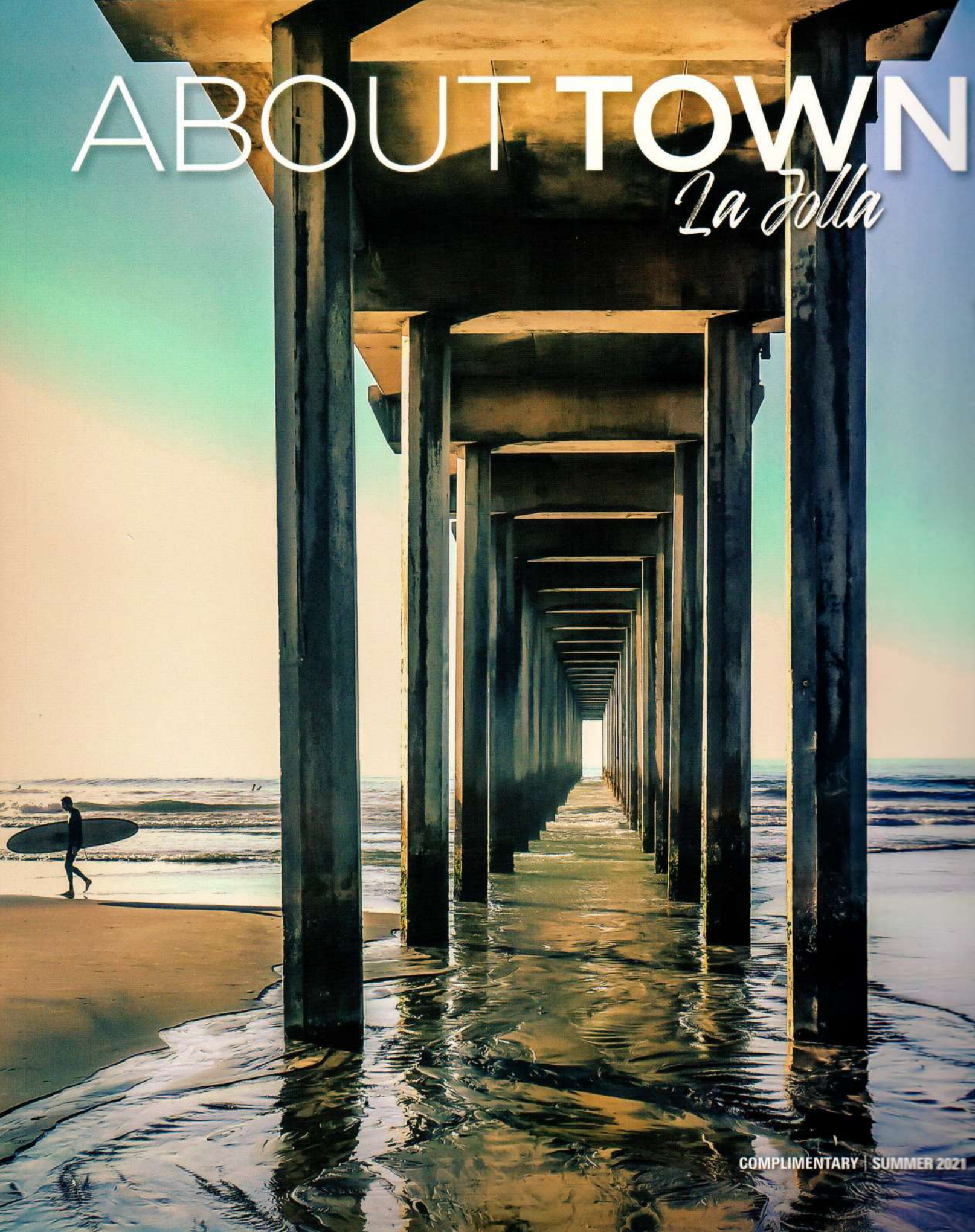


ABOUT TOWN

La Jolla

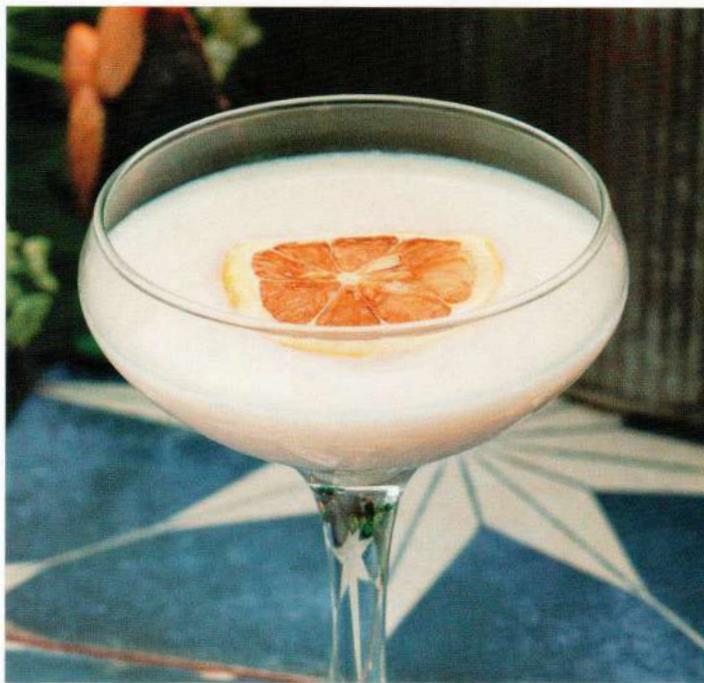


COMPLIMENTARY | SUMMER 2021

SUMMER SIPPERS

Refreshing and fun cocktails and mocktails

PHOTOGRAPHY BY
NOUSHIN NOURIZADEH & MANDY SCHAFFER



STEAMBOATER

2 oz Blended Scotch
1 oz RumChata
.25 oz Honey simple syrup

Shake, double strain in coupe glass. Garnish with dried lemon wheel
—Beaumont's Eatery

SARDEGNA MULE

Vodka • Mirto di Sardegna Liqueur • fresh lime juice • blueberries —Pummaro



PUTNAM'S REMEDY

Tequila • Dry Curacao • prickly pear purée • fresh lime juice • jalapeno

Combine first four ingredients in a tumbler. Add a slice of jalapeno for a little kick.

—NINE-TEN Restaurant



A BUZZ BUTTON IS A YELLOW CONE-SHAPED FLOWER THAT BUBBLES ON YOUR TONGUE!



RED, WHITE & ROSÉ

Pasmosa Spanish Red Sangria with strawberries • Pasmosa Airén Sangria with pineapple • Pasmosa Grenache Rosé Sangria with raspberries
—Brockton Villa



LOVE BUZZ

1.5 oz Old Harbor Gin • .5 oz Canton Ginger Liqueur • .5 oz Honey simple syrup • .5 oz lemon juice • Ginger Beer
—Beaumont's Eatery

Shake, strain into Tulip glass with ice. Garnish with 1 buzz button flower (cut in half on a skewer)

THE BLACKER THE BERRY THE SWEETER THE JUICE

Gin • Mure Blackberry Liqueur • fresh blackberries • fresh rosemary • lemon juice • house-made rosemary simple syrup
—NINE-TEN Restaurant

Muddle fresh blackberries with fresh rosemary, add the other ingredients and shake about five seconds. Serve over shaved ice. Garnish with fresh rosemary.

