Celebrate the Repeal of Prohibition

Japanese to English Cocktail at Cloak and Petal (courtesy photo)
What was once a forbidden commodity, has become a mainstream staple in U.S. culture, showcased on menus across the nation. That said, December 5th marks a pivotal moment in U.S. history, the repeal of prohibition, so raise a glass to a day dedicated to the freedom to pour!

Best known for its lively atmosphere, The Smoking Gun is your destination for a friendly game of ping pong matched with stand-out menu items in the Gaslamp District. Not to be overlooked is their diverse cocktail list, featuring libations such as the Trigger Finger, crafted from vodka, passionfruit, Ancho Reyes, lime, Campari float and pink Himalayan salt, and their popular Pistol Peat, made with blended scotch, Islay scotch, ginger, lemon and crème de cassis float. Find yourself lost in the delightful fizz of their How ‘Bout Those Apples boilermaker, a blend of Appleton Estate Rum and Angry Orchard Cider that’ll knock your socks off, or take a staycation for the senses with their Goin’ Back to Tropicali, featuring strawberry Aperol and Tropical Red Bull. Whatever your speed, be sure to celebrate the repeal of prohibition with a drink in hand!

Don’t let the occasion pass you by without an elevated night cap at Osetra Seafood & Steaks in the Gaslamp District, where you’ll find delectable fare brimming with top-notch ingredients, and resplendent cocktails indicative of the location’s focus on premier dining. Sip and savor The Bloody Charro, brimming with flavors from Azuñia Organic Tequila Blanco, blood orange, Aperol, lime juice, charcoal and habanero-infused organic agave. Get your island flavor fix with their Rum Runner, infused with light and dark rum, Chambord, banana liquor, orange juice, pineapple juice and grenadine.

Clink glasses to the occasion at ginger’s in the Gaslamp District, and slink into an underground realm dedicated to the art of the martini. Tucked under barleymash, ginger’s features trendy décor and uniquely honed drinks ideal for a day dedicated to the repeal of prohibition. Coveted for its secretive feel, ginger’s exudes speakeasy vibes (without the fear of being caught, of course), touting a myriad of takes on the classic martini. You won’t regret a journey into this hidden gem!

Coveted for its awe-inspiring décor, complete with two towering faux cherry blossom trees and an atmosphere indicative of an underground Tokyo subway, Cloak & Petal is Little Italy’s hotspot for elevated cocktails infused with Japanese flair. Delight in their Japananah, expertly crafted from sansho Japanese spice-infused gin, violets, clove, Caribbean spice, citrus, coconut, banana and cardamom, or their flagship cocktail, Japanese to English, made with sesame-infused Iwai Japanese whiskey, spice of Amaro and Italian Torino.
Stop by **Backyard Kitchen & Tap** to celebrate the repeal of prohibition right, with handcrafted cocktails packed with a diversity of flavor combos and the fun-loving vibes that come with a trip to Pacific Beach’s eclectic neighborhood. Get lost in their **Winter Sunrise**, a spritely libation prepared with Illegal Mezcal, blood orange juice, agave and lemon, or stick to the classics with their **Backyard Old Fashioned**, comprised of Old Forester, orange bitters, Luxardo cherry and orange.

Head to **barleymash** on December 5th and celebrate the 85th anniversary of Repeal Day with flappers, live entertainment, and prohibition-inspired food and cocktails honed for the occasion. A lively atmosphere packed with trendy culinary flair and a cocktail list to beat the band, this Gaslamp spot is the place to be this Repeal Day!

Mix things up on December 5th with farm-to-table style at **Farmer’s Bottega** in Mission Hills, and indulge in **Washington Street Cider**, an apt accompaniment to any of their farm-to-fork dishes, and the perfect way to pay tribute to the occasion. A sweet intermingling of Baren Jager Honey Bourbon, Green Bar Apple Bitters and apple cider, this cocktail is a must-try for the season.