



The San Diego
Union-Tribune

\$1.85
PLUS TAX

sandiegouniontribune.com

THURSDAY • APRIL 11, 2019

THE DISH

BY CAROLINA GUSMAN

New spring menus

Farmer's Table blooms this spring with its That'll Do Pig. Served in a little tiny glass shaped like a pig, the cocktail is a combination of infused botanical gin, egg whites, a dash of rose water bitters, cold press lemon, agave, and topped with an edible flower. *Locations: 3055 Clairemont Drive, Bay Park; 550 Date St., Suite A, Little Italy; and 8141 La Mesa Blvd., La Mesa. myfarmerstable.com*

Sip a signature cocktail beneath colorful indoor cherry blossom trees at **Cloak & Petal** in Little Italy. The Devil's Advocate is a mix of Caribbean rum, cashew milk, lime, high eastern Jamaican rum and Peychaud's Bitters, and garnished with a flower. *1953 India St., Little Italy. (619) 501-5505. cloakandpetal.com*

Osetra Seafood and Steaks' house-signature cocktail, the Coronado Apple Pie, combines Belvedere Vodka, passion fruit, apple-butter cinnamon syrup, lemon juice and nutmeg, garnished with a delicate pansy. 904 Fifth Ave., Gaslamp Quarter. (619) 239-1800. osetra-seafoodandsteaks.com

Miss B's Coconut Club features tropical cocktails with floral flair, like the Caribe Welcome. Poured in a hollow coconut, it's made with Puerto Rican Rum, Apricot Brandy, Coco Lopez (a cream made from coconut meat), coconut water and fresh lime juice, and garnished with an orchid blossom. 3704 Mission Blvd., Mission Beach. (858) 381-0855. missbcoconutclub.com

Union Kitchen and Tap is bursting with floral-flavored cocktails like the Sloane, made with Belvedere Vodka, Kappka Pisco (a Chilean brandy), blackberry, aloe and Angostura; and the tangy, fresh and spicy Ver-nita Green with pasilla-infused mezcal, verdita and Ancho Reyes Verde, topped with a colorful sprig. *Locations:* 1108 S. Coast Highway 101, Encinitas, local union101.com; and 333 Fifth Ave., Gaslamp Quarter, gaslampunion.com



MISS B'S COCONUT CLUB

Miss B's Coconut Club features tropical cocktails with floral flair, like the Caribe Welcome.

Jalisco Cantina celebrates "the super bloom" with its Zumbido Margarita, a mix of Blanco Tequila, prickly pear, lemon and ginger with a buzz button, and an edible flower bud that exudes a tingly, numbing sensation. 213 N. Coast Highway, Oceanside. (760) 429-1679. thejaliscocantina.com

Bub's @ the Beach's Mules Gone Wild is packed with Skyy Watermelon Vodka, cucumber puree simple syrup, lime juice, bitters, ginger beer and soda water. Pair it with a plate of tater skin tots, topped with jalapeño jack cheese, bacon, scallions and sour cream. 1030 Garnet Ave., Pacific Beach. (858) 270-7269. bubspb.com