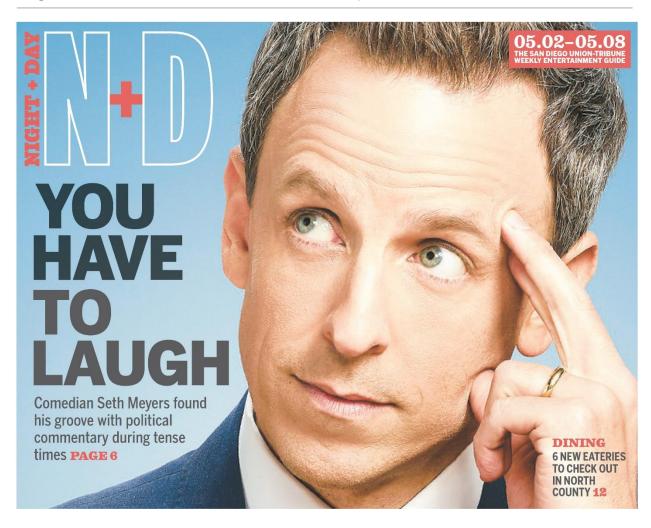


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THURSDAY • MAY 2, 20



THE DISH

BY CAROLINA GUSMAN

Kentucky Derby is Saturday

In honor of the Kentucky Derby, Barleymash will offer drink specials on traditional mint juleps, made with Woodford Reserve Bourbon; Woodford Reserve Old Fashioned cocktails; Mumm Champagne bottle specials; food specials; and a contest for the best-dressed lad and lass and best hat. 600 Fifth Ave., San Diego. (619) 255-7373. barleymash.com

Cloak & Petal in Little Italy will raise a glass to the Kentucky Derby with its Cloak Cup Julep, a flavorful concoction of lavender and Chilean Pisco (a type of brandy), Reposado Tequila, Japanese Persimmon Falernum (a syrup liqueur), almond and aromatic mint. 1953 India St., San Diego. (619) 501-5505. cloakandpetal.com

Jalisco Cantina will serve its twist on a classic Derby drink, The Peach Mint Julep margarita is made with reposado, Kentucky bourbon, peach liqueur, mint and lime. 213 N. Coast Highway, Oceanside. (760) 429-1679. thejaliscocantina.com

Mavericks Beach Club will be serving Derby-style cocktails like its Blackberry Smash, a combination of bourbon, fresh blackberry, mint and fresh lemon juice. Bourbon not your drink? Try the Watermelon Mule, a finisher with fresh lime juice and ginger beer, 860 Garnet Ave, San Diego. (858) 999-0348. maverickssd.com

Osetra Seafood & Steaks' Blackberry Caipirina is a refreshing sip of Southern hospitality with its mix of Ypioca Cachaca Rum, blackberries, lime juice and organic agave. 904 Fifth Ave., San Diego. (619) 239-1800. osetraseafood andsteaks.com

The Smoking Gun will offer Southern-style sips and bites like the Rusty Nail, a cocktail combination of Toki Japanese Whiskey, house curacao and Angostura bitters, and a small plate of lemon-



MAVERICKS BEACH CLUB







IALISCO CANTINA

Clockwise from top: Kentucky Derby-worthy cockatils at Mavericks Beach Club; Jalisco Cantina will have \$5 house Micheladas on Cinco de Mayo; El Macho, a tequila-based cocktail, at Punchbowl Social,

pepper chicken drumettes. There are also side-dish options like smoked brisket sandwich and sweet and smokey chili. 555 Market St. San Diego (6190 233-3836.

thesmokinggunsd.com

WhipHand in East Village will serve its Trap Mo-jito, made of rum, fresh lime, cantaloupe, aloe and fresh mint. Pair with any of the tasty shareable plates, such as the zucchini truffle fries with white truffle oil and grated Parmesan. 935 J St., San Diego. (619) 450-5515. whiphandsd.com

Cinco de Mayo is Sunday

Casa Guadalajara restaurant and Bazaar del

Mundo shops will team up to celebrate Cinco de Mayo in Old Town this weekend. Outside the entrance to the restaurant, guests will be welcomed into a marketplace filled with Mexican folk art, crafts, handmade clothing, accessories, plus traditional Mexican street food for purchase and activities for the kids. Inside, Casa Guadalajara will serve Cincoritas, strawberry, kiwi

and lemon-lime margaritas in the colors of the Mexican flag, and enchiladas banderas, a savory sampling of chicken, cheese and beef enchiladas served with three sauces: roja, verde and blanca (red, green, and white). 10 a.m. to 8 p.m. Saturday; 10 a.m. to 5:30 p.m. Sunday. 4133 Taylor St., San Diego. bazaardelmundo.com

Bankers Hill Bar + Restaurant will serve its signature cocktail - The Stalker - made with jalapeño-infused tequila, lime, celery syrup, smoked salt

and a garnish of fresh greens. 2202 Fourth Ave., San Diego. (619) 231-0222. bankershillsd.com

Bistro 39 will serve an off-menu margarita for the holiday along with two house-made carnitas street tacos with guacamole for \$14.3 to 9 p.m. Sunday. Hilton Inn San Diego/Del Mar, 3939 Ocean Bluff Ave., San Diego. (858) 720-9500. bistro39sandiego.com

Death by Tequila will fiesta like there's no mañana with a weekendlong celebration and introduction of a new dragon

fruit and tangerine margarita punchbowl. The 40-ounce cocktail, priced at \$45, is served in a skull-shaped goblet and serves four. The restaurant kicks off the festivities with the bar opening at 1 p.m. Friday and Saturday. On Sunday, brunch starts at 10 a.m. 569 S. Coast Highway 101, Encinitas. (760) 230-6108. deathbytequila.com

El Chingon restaurant will host a party in honor of the Battle of Puebla (May 5, 1862) with signature brunch drinks like the Madero, made with Azuñia Blanco Tequila, house-made water-melon cordial, lime and Tajín seasoning; and dishes like the Chingón breakfast burro, a flour tortilla filled with scrambled eggs, bacon, Chingón cheese blend, french fries, avocado and sour cream. 560 Fifth Ave., San Diego. (619) 501-1919. elchingon.com

Himmelberg's in East Village will be "Wasted Away in Margaritaville" all day long. What better way to celebrate the occasion than with a glass of this \$5 signature cocktail, a spicy blend of Milagro Blanco Tequila. Cointreau, Ancho Reyes Verde, lime, agave and jalapeño. 369 10th Ave., San Diego. (619) 541-8301. himmelbergs.com

Pacific Beach AleHouse will serve \$5 Pacifico drafts and \$8 Don Julio margaritas all weekend long. Pair your favorite drink with grilled fish tacos, made with marinated mahi-mahi, chipotle aioli, jalapeño cream, purple cabbage, pineapple-papaya salsa and Cotija cheese, rolled into a warm flour tortilla and served with a black bean and corn skillet. 721 Grand Ave., San Diego. (858) 581-2337. pbalehouse.com

Pechanga Resort & Casino will offer out-of-theordinary food and drink on Cinco de Mayo. Kelsey's, the upscale pub, not only has its 48 draft beers on tap and its delectable barbecue dishes, but offers two special dishes for the holiday: steak ranchero, topped with bell peppers, onions and jalapeños along with rice and beans for \$22.95; and shrimp or fish tacos with rice and beans for \$11.95. Wash it all down with \$12 buckets of

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Corona (four bottles) or the Patron Margarita for \$8.25. The Round Bar and the new Corner Bar will offer two special margaritas: the Peach Berry Margarita and a Mango Margarita for \$9.25. The Cove's Cinco de Mayo lineup includes \$7 Spicy Mango margaritas, \$5 Coronas and a taco special of two beef or chicken tacos with rice, beans and a can of soda for \$10.45000 Pechanga Parkway, Temecula. (877) 711-2946. pechanga.com

Primavera Ristorante's south-of-the-border-in-spired cocktail, Primarita is a blend of gold tequila, fresh lime juice, triple sec and a float of Grand Marnier. 932 Orange Ave., Coronado. (619) 435-0454. primavera1st.com

Punch Bowl Social will celebrate the spirited holiday with El Macho, a tequila-based cocktail with muddled cucumber, housemade cardamom syrup and fresh lime juice. Order



NOTORIOUS BURGERS

The Dame is one of 10 burgers offered at Notorious Burgers in Carlsbad.

shareable dishes like nachos or cocoa-dusted carnitas tacos, served with frijoles charros (Mexican cowboy beans) or the spicy-green chorizo fries. 1485 E St., San Diego. (619) 452-3352. punchbowlsocial.com

The Taco Stand will serve its coveted al pastor, packed with flavorful rotisserie-marinated pork, cilantro, onions, cilantro sauce and pineapple, and \$3 beers will be available all day. Locations: La Jolla, San Diego, Encinitas and North Park. letstaco.com

Get your fill of food and live music at Union Kitchen & Tap Gaslamp Friday through Sunday. Offerings include \$5 Pacifico and Modelo drafts and \$10 Jalisco margaritas. 333 Fifth Ave., San Diego. (619) 795-9463. gaslampunion.com