



Finding Summer-Perfect Margaritas



barleymash Afternoon Delight (courtesy photo)

Summer is the perfect season to sip sensational margaritas, and San Diego area restaurants and bars have come up with some delicious new menu editions just in time for the season! Either venture out to taste these margaritas or enjoy them while soaking up the sun on your own patio! Some of San Diego's best bartenders have shared their favorite 'rita recipes:

[Mavericks Beach Club](#), Pacific Beach's best new place to hang out, sure does know how to throw a party! Baja-inspired bites and drinks you'd sip on a beach somewhere can all be found at this spot, just steps from the ocean. This will be Mavericks' first summer in PB, so toast to the occasion with a sweet and fruity margarita that is great for any summer soiree.

Pineapple Vanilla Margarita

- 2 oz Espolon Blanco
- .5 oz vanilla syrup
- .75 oz fresh lime juice
- 1 oz pineapple juice

Garnish: candy pineapple, cherry, umbrella, tajin rim

Combine ingredients, shake and strain over ice

To make good margarita, you need the very best ingredients and [CaliFino Tequila](#) is just that – premium grade, 100% blue agave craft tequila custom created to achieve the best taste, scent and quality. Combine CaliFino with fruit juice and a little bit of spice and, voilà...you've got the perfect margarita!

Califuego Margarita

- 2 oz Califino repo
- .5 oz orange juice
- .5 oz lime juice
- .75 oz orange curacao
- .5 oz house made rosé syrup

Muddle jalapeños and bell pepper

Shake, strain over fresh ice

If you're looking for appetizing Mexican fare and oh-so-tasty (and often unique) margaritas, South Park's [Del Sur Mexican Cantina](#) has it all. So it comes as no surprise that their featured July Cocktail of the Month is a must-try! By incorporating fresh lime juice and kiwi puree, the flavor in this margarita is unlike anything you've had before. Although the cocktail will only be available throughout July, you can use the below recipe to make it at home all summer long:

Kiwi Margarita

- 2 oz 100% Agave Blanco Tequila
- 1 oz simple syrup
- 1 oz fresh lime juice
- 1 oz fresh kiwi puree

Build ingredients over ice and shake

Serve in a glass with a brown sugar rim

[barleymash](#), an iconic San Diego restaurant and bar, just celebrated their 6th Anniversary in the Gaslamp District by introducing a brand-new lineup of delicious cocktails. Many of the inventive names come from *Anchorman* favorite quotes, including the Afternoon Delight. The combination of pineapple, fresh lime juice and jalapeño create this one-of-a-kind, refreshingly spicy margarita!

Afternoon Delight

- 1.5 oz Herradura Reposado Tequila
- .75 oz fresh lime juice
- 1 oz pineapple juice
- .75 oz agave syrup
- 2 slices of jalapeno

Muddle jalapeño

Add remaining ingredients

Shake vigorously and strain over ice

Garnish with jalapeno slice