



Drink: Hot To Handle

San Diego's cold winter nights (okay, cool nights), will make you crave for something a little warmth in your tummy. Here's a sampling of some of our favorite "hot" drinks this winter and will sure to keep you in the holiday spirit all winter long.

Washington St. Hot Cider— A cozy libation sure to warm your bones, this Farmer's Bottega is the perfect hot drink for the holiday season. Crafted from Bärenjäger Honey Bourbon, apple cider, Greenbar Apple Bitters and fresh lemon, this seasonal concoction is holiday spirit in a glass.
farmersbottega.com

Peanut Butter Eggnog—OB Surf Lodge in Ocean Beach, serves the Peanut Butter Eggnog made with Skrewball Peanut Butter Whiskey, rum, cognac, egg nog and nutmeg. What a comforting eggnog!
obsurflodge.com

Ginger Spice Latte— Spice up your morning meal with a Ginger Spice Latte at Breakfast Republic. The latte is brimming with flavor notes of gingerbread, a double shot of espresso and milk, topped with whipped cream and a sprinkle of cinnamon. 'Tis the season
breakfastrepublic.com

Peppermint White Chocolate Mocha and Toasted Marshmallow Cinnamon Hot Cocoa—For drinks that are too hot (and tasty!) to handle, head up to Carlsbad's [Park 101](http://park101carlsbad.com) and order a Peppermint White Chocolate Mocha or Toasted Marshmallow Cinnamon Hot Cocoa. These delightful drinks, only available during December, are the perfect way to keep warm during cool winter nights around their communal fire pit.
park101carlsbad.com

Jameson Irish Coffee— A traditional holiday favorite, The Duck Dive makes their Irish Coffee with Jameson Whiskey, hot coffee and fresh cream float with ground nutmeg. Yummy for your tummy!
theduckdive.com

Gimmie S'More— Viejas Casino's twist on a chocolate martini, this cocktail has Godiva White Chocolate, Godiva Chocolate, Vanilla Vodka, Simple Syrup and heavy cream. The best part? The cocktail is served in a glass with a chocolate and graham cracker rim and garnished with two FLAMED marshmallows!
viejas.com

Cheers!

Drink to the New Year

Raise a glass to fresh fruity flavors, unique ingredients, and the art of the cocktail with The Golden Gate, a must-have at the exciting new Route 29! This Napa Valley-inspired farm-to-table concept reflects the essence of the wine country's iconic, rustic-modern vibes with wood, iron and copper décor, an open-kitchen design, and an impressive line-up of artfully prepared signature cocktails. Brought to life by experienced Venezuelan Bar Manager Marcelo Amaya, the stunningly Instagram-worthy Golden Gate combines organic tequila with passionfruit, organic turmeric ginger carrot juice, tart lime, and agave with the rich texture of egg whites for a vibrant appearance and well-rounded flavor unlike any other, served in a golden chalice.

The Golden Gate

Recipe courtesy of Route 29

INGREDIENTS

1 1/4 oz Azuñia Blanco Organic Tequila
3/4 oz Turmeric Ginger Carrot Juice
1 oz Passionfruit
1/5 oz Lime Juice
1/2 oz Egg Whites
1/2 oz Agave
Dehydrated lemon for garnish

DIRECTIONS

1. Put all ingredients in a shaker and dry shake first because of egg whites. You need to get the foamy egg white texture with all ingredients.
2. Then proceed to add ice to the shaker and shake again until it has a cold and creamy texture.
3. Pour drink into a Golden coupe and finish with three drops of Angostura bitters on top of the foamy layer. Using a pick, slice through each drop to get a heart shape.
4. Garnish with a dehydrated lemon wheel and golden pearl pick.