

San Diego Food Finds Blog

Weekend Brunch and Cocktails

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Kombucha Mule at Farmer's Bottega

Weekends are never complete without brunch paired with a good cocktail. Bottomless mimosas are great, but these San Diego brunch hot spots offer something better that will turn the most important meal of the day into your favorite meal of the week.

While they specialize in fresh, farm-to-table eats, **Farmer's Bottega** in Mission Hills also knows that booze and brunch is a match made in heaven. Complement your meal with their Kombucha Mule, which combines mint, lime, orange liquor, lemonade and ginger kombucha, this drink will be sure to perk up your morning.

Breakfast Republic has become a household name in San Diego. Their delectable dishes pair perfectly with their list of specialty drinks such as their Summer Breeze made with vodka, Breakfast

Republic's Tropical Detox antioxidant shot, muddled blueberries and raspberries, lemon squeeze, a splash of soda water and orgeat.

For all you coffee connoisseurs, **WESTROOT Tavern** in Carmel Valley offers a caffeinated concoction that always starts a buzz. Their Java the Hutt is a mix of Ballast Point horchata vodka, crème de cacao, Mostra cold brew coffee and cream. Even if you woke up on the wrong side of the bed, there's nothing this drink can't fix. If you prefer to drink this delicious morning adult beverage in the heart of The Gaslamp district, stop by WESTROOT's sister restaurant, **barleymash**. They also offer this libation in addition to their brunch menu.

With locations in Hillcrest, Pacific Beach and Liberty Station, **Fig Tree Café** makes every morning brighter and every stomach happier. Their classic breakfast and brunch

favorites cater to all appetites while their specialty drinks are equally as enticing. Upgrade your meal by ordering their Fig Tree Mule made with ginger kombucha, fig jam, vodka, lime squeeze and a splash of lavender.

For downtown dining, head over to **Bracero Cocina de Raiz** for a hearty brunch full of bold flavors from south of the border. Fuel up with some of their unique Mexican eats and pair it with their Jalisco Choke-Hold made with tequila, mezcal, cynar, cinnamon, lime and sparkling wine. Once you're finished, there's no doubt that you'll be ready to take on the rest of your day.