



HORCHATA CRAVINGS SATISFIED WITH NEXT-LEVEL DRINKS, DESSERTS

Horchata, a craveable milky sweet beverage, is popping up all over San Diego, from vodka and cocktails to lattes and vegan mylkshakes. Traditionally made in Mexico with rice, horchata (or orxata) can also be made with almonds, sesame seeds, jicaro seeds, tiger nuts, and barley. Other ingredients can also vary in different Latin American countries and Spain, but may include milk, vanilla, cocoa, sugar and cinnamon.

These top local spots take horchata cravings to the next delicious level.

BREAKFAST REPUBLIC

Go homegrown with San Diego's own breakfast chain for a morning buzz with the Iced Horchata Latte. Made with homemade horchata, espresso and cinnamon, the drink will be available until Aug. 31.

North Park: 2730 University Ave., 619.642.0299; Point Loma: 2865 Sims Rd., #106, 619.693.5434; Encinitas: 251 N El Camino Real, 760.452.2121; Ocean Beach: 4839 Newport Ave., 619.255.7255; and downtown: 707 G St., 619.501.8280. breakfastrepublic.com

TRUE NORTH TAVERN

Fans of the Big Lebowski will be ready for bowling and cardigan sweaters with The Lil' Dude Abides, a twist on the classic White Russian cocktail. This San Diego version is crafted with local favorites Fugu Horchata vodka, Modern Times cold brew coffee, plus Kahlua, fresh cream and cinnamon.

3815 30th St., North Park, 619.291.3815, truenorthtavern.com

BARLEYMASH & WESTROOT

Whether livin' it up in the Gaslamp or relaxing in Carmel Valley, enjoy the Star Wars-inspired Java the Hutt, made with Fugu Horchata vodka, white chocolate, cold brew coffee, cream and sugar.

*Barleymash: 600 Fifth Ave., downtown, 619.255.7373, barleymash.com
Westroot Tavern: 6025 Village Way, Carmel Valley, 858.720.6645, westroot.com*