

Where to try buzz-worthy kombucha cocktails in San Diego

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Who says you can't turn your favorite cocktail into an energy-boosting libation with a variety of health benefits? Not us! Kombucha has become a culture we know and love, thanks to the vitamins and antioxidants it boasts. To stay on top of the hype, these San Diego restaurants have created their own spin on the elixir by adding additional ingredients and flavors to give it an extra "buzz."

Here are a few spots in San Diego offering kombucha cocktails that are both intoxicating and healthy!

Ginger Kombucha Mule | Breakfast Republic



One of our favorite breakfast spots, Breakfast Republic keeps us feeling youthful by offering clean eats and drinks for the most important meal of the day. Breakfast Republic's Ginger Kombucha Mule is refreshing with the perfect amount of tang thanks to the organic kombucha and ginger, purity vodka, fresh lime, muddled mint, and a splash of Sierra Mist. Want to enjoy a kombucha cocktail at home? Then you are in luck! Breakfast Republic offers rotating kombuchas on tap that can be taken to go in a growler for you to get crafty with your drinks while lounging on the couch.

2730 University Ave., North Park. (619) 642-0299 or breakfastrepublic.com

Kombucha Mojito | Farmer's Bottega



The charming eatery in Mission Hills, Farmer's Bottega, has straight from the farm ingredients used in their food as well as their cocktails. Farmer's Bottega uses fresh mint, lime, and cane sugar in their Kombucha Mojito, a classic mojito cocktail made with a splash of ginger kombucha and of course, rum.

Kombucha Mule | Farmer's Bottega



For the mule lovers, Farmer's Bottega offers their Kombucha Mule also made with fresh lime, mint, lemonade, ginger kombucha, and orange liquor.

*860 W Washington St., Mission Hills. (619) 458-9929
or farmersbottega.com*

The Lusca | Miss B's Coconut Club



Take it down to Miss B's Coconut Club where kombucha gets Caribbean. Miss B's offers two signature cocktails, both containing tropical kombuchas. Their house cocktail, The Lusca, boasts their signature blend of rum, guava-mango kombucha, nocello, citrus, honey, and papaya.

Havana Good Time | Miss B's Coconut Club



Their Havana Good Time punch bowl is quite the cocktail served in a bronzed flamingo bowl and is filled with vodka, pamplemousses, house grapefruit/cucumber cordial, and of course, kombucha.

3704 Mission Blvd., Mission Beach. (858) 381-0855 or missbcoconutclub.com

Boochcraft Hibiscus Kombucha | Farmer's Table

Also known for its farm-to-fork ingredients, Farmer's Table is home to locally sourced organic ingredients to be savored in their inviting atmosphere. Farmer's Table carries an assortment of beers and kombuchas on tap such as the Boochcraft Hibiscus Kombucha, which can be ordered in a tasting flight or glass.

8141 La Mesa Blvd., La Mesa. (619) 724-6465 or farmerstablelamesa.com

These cocktails are sure to send you boosting with rich flavor and boozy benefits! Do you have a favorite place for kombucha cocktails? Let us know in our comment box!