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NIGHT + DAY **N + D**

**THE SAN DIEGO UNION-TRIBUNE
WEEKLY ENTERTAINMENT GUIDE
12.13-12.19**

THE YEAR IN DINING

From delectable dumplings and San Diego's most fearless chef to some bad bites and a trend that needs to be buried, our dining critics pick the best and worst of 2018

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NIGHT: 'LA PASTORELA' RETURNS **16**

DAY: SKATING WITH TARA LIPINSKI AT THE DEL **9**

THE DISH



BREAKFAST REPUBLIC

The Candy Cane Mocha at Breakfast Republic is topped off with mint and a candy cane.

Bub's @ the Beach's Holiday Mule (\$7) welcomes the holidays So-Cal-style with its blend of Red Bull Blue Edition, Crown Royal Apple, a splash of ginger beer, fresh lime and bitters, garnished with a blueberry candy cane. Available through December. *1030 Garnet Ave., San Diego. (858) 270-7269. bubspb.com*

Through December, **Fig Tree Cafe** is offering its eggnog French toast, topped with sweet eggnog cream, whipped cream and cinnamon sugar. Pair it with a drink special like Cranberry Mimosa Flight or Nutella Me Ain't So Latte. *Three locations: Pacific Beach, Hillcrest, Liberty Station. figtreeeatery.com*

Breakfast Republic is getting into the holiday spirit with its December food and drink specials. Menu highlights include Candy Cane Mocha, made with a double shot of espresso, peppermint, mocha and milk topped with whipped cream and finished with a candy cane. Indulge in the holiday gnocchi, prepared with sautéed potato gnocchi, onion, butternut squash, bacon, fennel sausage, dried cranberries, spinach and Parmesan cheese, topped with pesto and served with two eggs

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FIG TREE CAFE

Fig Tree Cafe's eggnog French toast.

THE DISH

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any style. *Seven locations: North Park, Liberty Station, Encinitas, East Village, Ocean Beach, Carmel Valley and Pacific Beach.*
breakfastrepublic.com

Juan Tequila's new fall cocktail menu spotlights old-world tequila, mezcal and agave spirits. Along with the existing favorites, new additions include: No Insurance Needed, made with High West Double Rye, apple cider, black walnut bitters, creole bitters and an absinthe-soaked sugar cube caramelized in a skillet with a ginger

snap cookie garnish; You Know The Words, made with Uruapan Rum, coconut rum, rum cream and lime, rimmed with coconut lime and toasted coconut, and garnished with a candied pineapple wedge; Fuego De Mi Corazon, made with tequila, chili-infused mezcal, lime, passion fruit puree, fire bitters and Licor 43 with a cherry-chili rim and orchid garnish; and El Jefe, made with vodka, Licor 43 and oat-milk blend with a candied pistachio rim and grated cinnamon. *535 Fourth Ave., San Diego. (619) 458-9455.*

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