



What's new on the menu?

Duck Dive in Pacific Beach has introduced Cocktail Flights, a tasting of four of the bar's best concoctions. For \$20, guests can sample: Take Me to Mexico, a shaken blend of watermelon-infused Los Altos Plata Tequila, basil, jalapeno, agave, lemon and fresh watermelon; Trophy Wife, a sweet beverage of Absolut Pears Vodka, St. Germain Elderflower-flavored Liqueur, fresh strawberries and bubbles; Verdita Margarita, a house-blend of jalapeño, cilantro, pineapple and mint, mixed with agave and Los Altos Plata Tequila; and Cucumber Lemonade, made with cucumber-infused Absolut Elyx Vodka, lemon, fresh mint and agave. 4650 Mission Blvd, Pacific Beach. (858) 273-3825. theduckdive.com



The Smoking Gun's Walk of Champagne Brunch features savory and sweet plates and drinks served out of disco balls. Menu items include brisket hash and eggs, bagel French toast with vanilla-agave cream cheese, and for imbibers, bottomless mimosas, frozen coffees like the Frappers Delight or the Disco Punch Bowl. Open 11 a.m. to 3 p.m. Saturday and Sunday. 555 Market St., downtown. (619) 233-3836. thesmokinggunsd.com

The Tamarack Deck at Park 101 has added its version of a traditional mai tai to its cocktail program. The Polynesian-inspired drink is a combination of fresh lime, a low ABV rum blend, house almond-hazelnut orgeat, orange bitters and demerara simple syrup. 3040 Carlsbad Blvd., Carlsbad. park101carlsbad.com