



10 Bonkers Bloody Marys in San Diego

Mar 22, 2017, 9:08am PDT



Popular legend taps a bartender by the name of Fernand Petiot, from Harry's New York Bar in 1920s Paris, as the possible creator of one of the world's most famous cocktails: the bloody mary.

A potent mix of vodka (sometimes substituted for gin, tequila or even sake), tomato juice, Tabasco, horseradish, Worcestershire sauce, and other assorted spices, today 'every bartender worth their celery salt' has a closely guarded recipe for this brunch table staple.

Whether you're looking for a hangover cure or tasty pick-me-up, the drink can be as quick to revive as it can to put you under again. And these days it seems the bigger the garnish the better!

Check out these 10 knock-your-socks-off bloody marys in San Diego that come adorned with everything from giant shrimp, crab claws, and octopus tentacles to an entire roast chicken.

Please note map points are not ranked.

1 Farmer's Table

Farmer's Table boasts five impressive bloodyies – including the veggie based Peter Rabbit and meat-centric Butchers Block. With a nod to Baja, The Tijuana is made with jalapeño vodka and comes topped with a bacon-wrapped hot dog, Mexican-style street corn, pickled jalapenos and carrots, but please behold The Barn Yard! Prepared in a pitcher this mega sized bloody is packed with a whole roast hen, roasted veggies, bacon wrapped shrimp, and pickled veggies. Priced at a hefty \$36 it's recommended for groups of four or more.



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