

Subject: Borrego Rooftop Delivers New Seasonal Cocktails

Hi X,

The weather is heating up and so is the cocktail scene at [Borrego Rooftop Kitchen + Cocktails](#), perched on the ninth floor of [Hotel Indigo San Diego - Gaslamp Quarter](#). Just in time for the sun-soaked afternoons and relaxing rooftop evenings, Borrego is stirring up a bold new cocktail menu inspired by the wild, botanical beauty of Southern California.

Crafted with native herbs, desert florals and house-made infusions, each drink on the new menu channels the wild and free spirit of San Diego County with every refreshing sip.



Cocktails include:

- **Juniper Spring**, made with vodka, elderflower, lime juice, rosemary, juniper syrup topped with soda, priced at \$16.
- **The Dune**, a clarified Mai Tai-inspired mix of light and dark rum, pineapple juice, lime and orgeat, priced at \$18.
- **Desert Bird**, a clarified cocktail made with a combination of chamomile-infused gin, house-made lavender honey syrup and lemon juice, garnished with a dehydrated lemon, priced at \$17.
- **Carajillo**, a rich fusion of Liquor 43 and cold brew, priced at \$15.
- **Brushfire**, a bold combination of sage and serrano-infused mezcal and tequila with palo santo agave, grapefruit juice and lime, priced at \$18.
- **El Humo**, a smoky blend of Irish whiskey, blended Scotch and cognac with lapsang-infused demerara syrup and walnut bitters, garnished with an orange quarter, priced at \$18.
- Photos are available for download [here](#), courtesy of Borrego Rooftop Kitchen + Cocktails



Please let us know if any of these cocktails might be a fit for your upcoming stories. If you need any additional details or information, we would be happy to help.

Cheers,
Coralie