

Subject: How to Spend the Longest Day of the Year in San Diego – From Midday Happy Hour to Summer Sips and Sunset Tunes

Hi X,

Ready, set, solstice! With the official start of summer landing on Friday, June 20, there's no better time to soak up and celebrate the year's longest day than with seasonal bites, refreshing cocktails and unbeatable patio views. From early happy hour indulgence to sunset cocktails and late-night vibes, these San Diego restaurants below have you covered for your summer solstice celebrations.

Cheers,
Coralie

Kick off the longest day of the year at [Monello](#) where happy hour starts at 11:30 a.m. Monello's happy hour menu offers Italian bites such as cavolfiori, lightly fried cauliflower with a spicy aioli, priced at \$8; pizza piccante with mozzarella, arrabbiata and spicy salame, priced at \$14; and piadina parma, rolled flatbread bites filled with burrata and arugula, priced at \$11. Refreshing cocktails include the Hugo Spritz with St-Germain, peach purée and mint, or the Havana 1920 Mojito with Havana Club Blanco Rum, lime, mint, and demerara, both priced at \$9.



- Photos available for download [here](#), courtesy of GBOD Hospitality Group



As the afternoon hits its stride, head to [Mezé Greek Fusion](#) in the heart of the Gaslamp Quarter for a Mediterranean-style happy hour starting at 3 p.m. Enjoy premium cocktails for just \$9, \$6 draft beers and well drinks, and \$3 off wines by the glass – perfect for toasting to the extra daylight. Pair your sips with flavorful bites like Meze fries, vegetarian dolma, falafel, or savory meatballs, each just \$7.

- Photos available for download [here](#), courtesy of GBOD Hospitality Group

As the sun begins to dip, settle into [Serëa Coastal Cuisine](#) at the iconic Hotel del Coronado for a serene seaside dinner with sweeping ocean views. Helmed by James Beard Smart Catch Leader Jojo Ruiz, Serëa offers a Mediterranean-inspired, sea-to-table menu featuring dishes like “Greek Freak” crusted tuna with crispy dolamas, garlic lemon yogurt and an olive and pepper relish, priced at \$49; roasted beet salad with almond ricotta, citrus, smoked almonds, mustard greens, strawberry powder and sherry vinaigrette, priced at \$23; and more. At sunset, sip on the Passion Star, made with Tanqueray No. TEN gin, passion fruit liqueur, Chandon and citrus foam.

- Photos available for download [here](#), courtesy of Clique Hospitality



Soak up every golden ray of the summer solstice at [Borrego Rooftop Kitchen + Cocktails](#), perched above the city sky-high on the ninth floor of [Hotel Indigo San Diego - Gaslamp Quarter](#). With panoramic views of the skyline and its popular Sunset Sessions, Borrego Rooftop is the ultimate spot to celebrate. On Friday, June 20, two music sets will be live from 5 to 7 p.m. and another one from 7 to 9 p.m. In between, guests 21 and older can raise a glass during a sunset toast featuring a complimentary beverage – a great way to celebrate the extra sun.

- Photos available for download [here](#), courtesy of *Borrego Rooftop Kitchen + Cocktails*



Cap off the longest day of the year at [Prohibition](#), tucked behind an unmarked door in the Gaslamp Quarter, which comes alive after dark with hypnotic red lighting, live jazz and expertly crafted cocktails. Toast to the night with expertly mixed creations such as Breakfast in Barca, with Bombay gin, grapefruit, fresh lemon, raspberry and honey topped with Topo Chico; Sweet But Not Too Sweet crafted with Patron Reposado Single Barrel, passion fruit, pineapple, lime, R&D Fire Bitters and Tajín; among others.

- Photos available for download [here](#), courtesy of *GBOD Hospitality Group*