

CHEERS 2012! NEW BEERS + RESTAURANTS TO TRY

# San Diego®

# 50

## People You Need to Know in 2012

TIJUANA'S CELEBRITY CHEF

A HOT YOUNG ARCHITECT

TEEN HEARTTHROB

DO-GOODERS GALORE

ART DEALERS

TECH GENIUSES

1 SKI BUNNY

4 TOP CHEFS

OLYMPIANS

&

37 MORE  
SUPERSTARS!

Meet Actress  
**Carly Craig**  
2012 is going to  
be her year  
See why on pg. 54



sandiegomagazine.com

JANUARY 2012 \$4.95



# 6 Skinny Sippers

With fewer than 160 calories each, these local cocktails pack a punch, without packing on the pounds



[ 1 ]

## The Signature Jasmine Mojito

Mister A's  
Bankers Hill

Vanilla vodka,  
Jasmine liqueur,  
Fresh mint leaves,  
Agave nectar,  
Soda  
**Total: 125 cal**



[ 2 ]

## Red Marlin Pomerita

Hyatt Regency  
Mission Bay

Patrón reposado,  
Cointreau,  
Pure lime juice,  
Pom juice  
**Total: 125 cal**



[ 3 ]

## Açaí Blueberry "Skinnytini"

La Jolla Strip Club  
UTC area

Van Cogh açaí,  
Blueberry,  
La Sierra agave  
nectar,  
White cranberry juice,  
Lemon juice  
**Total: 156 cal**



[ 4 ]

## Haiku Sunset

333 Pacific  
Oceanside

Gekkeikan  
Haiku sake,  
Patrón  
Citronge liqueur,  
Cranberry juice,  
Lime  
**Total: 142 cal**



[ 5 ]

## Skinny Margarita

Marla Marla  
Mission Valley

1800 Silver tequila,  
Agave orange  
liqueur,  
Fresh lime juice  
**Total: 140 cal**



[ 6 ]

## Local Aviator

Alchemy  
South Park

Balfast Point gin,  
Lime,  
Luxardo maraschino  
**Total: 160 cal**

// KIMBERLY  
CUNNINGHAM



## [ DRINK THIS ]

### Cocktails Sur Lie

Toasting the New Year with Champagne is so 2011; this January, make your bubbly of choice a cocktail sur lie, a curiosity concocted by Grant Grill mixologist Jeff Josephians. "It's a infecta of beer, wine, and cocktails," he says of his bottle-conditioned twist on a Moscow Mule, which uses the Champagne method to make a classic vodka drink spiked with beer hops.

"Sur lie" refers to the way Champagne is made: fuzzy by sugar-eating yeasts that die and collect at the bottom of the bottle (must sound sexy in French, eh?). Over time, the bottles are rotated upside-down in an angled rack, then quickly opened and capped again, the pressure from the carbonation sending the sediment shooting out of the bottleneck where it had settled. This creates a creamier, more delicate bubble than you get from soda carbonation in a classic mule, with the hops and ginger adding a biting bitterness that burns slowly down the back of the throat.

Though his initial experiments were made using a homemade cardboard racking system, Josephians is working with a local winery to produce larger batches that he can legally sell in the bar.

// RACHEL ZEM SACHS