

San Diego Food Finds BLOG

SAN DIEGO RESTAURANTS AND REVIEWS

Baja Inspired Brunch

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MARIA DESIDERATA MONTANA



Death By Tequila Smokin' Bloody Maria

Death By Tequila introduces Baja-inspired weekend brunch and cocktails. "Top Chef All-Star" Angelo Sosa has created a sampling of new brunch dishes, including: a Baja bowl, Greek yogurt topped with coconut quinoa granola, agave and mint; smoked salmon served with dill cream cheese, pickled onions, Meyer lemon, capers and artisanal toast; huevos rancheros, two eggs over easy served with chorizo, queso fresco, cherry tomatoes and warm tortillas; eggs "benedicto," English muffins topped with country ham, slow-poached eggs and hollandaise served with home fries; chilaquiles carnitas served with two eggs over easy, salsa verde, queso fresco and cherry tomatoes; French toast, vanilla custard-filled French toast topped with fresh local berries and agave maple syrup; among other dishes.

DxT rounds out the new brunch menu with an array of specialty cocktails, including: DxT Sunrise, made with coconut tequila, prickly pear and blood orange; Mexican bullet coffee, a combination of Gran Centenario reposado tequila, Leap Roastery single origin organic Mexican coffee and house-made agave butter; Smokin' Bloody Maria, made with tequila, heirloom tomato, horseradish, celery and Tajín spice; Mexicali Mimosa, made with prosecco, orange juice, passion fruit and pineapple juice; among others.

Brunch is available every Saturday and Sunday from 10 a.m. to 2 p.m. More information about DxT, including the complete menu, is available on the website at www.deathbytequila.com or by calling (760) 230-6108.

About Death by Tequila:

Inspired by the local vibe of Encinitas and the fresh, coastal cuisine of Baja Mexico, the new Death By Tequila (DxT), located at 569 South Coast Hwy. 101, reimagines Mexican food and cocktails with locally grown fruits and vegetables and global influences. DxT is the first restaurant project for North County locals and husband and wife, Chad and Jessica Mestler. The Mestlers brought Chad's background in real estate investments and Jessica's background as a former marketing executive for Playboy together in the development of DxT. DxT's bar is open Tuesday, Wednesday, Thursday and Sunday at 3 p.m. with dinner services beginning at 5 p.m. On Friday and Saturday, the bar opens at 1 p.m. with the dining room opening at 4 p.m. More information is available on the website at www.deathbytequila.com, by calling **760.230.6108** or on [Facebook](#), [Twitter](#) and [Instagram](#) at @DeathByTequila.

About Angelo Sosa:

Angelo Sosa is a renowned celebrity chef with a wide range of trendsetting experience and successes, including a runner-up finish on BRAVO's hit reality show, "Top Chef" and subsequent participation in "Top Chef All-Stars." Other television appearances include a runner-up finish in "Knife Fight" and as a judge on "Chopped," as well as in "Beat Bobby Flay," "Iron Chef America" and the "Today" show. A Culinary Institute of America graduate, Sosa's early mentors include Christian Bertrand, Jean-Georges Vongerichten and Alain Ducasse. Sosa has written two cookbooks: "Flavor Exposed: 100 Global Recipes from Sweet to Salty, Earthy to Spicy" and "Healthy Latin Eating: Our Favorite Family Recipes Remixed," a collaboration with TV and radio personality, Angie Martinez.

Death By Tequila (DxT) is located at 569 S. Coast Hwy. 101.