



New San Diego North County Spot Death By Tequila Headed By Former Top Chef Contestant

August 9, 2018

Now open in the heart of North County San Diego's coastal neighborhood of Encinitas is Death By Tequila, an agave-spirits bar and modern Mexican restaurant with a kitchen helmed by a former contestant of Bravo's *Top Chef*.

[El Jardin](#) isn't the only new Baja-inspired San Diego restaurant operated by a former *Top Chef* participant. Newly opened Death By Tequila in Encinitas has a menu designed by consulting chef [Angelo Sosa](#), who was the runner-up on season 7 of Bravo's hit culinary competition, as well as a contestant on *Top Chef All-Stars*. Sosa previously lived in New York City for the past 16 years, where he worked at and started many standout restaurants. Sosa also opened an eatery in Las Vegas, competed on an episode of *Beat Bobby Flay* and has co-authored a cookbook during his long and illustrious career.





deathbytequila
Encinitas, California

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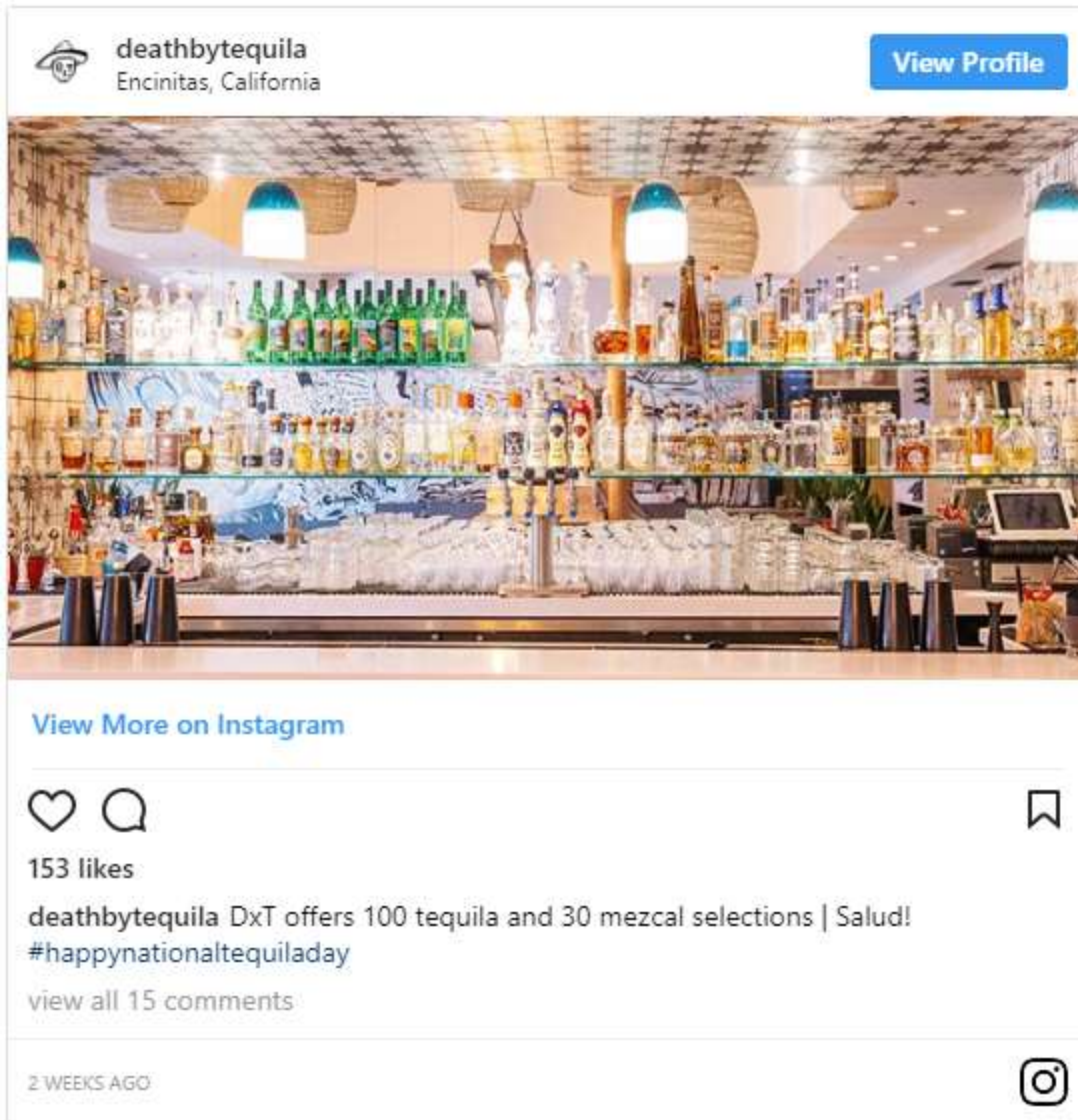


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Owned by husband-and-wife Chad & Jessica Mestler, Death By Tequila has opened in the space that last housed Via Italia Trattoria and boasts a lineup of more than 100 tequilas and 30 mezcals, in addition to a lengthy list of craft cocktails, beers and wines. The food menu is centered around the restaurant's woodfire oven with an array of salsas, guacamoles, ceviches, crudos, salads, tostadas, tacos, and entrees prepared with local ingredients. The space has been designed with murals from area artist Juan Marante. DXT is currently open for afternoon bar service and dinner but will soon launch weekend brunch.



"Baja is our home away from home," explained Death By Tequila co-owner Jessica Mestler. "We've been taking surf trips there for years and this concept was inspired by the excitement of the growing food and wine scene in Mexico. It's so imaginative and fun. Death by Tequila brings the flavors of Baja together with the energy of downtown and the surf culture of Encinitas."

Death By Tequila is located at 569 S Coast Hwy 101 in Encinitas, CA. For more information, visit deathbytequila.com and check out the menus below.



All of the dishes on our menu are prepared to be passed and shared, inviting you to experience the diverse flavors of modern Baja cuisine.

+ SALSA & GUACAMOLE +

Served with organic white corn tortilla chips

WOOD-FIRED SALSA roasted farm tomato spring onion serrano chile	6
DxT TRADITIONAL avocado cilantro jalapeño tomato	8
PINEAPPLE CHIPOTLE avocado smoked chile agave lime	10
POBLANO PEPITA avocado roasted pumpkin seed pepita oil queso fresco	11
TRES AMIGOS GUAC FLIGHT DxT traditional poblano pepita pineapple chipotle	14
FARMERS GUACAMOLE DxT traditional daily selection of local farm vegetables	14

+ CEVICHE & CRUDO +

SHRIMP & WHITE FISH CEVICHE Meyer lemon tomato serano cucumber pineapple	14
ALBACORE AGUACHILE cucumber mint jicama serrano chile	15
AHI CRUDO coconut kaffir lime broth jicama chile oil cilantro dill	16
CEVICHE FLIGHT ahi albacore shrimp and white fish	24

+ ENSALADA +

GARDEN GREENS baja chili vinaigrette pomegranate aged cheese pepitas	11
DxT CAESAR baby romaine manchego spring onion radish dill	12

+ BAJA STREET TOSTADAS +

ELOTE sweet corn aged cheese chile flake jalapeño garlic mayo	10
TUNA avocado aged cheese pomegranate fresh herbs	14

+ BAJA STREET TACOS +

three tacos per order

SPICY MOLE TACOS purple potato guac queso fresco cilantro	10
CARNITAS pineapple chipotle pickled onion aged cheese	12
MARKET FISH guac coriander mustard aioli pickled onion kate salt	13
TRES TACOS a sample of each of our taco selections	14

+ PLATOS PEQUEÑOS +

MARKET FISH VERA CRUZ tomato pineapple olive herb vinaigrette	26
PRIME FLAT IRON Jr organic vegetables baja chimichurri basil	23
BAJA HOT WINGS tamarind mole blood orange cilantro	11
SPANISH OCTOPUS house chorizo castelvetrono olive grape tomato	19
BOMBA CHICKEN sugar snap pea salad blood orange vinaigrette Fresno chile	17
FARMERS VEGETABLES daily selection	13

+ SIDES +

SPICY MOLE POTATOES chimichurri pickled onions	8
SUMMER SNAP PEAS Meyer lemon Fresno chile	7
QUINOA coconut pistachio pomegranate	8
RICE & BEANS turmeric cardamom	6

+ DULCE +

TEQUILA FLAN caramel manchego lime	8
DxT CHURROS cinnamon sugar pistachio chocolate sauce arbol chile	7
CORN CAKE house crema kaffir lime strawberries	9

We use organic, local and sustainably sourced ingredients whenever possible. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

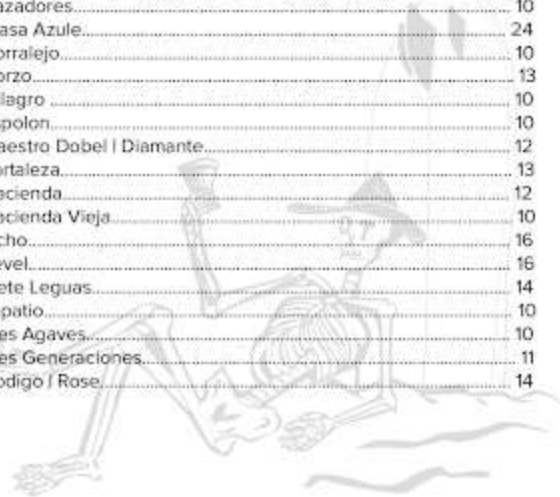
DXT TEQUILA LIST

BLANCO

Cabeza.....	10
Casa Amigos.....	11
Casa Dragones	19
Chinaco	10
Clasa Azule.....	20
Espolon	10
Fortaleza.....	11
Hacienda.....	12
Hacienda Vieja.....	10
Revel	14
Cali Fino	10
Ocho.....	14
Corralejo	10
Corzo.....	12
Don Julio.....	14
Greenbax Ixa.....	12
Volcan De Mi Tierra.....	12
Milagro	10
Milagro I Sinlge Barrel.....	12
Tres Sietes	10
Tapatio I 110 proof.....	13
Tres Generaciones I Plata.....	10

REPOSADO

Casa Amigos.....	12
Cazadores.....	10
Clasa Azule.....	24
Corralejo.....	10
Corzo.....	13
Milagro	10
Espolon.....	10
Maestro Dobel I Diamante.....	12
Fortaleza	13
Hacienda.....	12
Hacienda Vieja.....	10
Ocho.....	16
Revel.....	16
Siete Leguas.....	14
Tapatio.....	10
Tres Agaves.....	10
Tres Generaciones.....	11
Codigo I Rose.....	14





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DRINK MENU 71

DXT MARGARITAS silver 8 | reposado 9 | mezcal 10

classic or add firm fresh fruit +2

(strawberry | mango | pineapple | watermelon | mint | cucumber | jalapeño | fruit of the day)

CRAFT COCKTAILS 11

TRES CACTI hacienda silver | lemon | prickly pear | agave | jantitos | collins

SMOKEY PALOMA gracias a dios mezcal | lime | grapefruit | le croix float | rosemary | collins

Km-75 milagro silver | lemon | simple | apricot | sparkling | up

EL JEFE gracias a dios mezcal | sweet vermouth | orange | big cube

ARIGATO VATO milagro silver | lime | shiso | jalapeño | soda | collins

LOS MUERTOS milagro reposado | lime | mango | chile ash | rocks

JESSICA'S HIBISCUS heradura silver | lime | pineapple | hibiscus | rocks

MORADO HORCHADA diplomático rum | lime | black rice horchata | cinnamon | collins

FROTHING IN PUERTO gracias a dios mezcal | limon | vanilla | pineapple | egg white | coupe

FRESCO y PICANTE doble diamante | lime | agua chile | tajin | nick & nori

DRAFT 7

LUPULOSA BY INSURGENTE ipa | tjuaia | baja

HARRY PALANCO BY WENDLANDT red ale | el sausal | baja

BROWN BY INSURGENTE brown ale | tjuaia | baja

5 DOLLAR HOUSE TAP (ask your server)

CANS 5

MUCHO ALOHA pilsner

MUCHO ALOHA pale ale

TECATE lager | monterey | nuevo leon

BOTTLES 6

SIRENA BY AGUA MALA pilsner | ensenada | baja

PACIFICO pilsner | mazatlan | snaias

MANTIS BY AGUA MALA wit | ensenada | baja

CORONA FAMILIAR golden lager | mexico

MODELO ESPECIAL lager | baja

MANTARRAYA BY AGUA MALA oatmeal stout | ensenada | baja

add 1oz tequila shot to any beer or cocktail | **plata 5 | repo 6 | mezcal 7**



GUERO white wines

HOUSE SPARKLING of the day 10/40

HOUSE CHAMPAGNE of the day 75

HOUSE WHITE of the day 10/40

DISCRETO ENCANTO BLANCO sauv blanc | valle de guadalupe | baja 10/40

RE-PUBLIC chardonnay | california 12/48

CURSI BY LOMITA rose | valle de guadalupe | baja 12/48

SANGRE red wines

RE-PUBLIC pinot noir | california 12/48

DISCRETO ENCANTO TINTO red blend | baja 12/48

TINTO DE LA HACIENDA red blend | baja 16/64

SABROSO BY VOCAL VINEYARDS red blend | santa cruz mountains | california 18/70

PAGANO BY LOMITA grenache | valle de guadalupe | baja 69

SACRO BY LOMITA cabernet | merlot | valle de guadalupe | baja 69

HOUSE RED surprise 10/40



MUCHO TAKE IT EASY non alcoholic

MANDARINA jantitos | sparkling soda | natural sugar | bottle | guadalajara 4

STILL WATER palomar water | large | bottle | local 6

SPARKLING WATER topa chico | monterey | mexico | bottle 3.5

FAMPLEMOUSSE la croix | sparkling | grapefruit | sugar free | can 2

MEXICAN CDKE cane sugar | bottle 4

COFFEE & ICED TEA cafe mola | 4



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