



Fiesta-Worthy Bites, Sips & Happenings For Dia De Los Muertos

By

[Michelle Stansbury](#) October 24, 2018

Celebrate life, death and the vibrant Mexican culture in honor of **Dia De Los Muertos**, a time-honored beloved tradition of Mexico! As we head into the busy holiday season, embrace the occasion with a commemoration of the cherished customs of Dia De Los Muertos on November 1, featuring mouthwateringly enticing Mexican fare paired with bright and breezy tequila drinks.

[Del Sur Mexican Cantina](#)

Curb your south-of-the-border cravings at [Del Sur Mexican Cantina](#), South Park's kid-friendly, vegetarian-friendly and dog-friendly Mexican eatery. Featuring colorful character, bright décor and a world-class bar of creative concoctions, Del Sur is a great spot to spend a meal for Dia de los Muertos. Order up the Paloma, made with 100% agave tequila blanco, fresh grapefruit, bubbly Squirt and a half salt rim alongside the Enchiladas Rancheras, a plate of braised pulled beef rolled in a corn tortilla doused in a pasilla-tomato sauce and topped with smoky ranchero sauce, cheese, tomato, lettuce and pickled onions.

[Juan Tequila](#)

Searching for a sophisticated spot for your Dia de los Muertos? Look no further than [Juan Tequila](#), the Gaslamp's newest destination for innovative Baja California-style cocktails and cultural cuisine. Sink your fork into the Conejo Tamale, made with confit rabbit leg, braised rabbit saddle, masa cake, stewed potato, mole rojo and spicy rainbow carrots.



[Jalisco Cantina](#)

Raise a glass to the wonderful Mexican culture at [Jalisco Cantina](#), Oceanside's popular tequila bar. Named for the home region of the magnificent blue agave plant, Jalisco Cantina carries an exclusive selection of some of the finest tequilas and mezcals in the world to match a menu of authentic Mexican fare. Sip on tasting flights of tequila and mezcal or toast with the Marigold Margarita, a nod to the tradition of marigolds in Mexican culture with reposado, marigold, orange juice, citrus and a black lava salt rim. Pair with the Jalisciense Pozole, a staple stew of Jalisco with pork, hominy, chiles, oregano, cabbage, lime, cilantro and onion!

[City Tacos](#)

Found in the heart of North Park, [City Tacos](#) has turned up the heat on traditional bites with innovative ingredients and deliciously unique flavor. Dedicated to combining traditional recipes with SoCal flavor, the meat, fish, vegetarian and even Paleo offerings promise a taco for every taste. Satisfy the call of your sweet tooth with the Buñuelo, a crispy fried flour tortilla coated in cinnamon and sugar with flambeed granny apples and raisins over a Greek yogurt and cream cheese, topped with homemade caramel and marzipan bits!

[Califino Tequila](#)

Hosting your own Dia de los Muertos celebration? Raise a glass to the wonderful Mexican culture with [Califino Tequila](#), San Diego's own premium grade, 100% blue agave craft tequila. Custom created to achieve the best taste, scent and quality, the careful craftsmanship at Califino preserves the sweet agave and wood-barrel taste of the aging process. Sourced from The Highlands of Arandas, Jalisco, this tequila promises to be the perfect addition to your Dia De Los Muertos!

[The Village at Pacific Highlands Ranch](#)

After a full day of remembrance, skip the siesta and cap off your evening with a visit to [The Village at Pacific Highlands Ranch](#) in Carmel Valley. This Dia de los Muertos, The Village will be hosting a fiesta to commemorate this beloved tradition with free face painting and a live Mariachi band in the Village Square from 5:00 PM to 8:00 PM. Sip and savor food and drink specials at participating restaurants – home to gourmet and casual dining options, award winning chefs, and mouthwatering cultural fare, The Village has plenty of options to choose from!