

Behind the Stick with Sabrina Mitchell of Del Sur Mexican Cantina

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[Del Sur Mexican Cantina](#), Mexican eatery in South Park, has a great atmosphere, delicious eats and an amazing cocktail menu. We featured their bartender Sabrina Mitchell, New Hampshire native who has been in the bartending for 12 years. She shows us how to make one of their fan-favorite cocktails, Tamarind Margarita.

Tamarind Margarita

\$10



2 oz of reposado tequila
1.5 oz lime agave mix
1.5 oz tamarind puree
.5 oz Ancho Reyes Chile Liqueur
Rim: Sugar, cinnamon, salt and cayenne pepper

Garnish with orange peel

What's the story behind the Tamarind Margarita?

We wanted to create a cocktail where we incorporated a flavor and spice that traditional Mexican food is made with.

What's makes a good Margarita?

It's a very balanced margarita. It is sweet from the tamarind but the lime agave cuts it with a citrus flavor.

Describe the taste.

Sweet, savory and spicy.

What's the key component of this drink?

The tamarind puree which we make fresh at Del Sur.

When choosing a tequila, why did you go with the Agave Tequila Reposado?

We think the aged tequila brings out more flavor opposed to a Blanco.

What reactions do you get from customers when they try this cocktail for the first time?

That it's exactly what they were looking for and it's very different.

Watch as Sabrina Mitchell make this refreshing, sweet margarita.



What kind of experience can guests get at Del Sur Mexican Cantina?

A very inviting and friendly atmosphere.

About Sabrina Mitchell



Are you from San Diego?

I am from New Hampshire and have lived in San Diego since 2011.

What has your journey been like leading up to your current position at Del Sur

Mexican Cantina?

My 12 years of bartending ranges from night clubs, sports bars and fine dining.

What's your favorite thing about bartending?

Meeting new people hearing their stories and hopefully making their day better than it was when they came in.

What's your favorite cocktail on the menu?

It's a tie between the Tamarind and the Del Sur Sour.

What's your favorite spirit?

Hands down, tequila.

What's your thought process when you're creating a new cocktail?

How can I create a balance of sweet, savory, citrus and spicy that tastes great together.

What's one drink we should be making at home?

Anything that includes champagne because you should always be celebrating.

Define the perfect cocktail.

Visually exciting, fresh ingredients, not too sweet and goes down way too fast!

If you're going out for a cocktail, what are some spots you like to go in San Diego?

Cantina Mayahuel in Normal Heights or Madison in University Heights.

What do you do in your spare time when you're not creating cocktails?

Either at the gym or trying out a new brewery. It's all about balance.

What's next for you?

Heading down to Mexico this Spring to travel and learn more about tequila and mezcal.

Del Sur Mexican Cantina



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