

The San Diego Union-Tribune

The Dish

Spring is in full swing and restaurants all around the county are serving new brunch, lunch and dinner menus featuring flavors inspired by fruits, flowers and locally sourced ingredients. Here's a sampling:

Farmer's Bottega in Mission Hills has added a new cocktail list to its existing dining menu. The new cocktail additions include Apple Knock Your Pear Off, made with vodka, apple, pear, jalapeños, basil, lemon juice and elderflower liqueur; Watermelon Lime Delight, a fusion of tequila, muddled watermelon, cucumber, lime, agave nectar and a splash of soda water; and the Farmer's Cup, made from Pimm's No. 1 Cup, cucumber, lemon, strawberry and Living Tea Kombucha. 860 W. Washington St., San Diego. (619) 458-9929. farmersbottega.com

Tajima in Hillcrest has unveiled a new dish to its menu offerings. The Curry Ramen starts with a Tonkotsu (pork bone) soup base, mixed with Japanese curry, green onion, half a ramen egg, pork or chicken chashu, sesame seeds and Japanese seaweed. A veggie gyoza, similar to a pot sticker, and kombucha are also new on the list. 3739 Sixth Ave., San Diego. (619) 269-5050. tajimasandiego.com

Mavericks Beach Club is serving weekend brunch featuring items like corn flake-crust French toast, fresh fruit, applewood-smoked bacon and muffins, and a breakfast bowl filled with scrambled eggs, potatoes, pinto beans, cheddar-jack cheese, pico de gallo, chipotle aioli and Cotija cheese. Add the Blackberry Smash or draft or canned beer to your meal. 9 a.m. to 1 p.m. Saturday and Sunday. 860 Garnet Ave., Pacific Beach. (858) 999-0348. maverickssd.com