



BESAME MUCHO

Ingredients

- 1.5 oz [Mi CAMPO Blanco Tequila](#)
- 1.5 oz white wine
- 3 strawberries, medium sized
- .5 oz fresh lemon juice
- .5 oz simple syrup
- 1 green cardamom, whole pod
- 2 oz sparkling water

Preparation

Muddle strawberries. Measure and pour all ingredients (except sparkling water) into a cocktail shaker and then shake vigorously. Fine strain over fresh ice, fill the remainder of the glass with sparkling water and stir. Finish with an expressed lemon twist and strawberry. Add extra aromatics with a piece of licorice root and star anise.



CALIENTE CON NOSOTROS MARGARITA

Ingredients

- 2 oz [Nosotros Blanco Tequila](#)
- 1 oz fresh lime juice
- 5 oz agave syrup
- Sparkling water
- 2 jalapeño coins

Preparation

Build in shaker with ice, shake and strain over ice. Top off with sparkling water.



CASA COSMO

Ingredients

- 1.5 oz [Casa Noble Blanco Tequila](#)
- .75 oz Triple Sec
- .5 oz lime juice
- .5 oz pomegranate juice
- Orange peel, for garnish

Preparation

Combine all ingredients, except orange peel, into mixing glass and stir. Strain into glass over ice. Finish with flamed orange peel.



CHERRY WATERMELON PALOMA

Ingredients

- 1.5 oz [21 Seeds Grapefruit Hibiscus Tequila](#)
- 1 oz cherry syrup
- 1 oz watermelon juice
- .5 oz lime juice
- 2 oz [Fever-Tree Sparkling Pink Grapefruit](#)

Preparation

Add ice to a tall glass. Add tequila, juices and syrups to the glass and stir. Top off with Fever-Tree Sparkling Pink Grapefruit.



DOS FASHIONED

Ingredients

- 1 oz [Dos Hombres Mezcal](#)
- .25 oz maple syrup
- 1 oz bourbon
- 2 dashes orange bitters
- 4 dashes [Angostura Aromatic Bitters](#)
- Orange wedge and cherry, for garnish

Preparation

In a mixing glass, add all ingredients. Shake and strain into a rocks glass filled with ice. Garnish with an orange wedge and cherry.



SEASONAL
COCKTAILS
& FEATURED



DOUBLE ROAST FLIP

Ingredients

- 1.5 oz [Jose Cuervo Tradicional Reposado Tequila](#)
- 1 oz coconut cream
- .5 oz coffee syrup
- 1 dash [Angostura Aromatic Bitters](#)
- 1 egg or 1 egg white

Preparation

Add all the ingredients to a shaker. Dry shake without ice. Add ice and shake again. Strain into a small wine glass or coupe. Grate fresh nutmeg over the top.



EL BOMBIN

Ingredients

- 2 parts [Hornitos Plata Tequila](#)
- 1 part fresh grapefruit juice
- ½ part honey syrup
- Orange wheel, for garnish

Preparation

Combine ingredients in a mixing glass with ice. Shake well for 10 seconds. Serve in a martini glass. Garnish with an orange wheel.



FROZEN MANGO-RITAS

Ingredients

- 6 oz [21 Seeds Valencia Orange Tequila](#)
- 2 cups frozen mangos
- 2 cups ice
- .5 oz fresh lime juice
- 1 oz simple syrup mixed with 2 oz of water

Preparation

Place all ingredients except mango, starting with the liquids, in a blender. Blend until smooth. Add the mango. Blend until smooth. Pour into glasses and serve.



FROZEN WATERMELON FLECHARITA

Ingredients

- 2 oz [Flecha Azul Tequila Blanco](#)
- .5 oz agave syrup
- .5 oz fresh lime juice
- 2 dashes of [Angostura Aromatic Bitters](#)
- 1-2 handfuls of watermelon cubes
- Watermelon wedge, for garnish

Preparation

Add two handfuls of ice and watermelon cubes into a blender and blend until it's a chunky texture - do not over blend. Add remaining ingredients and give one or 2 quick blends. Pour into a rocks glass and garnish with a watermelon wedge.



HIBISCUS PALMER

Ingredients

- 1.5 oz [Teremana Reposado](#)
- 1 oz lemon juice
- .5 oz simple syrup
- Hibiscus tea
- Orange slice, for garnish

Preparation

Add Teremana Reposado, lemon juice and simple syrup to a shaker with ice. Shake & strain into a Collins glass. Top with Hibiscus Tea. Garnish with an orange slice.



SEASONAL COCKTAILS & FEATURED



MARGARITA NARANJA

Ingredients

- 1.5 oz LALO Blanco Tequila
- .5 oz Botanika Angelica Amaro
- .5 oz fresh lime juice
- .5 oz fresh orange juice
- .5 oz orange liqueur
- Orange wheel, for garnish

Preparation

Combine all ingredients in an ice-filled cocktail shaker. Shake to chill and dilute. Strain into an ice-filled, salt-rimmed rocks glass. Garnish with an orange wheel.



MEZCAL PINEAPPLE SOUR

Ingredients

- 2 oz Nosotros Mezcal
- 2 oz fresh pineapple juice
- 1 oz fresh lime juice
- .25 oz agave syrup
- 1 egg white
- Pineapple slice, for garnish

Preparation

Dry shake egg white until frothy. Add ice shake again to chill. Strain over glass (no ice). Garnish with a pineapple slice.



MORA BREEZE

Ingredients

- 1.5 oz Astral Tequila Blanco
- 4 oz limeade
- Handful of fresh berries
- 2 slices of jalapeño pepper (optional)
- 2 oz club soda
- Mint sprig, for garnish

Preparation

Add Astral Tequila Blanco, limeade, berries, jalapeño slices (optional) and club soda into a wine glass filled with ice, gently stir and garnish with mint sprig.



OAXACAN APERITIF

Ingredients

- 1.5 oz Dos Hombres Mezcal
- .5 oz Peyschaud's Aperitivo
- 1 oz Real Passion Fruit
- 1 oz lime juice
- Dehydrated lime wheel, for garnish

Preparation

Shake and serve over ice. Garnish with a lime wheel.



PALOMA PICANTE

Ingredients

- 1.5 oz Casamigos Blanco
- .5 oz agave nectar
- .5 oz lime juice
- 2 oz Fever-Tree Sparkling Pink Grapefruit
- 2-3 sprigs cilantro
- Grapefruit or lime, for garnish
- Chili Powder (Tajin) to rim the glass

Preparation

Shake and double strain. Serve in a highball half rimmed with chili powder. Garnish with lime or grapefruit.



SEASONAL COCKTAILS & FEATURED



PANCHO VILLA

Ingredients

- .75 oz Lobos 1707 Reposado Tequila
- .75 oz Cutty Sark Blended Scotch Whisky
- .75 oz agave nectar
- .5 oz fresh lemon juice
- 3-4 dashes Angostura Aromatic Bitters
- Lemon peel, for garnish

Preparation

Add all ingredients to a shaker. Shake and strain into a highball glass filled with ice. Garnish with a lemon peel.



ROASTED BELL MARGARITA

Ingredients

- 2 oz Casamigos Reposado Tequila
- 1 oz fresh lemon juice
- .5 oz simple syrup
- 2 slices roasted red bell pepper
- 2 serrano slices
- 8-10 cilantro leaves
- 1/2 thick equal parts rim salt/sugar/Tajin
- 2 roasted red bell pepper slices, lemon peel and cilantro Sprig

Preparation

Combine all ingredients into a shaker. Muddle roasted red bell pepper/serrano/cilantro. Add ice, shake vigorously and fine strain into rimmed rocks glass. Add fresh ice and garnish.



SUNBURNT SIESTA

Ingredients

- 1.5 oz 1800 Blanco Tequila
- .25 oz grapefruit juice
- .75 oz lime juice
- .75 oz ReaL Guava
- .25 oz Peychaud's Aperitivo
- Bar Smith Chili Lime Wheel, for garnish

Preparation

Fill shaker with ice. Add all ingredients to shaker. Shake and strain. Garnish with Bar Smith Chili Lime Wheel.



SUPERMODEL MARGARITA

Ingredients

- 1.5 oz Casamigos Jalapeño Blanco
- .75 oz fresh lime juice
- .5 oz agave nectar
- 2 dashes orange bitters
- Jalapeño slices, for garnish

Preparation

Combine all ingredients into a tin shaker. Add ice, shake vigorously and fine strain into a small rocks glass. Add fresh ice and garnish.



TURMERIC MARGARITA

Ingredients

- 1.5 oz Astral Tequila Blanco
- .75 oz fresh lime juice
- .75 oz peppercorn-honey syrup
- Pinch of turmeric, for garnish

Preparation

Combine all ingredients into a cocktail shaker. Add ice, shake and strain into an ice-filled rocks glass. Garnish with a pinch of turmeric.

