

SEASONAL COCKTAILS & FEATURED



CALIENTE CON NOSOTROS MARGARITA

Ingredients

- 2 oz Nostros Blanco Tequila
- 1 oz fresh lime juice
- 5 oz agave syrup
- Sparkling water
- 2 jalapeno coins

Preparation

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



CLASSIC MARGARITA

Ingredients

- 1.5 oz Casamigos Blanco Tequila
- .75 oz lime juice
- .5 oz Triple Sec
- .5 oz agave nectar
- Dehydrated lime wheel for garnish

Preparation

Rub a wedge of lime on one side of the rim of a tub glass and sprinkle with salt. Add tequila, lime juice, triple sec and agave into a shaker. Shake and strain. Garnish with a dehydrated lime wedge.



DRINK PINK

Ingredients

- 2 oz 21 Seeds Grapefruit Hibiscus Tequila
- 2 oz fresh watermelon juice
- Squeeze of lemon wedge
- Slice of lemon or mint sprig, for garnish

Preparation

Place all ingredients into shaker with ice. Shake 30 seconds, strain into a coupe or martini glass and garnish with sprig of mint or floating thin slice of lemon. Optional: Pour into an ice-filled glass and top with 2 oz club soda to make a spritz.



FROZEN WATERMELON FLECHARITA

Ingredients

- 2 oz Flecha Azul Tequila Blanco
- .5 oz agave syrup
- .5 oz fresh lime juice
- 2 dashes of Angostura 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.



JALISCO 75

Ingredients

- 1.5 oz 1800 Cristalino Tequila
- .25 oz lime juice
- .25 oz lemon juice
- .75 simple syrup
- 1 oz sparkling wine
- Lemon twist, for garnish

Preparation

Add all ingredients except wine into a shaker with ice. Shake vigorously and strain into a flute. Top with sparkling wine.



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MANA DAISY

Ingredients

- 2 oz [Teremana Blanco](#)
- .75 oz lemon juice
- .75 oz passion fruit syrup
- Splash of soda (added directly to tin before straining)
- Edible flower, for garnish

Preparation

Place lemon juice, passion fruit syrup & Teremana Blanco into shaker. Shake and add a splash of soda directly to tin before straining. Strain into a coupe glass. Garnish with edible flower.



MORA BREEZE

Ingredients

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

Preparation

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



PRICKLY PEAR MARGARITA

Ingredients

- 2 oz [Casamigos Blanco Tequila](#)
- 1 oz fresh lemon juice
- .5 oz prickly pear puree
- .5 oz simple syrup
- 2 dashes orange bitters
- Lime wheel, for garnish

Preparation

Combine all ingredients into tin shaker. Add ice, shake vigorously and strain into rocks glass. Add fresh ice and garnish with a lime wheel.



SWEET LIPS

Ingredients

- 1.5 oz [Dos Hombres Mezcal](#)
- 1 oz carrot juice
- .75 oz lime juice
- .5 oz [Martini & Rossi Fiero](#)
- .5 oz orange juice
- .25 oz honey syrup
- Chili salt rim, for garnish

Preparation

Add all ingredients to your shaker and vigorously shake. Fine strain into a rocks glass. Garnish with chili salt.



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BASIL SMASH

Ingredients

- 2 oz [Malfy Limone](#)
- .75 oz lemon juice
- .5 oz simple syrup
- 4-5 basil leaves for garnish
- Lemon for garnish

Preparation

Shake and double strain. Garnish with lemon and basil.



BITTERSWEET SYMPHONY

Ingredients

- 1 oz [Bombay Sapphire Gin](#)
- .5 oz [Martini & Rossi Fiero](#)
- 5 oz Premium Tonic Water, (try [Fever-Tree](#))
- Orange twist for garnish

Preparation

Mix gin & Fiero in a tall glass. Top with tonic and stir. Garnish with an orange twist.



BLACKBERRY FIZZ

Ingredients

- 1.5 oz [Absolut Vodka](#)
- .5 oz lime juice
- 1 oz honey simple syrup
- 3-5 blackberries
- 2 oz [Fever-Tree Club Soda](#)
- Blackberries and mint for garnish

Preparation

Shake and serve in a highball. Garnish with blackberries and mint.



BOMBAY BRAMBLE & TONIC

Ingredients

- 50 ml [Bombay Bramble](#)
- 100 ml Premium Tonic Water, (try [Fever-Tree](#))
- Lemon wedge for garnish

Preparation

Build cocktail over cubed ice. Squeeze and drop in lemon wedge.



MAKER'S MARK SWEET TEA MINT JULEP

Ingredients

- 2 parts [Maker's Mark Bourbon](#)
- 2 parts freshly brewed and chilled black tea
- 1 part fresh lemon juice
- 1 part simple syrup
- Fresh mint leaves, for garnish

Preparation

Add all ingredients to a shaker. Muddle mint gently to express the oils. Add ice. Give a quick shake. Strain into a julep cup. Add crushed ice. Garnish with a mint sprig and lemon wedge.



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STRAWBERRY GINGER LIMELIGHT (N/A)

Ingredients

- 3 strawberries
- 3 mint leaves
- ½ part fresh lime juice
- 1 part simple syrup
- 3 parts (½ bottle) [Betty Buzz Ginger Beer](#)
- Fresh sliced strawberry and mint, for garnish

Preparation

Muddle strawberries, mint, lime juice and simple syrup in a shaker. Pour entire shaker contents into a highball glass. Fill with ice and top with Betty Buzz Ginger Beer. Garnish with fresh sliced strawberry and mint.



STRAWBERRY LIMEADE

Ingredients

- 2 oz [Deep Eddy Lime Vodka](#)
- .5 oz simple syrup
- .5 oz lime juice
- 2 strawberries

Preparation

Muddle 2 strawberries with simple syrup in a shaker. Add Deep Eddy Lime Vodka and lime juice. Shake and double strain over fresh ice in a sugar-rimmed glass.



SUNDAY BRUNCH

Ingredients

- 2 oz [Seedlip Spice 94](#)
- 1 oz carrot juice
- 1.5 oz fresh orange juice
- .5 oz local maple syrup
- [Fever-Tree Premium Club Soda](#)
- Orange peel for garnish

Preparation

Shake and strain into a flute. Top with club soda. Garnish with an orange peel.



X SANGRIA

Ingredients

- 200 ml [Glenmorangie X](#)
- 100 ml lime juice
- 100 ml pineapple juice
- 150 ml [Fever-Tree Sparkling Lemon](#)
- Orange and pear slices, for garnish

Preparation

Pour ingredients into a pitcher. Fill with cubed ice. Garnish with orange and pear slices. Stir and let stand for 5 minutes.

