

# Classic Margarita #1

Practically everyone who mixes drinks on any level has their own margarita recipe. Without disparaging anyone's favorite, here is our most requested version. It is a simple but classic margarita on the rocks. We make this as a sour, shaken and served straight up without a salted rim.

This is the only drink we make using Equal. A lot of people love the idea of low calorie drinks. Since the object here is to offset the tartness of the lime, the simple sweet flavor of the Equal will work as well as sugar. Mouth feel is not an issue with this cocktail. If you do use sugar it needs to be the superfine variety. Regular granulated sugar will not dissolve well.

Beware: the sweetness hides the alcohol content.



- 2 oz. good tequila – plata, reposado, or añejo
- 2 oz. fresh lime juice
- splash of blue curacao
- 1-2 packets of Equal (1-2 tsp.) or sugar
- pinch of salt

1. Chill a margarita glass with a few ice cubes and water
2. To a shaker add all of the ingredients.

3. Shake with ice until shaker is frosted 10-15 sec
4. Strain over fresh ice cubes in chilled glass

Cheers!

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## Classic Margarita #2



Not as tart as #1. Goes well with Grand Marnier Foam.

- 2 oz. plata tequila such as Milagro or Tres Generaciones
- 4 oz. lime sour (or 2 1/2 oz. fresh lime juice and 1 1/2 oz. simple syrup)
- 1/4 oz. Grand Marnier

1. Chill margarita glass with a few ice cubes and water
2. To a shaker add all of the ingredients.
3. Shake with ice until shaker is frosted 10-15 sec
4. Strain over fresh ice cubes in chilled glass

Cheers!

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# Cadillac Margarita



Margarita #2 with Grand Marnier

Foam

- 2 oz. plata tequila such as Milagro or Tres Generaciones
- 4 oz. lime sour (or 3 oz. fresh lime juice and 1 oz. simple syrup)
- $\frac{1}{4}$  oz. Grand Marnier
- Grand Marnier Foam

1. Chill margarita glass with a few ice cubes and water
2. To a shaker add all of the ingredients except foam.

3. Shake with ice until shaker is frosted 10-15 sec
4. Add Cadillac Foam to chilled glass
5. Strain drink through foam into glass then repair the foam
6. Flame drink with an orange zest

Cheers!

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## Raspberry Margarita



- 2 oz. plata tequila
- 1 oz. Raspberry liqueur
- 1 oz. simple syrup
- 1 oz. lime juice
- $\frac{1}{4}$  c raspberries

1. Place the raspberries and simple syrup in a shaker to muddle.

2. Add the rest of the ingredients and shake with ice cubes.
3. Pour unstrained into cocktail or margarita glass.

Cheers!

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## Strawberry Mint Margarita

- 2 oz. plata tequila
- 1 oz. Cointreau
- $\frac{1}{2}$  oz. simple syrup
- 2 oz. lime sour (or 1  $\frac{1}{3}$  oz. fresh lime juice and  $\frac{2}{3}$  oz. simple syrup)
- $\frac{1}{4}$  c sliced strawberries
- 4 or 5 mint leaves

1. Muddle berries and simple syrup in shaker.
  2. Add remaining ingredients and shake with ice cubes.
  3. Pour unstrained into glass.
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## San Antonio Cloud



I found the recipe on a scrap of paper along with a bunch of other little “notes to self” hiding in my desk a few years ago. There was no reference on it, so I have no idea where it came from. Anyway, it’s a tequila based cocktail with the tartness and color of pomegranate. The elderflower foam floating on top makes for a pretty as well as delicious drink. (A valentine favorite!)

- 1  $\frac{1}{2}$  oz. Milagro Plata Tequila
- 1 oz. pomegranate juice
- dash rhubarb bitters
- dash 2:1 simple syrup
- St. Germaine Elderflower Foam
- Misto of Chartreuse

1. Chill cocktail glass with ice and water
2. Stir all ingredients, except foam, with ice
3. Add St. Germaine Elderflower Foam to chilled glass
4. Strain drink through foam into glass
5. Flame drink with Misto of Chartreuse

Cheers!

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# Tequila Old Fashioned



- 2 oz. reposado tequila
- 1 tsp. agave syrup
- 2 dashes Mole Bitters

1. Chill an old fashioned glass with ice and water
2. Combine all ingredients in a mixing glass and stir with ice
3. Strain over fresh ice in chilled glass
4. Garnish with a lime twist

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# Tequila Traditional al Cubo

- 1 part Rémy Martin Cognac
- 1 part Zaya Aged Rum
- 1 part Añejo Tequila
- 2 dashes Angostura Bitters



- 2 dashes Bitter Truth Chocolate Bitters
- 2 dashes Angostura Orange Bitters
- 1 part Tequila Old Fashioned Simple Syrup

1. Chill an old fashioned glass with ice and water
  2. Combine all ingredients in a mixing glass and stir with ice
  3. Strain over fresh ice in chilled glass
  4. Garnish with a thick orange zest and a cherry
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## Yucatan Old Fashioned



This is a smoky, spicy version of the Tequila Old Fashioned. You can use an iSi Whipper for instant gratification, or give yourself a couple of days to let the tequila infuse with the chipotle. Either way, this is an impressive, complex cocktail.

- 2 oz. Chipotle infused reposado tequila – see below
- 1 tsp. agave syrup
- 2 dashes Mole Bitters

1. Chill an old fashioned glass with ice and water



2. Combine all ingredients in a mixing glass and stir with ice
3. Strain over fresh ice in chilled glass
4. Garnish with a lime twist

### **Chipotle Infused Tequila**

- 2-3 Dried chipotle peppers chopped
  - 1/2 tsp Cocoa Nibs
  - 1/2 tsp Dried orange peel
  - 8 oz. Tequila (Use the type of tequila you plan to use in the base drink).
1. Add all ingredients to whipper and follow instructions for nitrogen cavitation
  2. You may want to dilute this 1:1 or even 1:2 with the same tequila
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## **Tequila Manhattan**

Definitely not a chocolate martini, this is a southwestern makeover of the Manhattan.



- 2 oz. Milagro Añejo Tequila
- 1 oz. Lillet Rouge
- bar spoon (1/8 oz.) of agave nectar
- dash *Doc Elliott's Coffee Pecan Bitters*
- Orange zest

1. Chill a cocktail glass with ice and water
2. Combine all ingredients in a mixing glass and stir with ice
3. Strain into chilled glass
4. Garnish with a wide orange zest