

Cinco de Mayo



Cinco de Mayo was originally observed to commemorate the Mexican Army's victory over the French at Puebla in 1862. Today, it is usually celebrated in the US by indulging in chips, salsa and margaritas. While margaritas are really, really good, we would like to offer a few additional tequila cocktails to enjoy. (And maybe some food as well!)



Grapefruit Tequila Sour

This has just the right balance of sweet, tart and sour. It will be prettier with white grapefruit juice, but we usually

can only get ruby reds. Just be sure to use fresh juice.
Continue reading →

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. Continue reading →

Tequila Old Fashioned



This is another bitters forward old fashioned. The tequila is perfectly complimented by the sweet, smoky agave and the chocolate and spices of the bitters. Continue reading →

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. Continue reading →



Tequila Manhattan



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

Rosita Cocktail

I'm fairly certain that this is Robert Hess's version, but the Rosita Cocktail first appeared in a Mr. Boston recipe book in the 1980's. The plata tequila blends nicely with the complex flavors of the sweet and dry vermouths and the herbal/bitterness of the Campari. Continue reading →



Tequila Moonlight

This was our entry into MxMo, "The Unknown." The combination of Reposado Tequila, Cocchi Rosa and Kahlua Midnight makes a perfect after dinner drink.



Continue reading →

Now, how about some snacks to go with these drinks!

Smoked Gouda-Chorizo Jalapeno Poppers



Jalapeno Poppers

These are easy and quick to make, and the filling can be made ahead of time. Continue reading →

Fish Tacos

This is our version of the iconic street food.



These are great with whatever fish you have on hand. We usually use tilapia or mahi mahi. The tacos can be made with flour or corn tortillas or with lettuce wraps.

Continue reading →

Finally, if you really *NEED* a margarita, here are three of our most requested:

Jalapeño Margarita



This margarita is a new favorite because of its subtle taste of jalapeño with the slightest bit of heat on the finish. Continue reading →

Classic Margarita #1



A simple but classic margarita on the rocks. Beware: the sweetness hides the alcohol content. Continue reading →

Cadillac Margarita

This is our Classic Margarita #2 dressed up with Grand Marnier Foam. It's not as tart as #1 – nor as strong! Continue Reading →



Have fun but stay safe!

Cheers!
