

# The Mayahuel



Mayahuel was the Aztec Goddess of the maguey of which the agave is a type. She was the mother of the “400 rabbit” gods of drunkenness. This margarita plays on the agave with tequila, agave orange liqueur, and agave nectar. I use Maestro Dobel Diamond Tequila or you can use Hornitos. I find both of these tequilas one-dimensional with a spicy pepper note which actually plays well here. You can easily use any good white tequila.



- 1 ½ oz. Maestro Dobel Diamond Tequila
- 1 ½ oz. fresh lime juice
- 1 1/2 oz. Agavero Orange Liqueur
- 1 1/2 tsp. Agave Nectar
- Pinch of salt

Directions

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 into chilled glass

Cheers!

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## Pama Cosmo

- 1  $\frac{1}{2}$  oz. PAMA Pomegranate Liqueur
- $\frac{3}{4}$  oz. Grand Marnier
- $\frac{1}{2}$  oz. lime juice
- splash of cranberry juice (Optional)

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 lime twist
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## Champagne Cocktail

- $\frac{1}{2}$  oz. Grand Marnier
- 5 oz. Champagne
- 1 sugar cube

- 4-5 dashes Angostura Bitters
1. Add Grand Marnier to chilled champagne glass and top with champagne
  2. Place sugar cube on a bar spoon and saturate with bitters
  3. Drop sugar cube into glass
  4. Twist lemon zest over glass and discard
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## Sidecar

- 1 1/2 oz. brandy or Cognac
  - 1 oz. triple sec
  - 1 oz. lemon juice
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 lemon wheel.
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## Mimosa

- Champagne
  - 2 oz. Orange Juice
  - 1/2 oz. curacao
1. Add OJ to chilled champagne flute
  2. Fill with Champagne

3. Float curacao
  4. Garnish with an orange zest
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# Mai Tai

This is Trader Vic's original recipe.



- 1 oz. Appleton Extra
- 1 oz. Mount Gay Gold Rum
- $\frac{1}{2}$  oz. Curacao
- 1 oz. Lime Juice
- $\frac{1}{4}$  oz. orgeat
- $\frac{1}{4}$  oz. simple syrup

1. Shake all ingredients with crushed ice
  2. Pour unstrained into old fashioned glass
  3. Add crushed ice to fill
  4. Garnish with a mint sprig
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# Potted Parrot

This is one of Trader Vic's original's.



- 2 oz. Cruzan white rum
- 2 oz. orange juice
- 1 oz. lemon juice
- $\frac{1}{2}$  oz. curacao
- $\frac{1}{4}$  oz. simple syrup
- $\frac{1}{4}$  oz. orgeat
- 12 oz. crushed ice

1. Shake all ingredients with crushed ice
2. Pour unstrained into tall glass

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# Pomegranate Martini

- 2 oz. PAMA Pomegranate Liqueur
- 1 oz. vodka
- $\frac{1}{4}$  oz. Grand Marnier
- St Germain Elderflower Foam

1. Chill cocktail glass with ice and water

2. Stir all ingredients, except foam, with ice
  3. Add St. Germain Elderflower Foam to chilled glass
  4. Strain drink through foam into glass
  5. Repair foam and flame drink with Misto of Chartreuse
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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!

