

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

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

Spam-aríta

- 1.5 oz. Milagro Plata Tequila
- $\frac{1}{2}$ oz. St. Germain Elderflower Liqueur
- 2 oz. lemon sour
 - or: 1 $\frac{1}{3}$ oz. lemon juice and $\frac{2}{3}$ oz. simple syrup (1/3 oz = 2 tsp.)
- dash Regan's Orange bitters
- dash Angostura Orange Bitters

1. Chill cocktail glass with ice and water
2. Add all ingredients to shaker
3. Shake well with ice 10 – 15 sec.
4. Strain into chilled glass
5. Garnish with lemon peel

Tequila y Salsa

- 2 oz. Reposado or añejo sipping tequila
- 2 oz. Sangrita

1. Serve each separately in shot glasses