



ABV: 40%



AGAVE DE CORTÉS JOVEN

SIGNATURE COCKTAILS



SPICY RANCH WATER

1.5 oz. Agave de Cortés mezcal
.75 oz. Lime juice
.50 oz. Giffard Piment d'Espelette
4.0 oz. Sparkling water

METHOD: Shake all ingredients with ice, except for the soda. Strain over fresh ice and top with soda in a tall glass.

GARNISH: Spicy rim and lime wedge



MEZCALRITA

1.5 oz. Agave de Cortés mezcal
1.0 oz. Giffard Triple Sec
.75 oz. Lime juice
.25 oz. Simple syrup

METHOD: Shake ingredients together and strain over ice.

GARNISH: Lime wheel



PALOMA

1.5 oz. Agave de Cortés mezcal
1.0 oz. Giffard Pamplemousse
.75 oz. Lime juice
.25 oz. Simple syrup
2.0 oz. Soda water

METHOD: Shake all ingredients with ice, except for the soda. Strain over fresh ice and top with soda in a tall glass.

GARNISH: Grapefruit wedge



MEZCAL NEAT

2.0 oz. Agave de Cortés mezcal

METHOD: Open your bottle of Agave de Cortés and pour it into your preferred copita.

No garnish



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