

MARGARITA 4 WAYS

The true Margarita—a blend of fresh lime juice, tequila and orange liqueur with an optional sweetener—is a potent, well-built entry in the cocktail canon. Traditionally, the Margarita has been built on tequila, but today, however, mezcal is widely considered a fine alternative. The switch is equally acceptable in nontraditional riffs, too, like the sotol variation.

CHIHUAHUA

JALISCO

OAXACA

SOTOL
POR
SIEMPRE



MEZCAL
NUESTRA SOLEDAD.



MARGARITA DE CHIHUAHUA

FEATURING SOTOL POR SIEMPRE

2.0 oz. Sotol Por Siempre
.75 oz. Giffard Curaçao Triple Sec
.75 oz. Lime juice
1 teaspoon agave nectar

METHOD: Add all ingredients to a cocktail shaker. Add ice and shake until chilled. Strain over ice into a prepared rocks glass.

GARNISH: Salt for rimming (optional) and a lime wedge



MARGARITA DE JALISCO

FEATURING ANGELISCO TEQUILA

2.0 oz. Angelisco Blanco
.75 oz. Giffard Curaçao Triple Sec
.75 oz. Lime juice
1 teaspoon agave nectar

METHOD: Add all ingredients to a cocktail shaker. Add ice and shake until chilled. Strain over ice into a prepared rocks glass.

GARNISH: Salt for rimming (optional) and a lime wedge



MARGARITA DE OAXACA

FEATURING AGAVE DE CORTÉS

2.0 oz. Agave de Cortés Joven
.75 oz. Giffard Curaçao Triple Sec
.75 oz. Lime juice
1 teaspoon agave nectar

METHOD: Add all ingredients to a cocktail shaker. Add ice and shake until chilled. Strain over ice into a prepared rocks glass.

GARNISH: Salt for rimming (optional) and a lime wedge



MARGARITA DE OAXACA

FEATURING NUESTRA SOLEDAD

2.0 oz. Nuestra Soledad San Luis del Rio
.75 oz. Giffard Curaçao Triple Sec
.75 oz. Lime juice
1 teaspoon agave nectar

METHOD: Add all ingredients to a cocktail shaker. Add ice and shake until chilled. Strain over ice into a prepared rocks glass.

GARNISH: Salt for rimming (optional) and a lime wedge

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PALOMA 4 WAYS

A delicious time-honored and refreshing cocktail, paloma, means "the dove" in Spanish. Not much is known about its provenance, but what's certain is that it's wildly popular. Traditionally a "cooler" it's simply a tall, salt-rimmed glass (optional) of tequila, lime juice and grapefruit soda, which can be substituted for fresh grapefruit and soda water.

CHIHUAHUA

JALISCO

OAXACA

SOTOL
POR
SIEMPRE



MEZCAL
NUESTRA SOLEDAD.



PALOMA DE CHIHUAHUA

FEATURING SOTOL POR SIEMPRE

1.5 oz. Sotol Por Siempre
1.0 oz. Giffard Pamplemousse
.75 oz. Fresh grapefruit juice
.75 oz. Fresh lime juice
Top with Q Grapefruit

METHOD: Combine all ingredients with ice. Shake vigorously and strain into a collins glass over fresh ice. Top with Q Grapefruit soda.

GARNISH: Grapefruit slice.



PALOMA DE JALISCO

FEATURING ANGELISCO TEQUILA

1.5 oz. Angelisco Blanco
1.0 oz. Giffard Pamplemousse
.75 oz. Fresh grapefruit juice
.75 oz. Fresh lime juice
Top with Q Grapefruit

METHOD: Combine all ingredients with ice. Shake vigorously and strain into a collins glass over fresh ice. Top with Q Grapefruit soda.

GARNISH: Grapefruit slice.



PALOMA DE OAXACA

FEATURING AGAVE DE CORTÉS

1.5 oz. Agave de Cortés Joven
1.0 oz. Giffard Pamplemousse
.75 oz. Fresh grapefruit juice
.75 oz. Fresh lime juice
Top with Q Grapefruit

METHOD: Combine all ingredients with ice. Shake vigorously and strain into a collins glass over fresh ice. Top with Q Grapefruit soda.

GARNISH: Grapefruit slice.



PALOMA DE OAXACA

FEATURING NUESTRA SOLEDAD

1.5 oz. Nuestra Soledad San Luis del Rio
1.0 oz. Giffard Pamplemousse
.75 oz. Fresh grapefruit juice
.75 oz. Fresh lime juice
Top with Q Grapefruit

METHOD: Combine all ingredients with ice. Shake vigorously and strain into a collins glass over fresh ice. Top with Q Grapefruit soda.

GARNISH: Grapefruit slice.

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