

Tepache is a traditional Mexican effervescent drink with origins dating back to the Aztecs. While there is no single recipe for Tepache, all should start with perfectly ripe fruit, botanical herbs or spices, and a small amount of piloncillo sugar.

The word "Sazón" in Mexican culture means the "special" touch that makes something unique.



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Sarton





TEPACHELADA

This tepache-based take on the classic michelada combines an ice cold Tepache Sazón with a splash of lime juice and a delicious michelada mix. Ask to add a pour of tequila or mezcal to amp up the flavor on this savory Mexican staple.

PLEASE DRINK RESPONSIBLY. 7% ALC./VOL. 2023 ① TEPACHE SAZÓN. IMPORTED BY BACK BAR PROJECT, LLC. SEATTLE, WA.