

Tepache Sazón

TEPACHE SAZÓN + SHOT COMBOS

While there's nothing wrong with the classic "beer and a shot" combination, Tepache Sazón offers a fresh, distinctly Mexican perspective on this time-honored drink order. An ice-cold tepache provides the perfect flavor complement to any quality Mexican distillate. Try pairing tepache with tequila, mezcal, raicilla, bacanora, sotol, or even Mexican rum; the variety within the Mexican spirits categories creates endless flavor combinations. Drink pairings are an amazing way to pour your choice of delicious Mexican spirits as a menu feature or happy hour offering. Try offering the option of either 1 oz. or 2 oz. pours of any spirit at tiered pricing to encourage sampling and of higher price bottles.



TEPACHE SAZÓN + TEQUILA

A match made in heaven. Tepache Sazón's fruit and spice notes accentuate the fruit, chile, and roasted agave notes found in your favorite high-quality tequila. Try it with either blanco or reposado tequila.

TEPACHE SAZÓN + MEZCAL

The bright, rounded tropical pineapple flavors of our tepache dovetail seamlessly with the complex vegetal, fruit, and light smoke flavors of a quality mezcal.

TEPACHE SAZÓN + RAICILLA

The herbal, citrus, and other botanical notes present in most Raicillas perfectly complement the effervescent, fruit-forward character of Tepache Sazón.

TEPACHE SAZÓN

PRODUCED AT TEPACHERIA SAZÓN | SAN PANCHO, NAYARIT, MEXICO

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