

THE ESSENTIAL RECIPES
EVERY TEQUILA & MEZCAL
LOVER SHOULD KNOW



TEQUILA

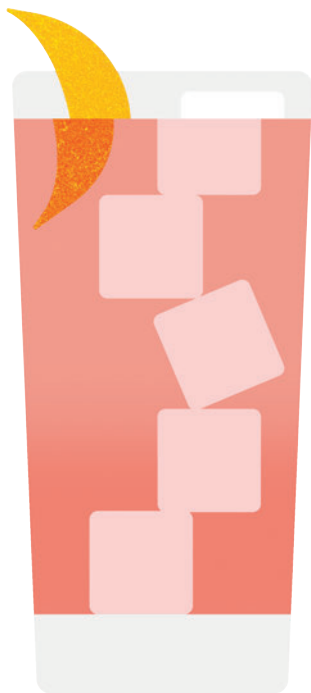
THE COCKTAIL
CABINET

The Cocktail Cabinet

Tequila

Lone Ranger

#15



Lone Ranger

SERVES 1

#15

INGREDIENTS	BLANCO TEQUILA 1½ OZ 45 ML
	LEMON JUICE 1 OZ 30 ML
	SIMPLE SYRUP ½ OZ 15 ML
	ICE CUBES TO SHAKE & TO SERVE
	BRUT SPARKLING ROSÉ 2 OZ 60 ML

GARNISH	LEMON TWIST
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METHOD	1. SHAKE TEQUILA, LEMON JUICE AND SYRUP WITH ICE.
	2. STRAIN INTO A HIGHBALL GLASS OVER FRESH ICE.
	3. TOP WITH THE SPARKLING WINE.
	4. GARNISH WITH LEMON TWIST.

Tequila + sparkling rosé = a variation on the French 75 that's just right for brunch or a late afternoon refresher. The Lone Ranger was created by bar pro Jeffrey Morgenthaler, owner of Pacific Standard. Note: this drink is sweetened with rich simple syrup, meaning 2 parts sugar stirred into 1 part hot water.



Margarita Royale

SERVES 1

#17

INGREDIENTS	BLANCO TEQUILA 2 OZ 60 ML
	ORANGE LIQUEUR ¾ OZ 22.5 ML
	LIME JUICE ¾ OZ 22.5 ML
	AGAVE NECTAR 1 BAR SPOON
	ICE CUBES TO SHAKE & TO SERVE
	SPARKLING WINE 2½ OZ 75 ML

GARNISH	LIME TWIST
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METHOD	1. SHAKE TEQUILA, LIQUEUR, LIME JUICE AND AGAVE NECTAR WITH ICE.
	2. STRAIN INTO ROCKS GLASS OVER FRESH ICE.
	3. TOP WITH THE SPARKLING WINE.
	4. GARNISH WITH LIME TWIST.

In cocktail parlance, to “royale” means to top up an otherwise complete drink with Champagne or sparkling wine. Think of this as a Margarita finished with a delightfully fizzy crown.