

THE ESSENTIAL RECIPES
EVERY TEQUILA & MEZCAL
LOVER SHOULD KNOW



TEQUILA

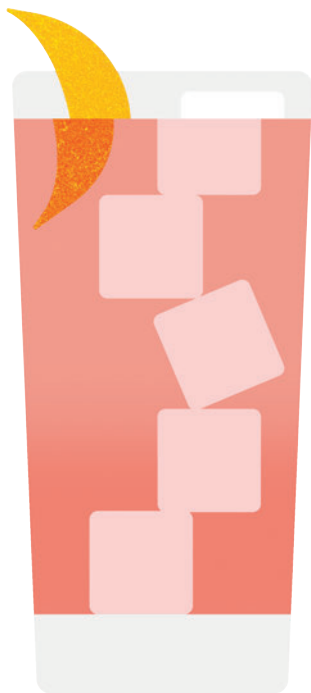
THE COCKTAIL
CABINET

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.

Paloma

#29



Paloma

SERVES 1

#29

INGREDIENTS TEQUILA 2 OZ 60 ML
LIME JUICE ½ OZ 15 ML
ICE CUBES TO SERVE
GRAPEFRUIT SODA 4 OZ 120 ML

GARNISH SALT RIM (OPTIONAL)
GRAPEFRUIT WEDGE

METHOD 1. IF DESIRED, RIM A HIGHBALL OR
ROCKS GLASS WITH SALT.
2. ADD TEQUILA, LIME JUICE AND ICE
TO HIGHBALL OR ROCKS GLASS. STIR
BRIEFLY TO COMBINE.
3. TOP WITH THE GRAPEFRUIT SODA.
4. GARNISH WITH GRAPEFRUIT WEDGE.

One of the easiest cocktails to make, this citrusy refresher really hits the spot on a hot day. While grapefruit soda is traditional, it's also acceptable to DIY by mixing fresh grapefruit juice and soda water. Fun fact: The Paloma is also the national drink of Mexico.

Ranch Water

#32



Ranch Water

SERVES 1

#32

INGREDIENTS	ICE CUBES	TO SERVE
	BLANCO TEQUILA 1½ OZ	50 ML
	LIME JUICE ½ OZ	15 ML
	SODA WATER	TO TOP

GARNISH	LIME WEDGE
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METHOD	1. FILL A HIGHBALL OR ROCKS GLASS WITH ICE.
	2. ADD TEQUILA AND LIME JUICE TO GLASS.
	3. TOP UP WITH SODA WATER.
	4. GARNISH WITH LIME WEDGE.

Supposedly, this cooler originated on Texas ranches, where cowboys spiked their water with tequila after a long day of work. Whoever created it, it's become one of the most popular drinks in recent years. The simplicity is part of the draw, but it can be dressed up with a splash of fruit juice or chili-salt glass rim, if desired.