

SALT 'N PEPARITA

A CRAFTED TWIST ON A CLASSIC



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Ingredients:

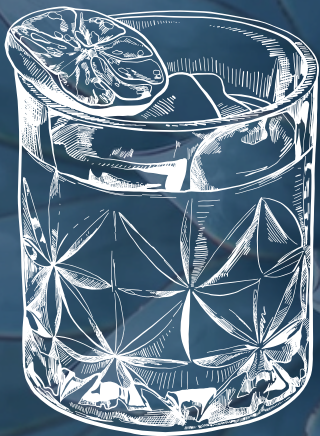
- 2oz Lunazul Blanco
- ½oz Lime Juice
- ½oz Strawberry Black Peppercorn Shrub (recipe on back)
- ½oz Cointreau
- ¼ oz Absinthe
- Garnish: Fennel Salt Rim



Steps:

- Prep a Coupe glass by rimming the glass with a combination of Fennel and Salt
 - You can use Lime Juice or Simple Syrup to help the Salt stick
- Add all ingredients to a Shaker with ice, and give a good quick shake
- Using a Hawthorne strainer, Strain the cocktail into your Fennel/Salt rimmed glass

OAXACAN OLD FASHION



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Ingredients:

- 2oz Mezcal
- ½oz Honey Simple
- 3 Dashes Orange Bitters
- Torched Orange Peel



Steps:

- Add all ingredients to a beaker with Ice
- Gently stir the cocktail to avoid bruising the spirit
- Using a Strainer, pour the cocktail into an Rocks glass, over a King Ice Cube.
- Torch your Orange Peel, give it a twist and swirl around the top of the glass

Facts about Mezcal:

Any agave based spirit made outside of Mexico's designated areas, is classified as a Mezcal.

HOW TO MAKE: STRAWBERRY BLACK PEPPERCORN SHRUB

Ingredients:

- 2 Cups Red Wine Vinegar
- 2 Cups White Sugar
- 1.5 Cups Diced Strawberries
- 1 Tablespoon Black Peppercorns

Steps:

- Simmer Vinegar and Sugar, and Stir Until Sugar is fully incorporated
- Add Strawberries and Peppercorns, keep on a slow simmer for about 15 minutes
- Allow to cool and keep in the fridge, lasts up to 3 weeks refrigerated

