



Suerte SIGNATURE COCKTAILS

TEQUILA



PALOMA FLOWER

2 oz Suerte Blanco
¾ oz quality Elderflower Liqueur
1 ½ oz fresh grapefruit juice
Large pinch of salt
Soda water

Shake ingredients and strain into a Collins glass with ice. Top with soda water. Garnish with an edible flower and a long grapefruit peel.



MELON CRUSH

2 (2" x 1") chunks fresh watermelon, plus wedges to garnish
¾ oz simple syrup
1 ½ oz Suerte Blanco
¾ oz Aperol®
¾ oz lemon juice
1 oz soda water

In a cocktail shaker, crush the watermelon chunks and simple syrup with a muddler. Add the remaining ingredients, fill with ice, and shake vigorously. Strain into a wine glass filled with crushed ice, top with soda water and garnish with watermelon wedge.



SPARKLING ROSE

1 ½ oz pomegranate juice
1 oz Suerte Blanco
¼ oz simple syrup
2 oz prosecco

Combine juice, tequila and simple syrup in a cocktail shaker filled with ice. Shake vigorously and pour into a champagne glass filled with crushed ice. Top with prosecco.



COOL HEAT

2 oz Suerte Blanco
1 oz lime juice
1 oz Cointreau®
¼ agave syrup
3 slices cucumber
2 slices jalapeño

Crush the jalapeño and cucumber in a cocktail shaker. Add agave syrup, tequila, lime, Cointreau® and ice. Shake vigorously. Strain over ice. Garnish with jalapeño and cucumber.



CALIENTE CUCUMBER

2 one-inch slices cucumber
1 TBS avocado
3 slices jalapeño
2 oz Suerte Blanco
¾ oz lime juice
¾ oz simple syrup

Crush cucumber, avocado and 3 slices of jalapeño with a muddler. Add tequila and lime. Add ice. Rim the cocktail glass with smoked salt. Shake vigorously and double strain into the glass.



BLANCO



GINGER MULE

10 mint leaves
1 oz simple syrup
¾ oz lime juice
1½ oz Suerte Reposado
2 oz ginger beer
Mint sprig, for garnish

In a cocktail shaker, crush mint leaves, simple syrup and lime juice with a muddler. Add tequila and fill with ice. Shake and strain over crushed ice. Top with ginger beer and garnish with a mint sprig.



SPICY PEACH CRUSH

2½ oz Suerte Reposado
½ medium ripe peach
3 slices of jalapeño
2 oz Peach Cider
Juice of half a lime

In a cocktail shaker, crush the peaches and jalapeño with a muddler. Add ice, tequila, peach cider and lime juice. Shake and strain over ice. Garnish with a slice of peach and jalapeño.



CERVEZA PIÑARITA

1½ oz Suerte Reposado
2½ oz pineapple juice
1 oz fresh lime juice plus wedges for serving
½ teaspoon agave nectar or more to taste
4 oz Mexican beer
Salt

Salt the rim of your glass. Shake the tequila, pineapple juice, lime juice, agave nectar and ice in a cocktail shaker. Strain over ice and top off with beer. Serve with fresh lime wedges and pineapple.



CRUSHED PALOMA

5 basil leaves
2 slices jalapeño
Squeeze of fresh lime juice
2 oz Suerte Reposado
3 oz grapefruit soda

In a cocktail shaker, crush basil and jalapeño with a squeeze of lime juice. Add Suerte and ice. Shake well. Strain over ice and top with grapefruit soda. Garnish with lime, basil leaves. Alternative: Replace basil with fresh mint.

REPOSADO



SUERTE MANHATTAN

3 oz Suerte Añejo
½ oz Amaro Averna®
2 dashes of Black Walnut bitters

Stir ingredients with ice and strain into a chilled martini glass. Garnish with a brandied cherry and an orange peel.



LUCKY TODDY

2 oz Suerte Añejo
½ oz Apricot Liqueur
½ oz lemon
Spoon full honey (to taste)
Hot water
Rosemary sprig pierced through a stack of two dried apricots

Build ingredients in a glass mug and top with the hot water. Use the apricot and rosemary sprig to stir in the honey.



AÑEJO