

SPRING CHIQUITA

INGREDIENTS

2 oz. Pasote Reposado .25 oz. Dry Curacao 1 oz. Blood Orange Juice .5 oz. Lime Juice Ginger Beer Fill

METHOD

Build in shaker tin with Pasote reposado, dry curacao, blood orange and lime juice. Add ice, cap with other side of tin and shake vigorously for 6-8 seconds, strain with a Hawthorne strainer into your collins glass over ice. Fill with ginger beer and garnish with a lime wheel.

REPOSADO

Our reposado is rich with softly mellowed flavors.

The fruit forward taste of roasted agave melds with fresh
floral notes and subtle hints of sweet vanilla.

#PASOTE