

A close-up photograph of a Pasote Tequila bottle and a cocktail glass. The bottle is on the left, featuring a white owl logo and the brand name 'PASOTE'. The glass on the right contains a light-colored, frothy drink, garnished with a slice of lemon. The background is a warm, wooden surface.

PASOTE
TEQUILA

LYCHEE ME

LYCHEE ME

INGREDIENTS

- 2 oz. Pasote Añejo
- .5 oz. Giffard Lichi-Li
- .75 oz. Lemon Juice
- .5 oz. Simple Syrup
- 2 Dashes Yuzu Bitters

METHOD

Chill your coupe glass down with ice water. Build in shaker tin with Pasote añejo, Giffard Lichi-Li, lemon juice, simple syrup, and bitters. Add ice, cap with other side of tin and shake vigorously for 8-10 seconds. Dump your ice water from your coupe, then double strain with a Hawthorne strainer through a fine strainer into your chilled glass. Garnish with a lemon wheel and serve.

AÑEJO

The experience begins with a decadently rich mouth feel. Long barrel aging mellows the character of the roasted agave, bringing out hints of roasted oranges and spicy cinnamon.

#PASOTE

★ 3BADGE.com/PASOTE ★