

**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.

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## AÑEJO

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