

PASOTE TEQUILA

PRICKLY PEAR PALOMA



PRICKLY PEAR PALOMA

INGREDIENTS

2 oz. Pasote Reposado Tequila
.25 oz. Ferrand Dry Curaçao
.5 oz. Fresh Lime Juice
.75 oz. Grapefruit Juice
.5 oz. Liquid Alchemist Prickly Pear Syrup
Grapefruit Soda

METHOD

Combine all ingredients into a shaker tin, add ice, cap and shake vigorously. Dump contents of shaker into your glass with a salted or Tajin rim. Top with a splash of grapefruit soda and garnish with a fresh lime wedge.

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.