

PASOTE

TEQUILA

KEEP ON
MOVIN'

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INGREDIENTS

- 1.5 oz. Pasote Blanco
- .75 oz. Bittermen's Pineapple Tepache Liqueur
- .5 oz. Royal Rose 3 Chile Simple Syrup
- .75 oz. Lime Juice
- 3 Dashes Cocktail Punk Smoked Orange Bitters

METHOD

Build in shaker tin with Pasote blanco, tepache liqueur, lime juice, simple syrup, and bitters. Add ice, cap with other side of tin and shake vigorously for 8-10 seconds, double strain with a Hawthorne strainer through a fine strainer over large ice cubes in a double old-fashioned glass. Garnish with a pineapple wedge.

BLANCO

Utterly clean and clear, the first impression of this beautifully balanced blanco is that you're drinking liquid light. Crisp, zesty citrus dominates the foreground, unfolding mid-palate to pure, succulent blue agave.