

A tall, clear glass filled with a vibrant orange-pink liquid. A large, clear ice cube is perched on the rim, and a fresh lime wedge is garnishing the top. The background is softly blurred, showing another similar glass and a wooden surface. The overall lighting is warm and inviting.

PASOTE
TEQUILA

SPRING
CHIQUITA

SPRING CHIQUITA

INGREDIENTS

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

METHOD

Build in shaker tin with Pasote Reposado, dry curaçao, 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.