

SOTOL QUECHOL



TEXANUM

AROMA Opens with exotic succulent aromas and spearmint followed by roasted nuts, ancho chile and cooked caramel.

TASTE Mild and tame with prominent and juicy flavors of black licorice. Round and balanced with subtle vegetal notes.



WHEELERI

AROMA Bright vegetal aromas lead to lemon rind, bay leaf and chipotle spice.

TASTE Fresh jalapeños give way to sweeter notes of black licorice and anise. A spicy finish lingers and spreads throughout the mouth.



EJERCITO

- 1 OZ QUECHOL TEXANUM SOTOL
- 1 OZ BOZAL ENSEMBLE MEZCAL
- .75 OZ LEMON JUICE
- .75 OZ ORGEAT
- 2 DROPS ORANGE BITTERS

METHOD Build in cocktail shaker, shake vigorously and strain into coupe or martini glass. Garnish with a lemon twist.



LA FLAMA BLANCA

- 1 OZ QUECHOL WHEELERI SOTOL
- .5 OZ BOZAL GENIZO MEZCAL
- 1 OZ LUXARDO BITTER
- .75 OZ DOLIN BLANC VERMOUTH
- PINCH OF SEA SALT

METHOD Build ingredients in mixing glass, add ice and then stir. Strain into a double old fashioned glass over ice. Garnish with an orange peel.



ESTRELLA

- 1.5 OZ QUECHOL TEXANUM SOTOL
- 1 OZ PASOTE BLANCO TEQUILA
- .75 OZ COCCHI AMERICANO
- 1-2 DROPS YUZU BITTERS

METHOD Build in a mixing glass, stir with ice and strain into a martini glass. Garnish with meyer lemon peel.



BOTANICAL COOLER

- 1 OZ QUECHOL WHEELERI SOTOL
- 1 OZ UNCLE VAL'S BOTANICAL GIN
- 1 OZ LIME JUICE
- .75 OZ SIMPLE SYRUP
- PINCH OF MINT
- 2-3 CUCUMBER SLICES

METHOD Build in a cocktail shaker and muddle ingredients. Shake and strain into Collins glass over ice. Top with soda, garnish with cucumber and a mint sprig.



NOMBRE DE DIOS

- 1.5 OZ QUECHOL WHEELERI SOTOL
- .5 OZ BOZAL CENIZO MEZCAL
- .5 OZ CAMPARI
- 1 STRAWBERRY
- .75 OZ LEMON JUICE
- .25 OZ SIMPLE SYRUP

METHOD Muddle ingredients in a shaker, shake vigorously and strain into a double old fashioned glass over ice. Garnish with peeled strawberry and lemon wheel.



SUNDANCE KID

- 1 OZ QUECHOL WHEELERI SOTOL
- .5 OZ PASOTE BLANCO TEQUILA
- .75 OZ GREEN CHILE LIQUEUR
- .75 OZ LIME JUICE
- 1 OZ PINEAPPLE JUICE
- .25 OZ AGAVE NECTAR

METHOD Build ingredients in Collins glass with ice. Stir to combine ingredients and then top with ginger beer. Garnish with green chile and a pineapple frond.