DRINK STRATEGY 5 100% AGAVE

THE TAHONA DIFFERENCE

- INCREASED PRESENCE OF AGAVE FIBERS
- NO ROLLING MILLS OR DIFFUSORS
- THE AGAVE IS MACERATED IN ORDER TO EXPOSE MOST OF THE FIBER PRESENCE, WHICH ENSURES THE MOST PRONOUNCED FLAVORS IN TEQUILA
- THE TAHONA WHEEL MACERATES IT INTO A PULP, NOT EXTRACTING JUICE FROM THE AGAVE







PALOMA

2 parts Olmeca Plata 2 parts pink grapefruit juice 1 part club soda

Add all ingredients to a mixing glass, and shake with ice. Strain over fresh ice into a highball glass, and garnish with a lime wedge and an optional salted rim.



TOMMY'S MARGARITA

2 parts Olmeca Plata 1 part fresh lime juice .5 part agave nectar

Build in a highball over ice, and stir. Garnish with a lime wedge and a salt rim

SALTOS 3 100% AGAVE

DRINK STRATEGY

MODERN

MEXICAN



BITTER TOP

1.5 parts Olmeca Plata .75 part Campari 2.5 parts grapefruit soda Top with light beer

Build in a highball over ice, and stir. Garnish with a grapefruit slice.



BRAZO FUERTE

2 parts Olmeca Plata .75 part strawberry purée 1 part lemon juice .5 part agave syrup Top with soda

Shake all ingredients except soda. Strain into highball over ice, top with soda and stir. Garnish with a sage leaf.



HERNANDEZ

2 parts Olmeca Reposado 2 part sweet vermouth Dash of maraschino liqueur Dash of Angostura bitters

Mix all ingredients, and strain into cocktail glass. Garnish with orange zest.



EL BURRO

2 parts Olmeca Plata 2 parts pink grapefruit juice 1 part club soda

Build in a highball over ice, and stir. Garnish with a lime wedge, and a salted rim.

CASUAL DINING



PAPPAS

1.25 parts Olmeca Plata 1.75 parts pineapple juice 1.75 parts pink grapefruit juice

Build in a highball over ice, and stir. Garnish with a pineapple wedge.



TNT

1.5 parts Olmeca Plata.5 part elderflower cordial3 parts green tea

Build in a highball over ice, and stir. Garnish with a lemon wedge and a sage leaf.



COLLINS

2 parts Olmeca Plata 1 part lemon juice .33 part agave syrup Top with club soda

Build in a highball over ice, and stir. Garnish with a lemon wedge and a sage leaf.



ALEJANDRO

2 parts Olmeca Reposado .5 part crème de blanc .5 part crème de cacao 1 part cream

Shake all ingredients and strain. Add grated nutmeg to finish.

IRISH PUB



ALTOS & CRAN

2 parts Olmeca Plata 3 parts cranberry 2.5 parts grapefruit soda Top with light beer

Build in a highball over ice, and stir. Garnish with a lime wedge.



BATANGA

2 parts Olmeca Plata .25 part lime juice 3 parts cola .5 part agave syrup Top with soda

Build in a highball over ice, and stir. Garnish with a lime wedge and salted rim.



TEQUILA SUNRISE

2 parts Olmeca Plata 1 part grenadine 3 parts orange juice

Add Olmeca and orange over ice, add juices and stir. Add grenadine at the end.



ALTOS HIGHBALL

2 parts Olmeca Reposado 3 parts apple juice

Build in a highball over ice, and stir. Garnish with a lemon wedge.

FINE DINING



LOLITA

2 parts Olmeca Plata .25 part lime juice 2 parts pomegranate juice 3 parts lemonade Orange bitters

Build in a highball over ice, and stir. Garnish with a lemon wedge.



2 parts Olmeca Plata 1 part lemon juice .75 part agave syrup Top with soda

Shake all ingredients except soda, strain into highball over ice, top with soda and stir. Garnish with thyme and lemon wedge.



MACHETE

1.25 parts Olmeca Reposado.75 part Aperol1 part Carpano Antica

Combine all ingredients, stir over ice and strain into glass. Garnish with orange zest.



VERDE

2 parts Olmeca Plata 1 part lime juice .75 part agave syrup Cucumber Coriander

Muddle the cucumber and coriander, add the rest of the ingredients and shake, double strain into highball.

THE COLORS OF TEQUILA™