



#### Fresa Breeze

Courtesy of Thomas Delos Reyes

#### **Ingredients:**

2 oz. Tequila Chamucos

1/2 oz. Agave Nectar

<sup>3</sup>/<sub>4</sub> oz. Fresh Lime Juice

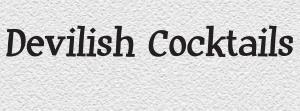
2 Strawberries

2 tsp. Diced Cucumber

Mint Sprig (optional)



Method: Muddle strawberries and agave nectar in a shaker. Add ingredients and shake with ice. Strain over ice and top with diced cucumber. Garnish with mint sprig (optional).





## Pineapple Playa

#### **Ingredients:**

1 <sup>1</sup>/<sub>4</sub> oz. Tequila Chamucos Blanco 1/2 oz Bauchant Liqueur 2 oz of fresh Pineapple Puree ½ oz. Fresh Lime Juice 1 tsp. Mango Puree 1 oz. Soda Water



**Method:** Add all the ingredients apart from the soda water to a shaker. Fill with ice and shake. Strain into a rocks glass with ice and top with soda water. Garnish with a cube of pineapple





#### **Mexican Mule**

Courtesy of Todd Camburn, Mixologist

### **Ingredients:**

1 ½ oz. Tequila Chamucos

2 dashes Angostura Bitters

3 slivers Serrano Chili (Seeds Removed)

1/2 oz. Total of Equal Parts Agave

and Fresh Lime Juice

Ginger Beer, to Top

Lime Wedge, to Garnish



**Method:** Fill glass with ice. Pour in tequila, agave/fresh lime juice mix, bitters, and serranos. Fill glass with ice, and top with ginger beer. Stir cocktail with straw and garnish with a lime wedge.



# Devilish Cocktails

# TEQUILA CHAMUCOS®

## **Summer Kiwi Smash**

#### **Ingredients:**

1 ½ oz Tequila Chamucos

3 Kiwi slices

5 Mint Leaves

1/2 oz of Simple Syrup

1/2 oz of Fresh Lemon Juice



**Method:** Combine the kiwi, mint leaves and simple syrup in a glass and muddle well. Add your Tequila Chamucos Blanco and fresh lemon juice. Shake and strain into a tall glass filled with ice! Garnish with a fresh kiwi slice or an edible flower.