

EL ESPOLÓN™

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|  A tall, clear glass filled with a pinkish-orange beverage, garnished with a slice of grapefruit and a wedge of lime. | <p>ESPOLÓN PALOMA</p> <p><i>3 oz Espolón Tequila Blanco</i> <i>1/2 oz Fresh Lime Juice</i> <i>Fresca or Sparkling Grapefruit Juice</i></p> <p>Rim highball glass with salt. Shake Blanco and lime juice over ice and pour into glass. Fill remainder of glass with Fresca or Sparkling Grapefruit Juice. Garnish with grapefruit peel or wedge.</p> |
|  A classic margarita in a rocks glass, garnished with a lime wedge and a small chili pepper. | <p>ESPOLÓN MARGARITA</p> <p><i>3 oz Espolón Tequila Reposado</i> <i>2 oz Lime Juice</i> <i>1 oz Agave Nectar</i></p> <p>Shake all ingredients over ice. Strain into a rocks glass over ice. Garnish with a lime wedge. Optional salt-rimmed glass.</p> |
|  A cocktail in a coupe glass, garnished with a large, bright orange marigold flower. | <p>MARIGOLD OFRENDA</p> <p><i>2 oz. Espolón Tequila Reposado</i> <i>1 oz. Fresh Lime Juice</i> <i>0.75 oz. Orange Curaçao or Triple Sec</i> <i>0.5 oz. Light Agave Nectar</i> <i>0.5 cup peeled and chopped cantaloupe</i> <i>1/8 teaspoon Chile de Arbol powder</i> <i>1 small edible marigold for garnish</i></p> <p>Muddle cantaloupe, Agave Nectar, and Orange Curaçao in the bottom of a mixing glass. Add remaining ingredients, excluding garnish. Add ice and shake very well for at least 10 seconds. Double strain into chilled cocktail glass. Garnish with edible marigold.</p> |
|  A cocktail in a coupe glass, garnished with a small skull-shaped object. | <p>FRESA CATRINA</p> <p><i>2 oz. Espolón Tequila Blanco</i> <i>0.5 oz. Fresh Lemon Juice</i> <i>0.75 oz. Simple Syrup</i> <i>1 small strawberry</i> <i>10 whole black peppercorns</i> <i>Splash of Absinthe</i></p> <p>Muddle strawberry with black peppercorns. Rinse a cocktail glass with absinthe. Shake all ingredients with ice in a shaker and fine strain into the rinsed cocktail glass.</p> |