

TEQUILA

TEQUILA IS MADE FROM THE BLUE AGAVE PLANT, an aloe vera–like plant that takes between eight and ten years to mature. Then, it can only be harvested once by stripping away its leaves and cooking what’s left: a core that weighs on average forty to seventy pounds (and it takes fifteen pounds of core to produce only one quart of tequila). The cooked cores are fermented with yeast (which converts the sugar to alcohol), then distilled twice—the second time yielding what will become tequila.

Like Scotch and bourbon, tequila takes its name from its place of origin, in this case the town of Tequila in Mexico’s state of Jalisco. By Mexican law, it can only be produced in this region under strict guidelines—though that doesn’t stop less scrupulous producers from making it outside those boundaries with whatever they want. There are two kinds of tequila: 100 percent blue agave and *mixto*, the former made purely from agave, the latter distilled with a mixture of 60 percent blue agave plus “other sugars.” Just look for “100 percent agave” and you’re safe.

Finally, there are four official classifications for tequila, though some have confusing subtitles. At the bottom is blanco (also called “silver” or “white”), which is clear, transparent, and bottled immediately after distillation. Next comes oro (“gold” or “joven”), which is blanco blended with caramel and other additives to appear aged; then reposado, which is blanco aged in white oak barrels for up to one year. At the top there’s añejo, which is blanco aged in white oak barrels for at least one year, though often much longer.

ALAMO SPLASH

1½ oz. Tequila
 1 oz. Orange Juice
 ½ oz. Pineapple Juice
 1 splash Lemon-lime Soda

Mix with ice and strain into chilled Collins glass.

AMANTE PICANTE

2 slices Cucumber
 2 sprigs Cilantro
 2 oz. Blanco Tequila
 1 oz. Lime Juice
 1 oz. Simple Syrup
 2 dashes Green Tabasco Sauce

Muddle cucumber and cilantro in mixing glass. Add rest of the ingredients. Shake with ice and double-strain into chilled cocktail glass. Garnish with a cucumber wheel.

AÑEJO BRAVO

2 oz. Añejo Tequila
 ¼ oz. Agave Nectar
 2 dashes Angostura Bitters
 1 dash Orange Bitters

Stir with ice and strain into chilled old-fashioned glass. Garnish with a grapefruit twist.

BIG RED HOOTER

1 oz. Tequila
 ¾ oz. Amaretto
 Pineapple Juice
 1 oz. Grenadine

Pour tequila and amaretto into ice-filled Collins glass. Fill with pineapple juice and top with grenadine. Garnish with a maraschino cherry and serve with a straw.

BLOODY MARIA

1 oz. Tequila
 2 oz. Tomato Juice
 1 dash Lemon Juice
 1 dash Tabasco Sauce
 1 dash Celery Salt

Shake all ingredients with ice. Strain into ice-filled old-fashioned glass. Add a slice of lemon.

BLUE MARGARITA

1½ oz. Tequila
 ½ oz. Blue Curaçao
 1 oz. Lime Juice

Shake ingredients with ice and strain into chilled, salt-rimmed cocktail glass.

BRAVE BULL

1½ oz. Tequila
 1 oz. Coffee Liqueur

Pour into ice-filled old-fashioned glass and stir. Add a twist of lemon.

BUM'S RUSH

1½ oz. Blanco Tequila
 ¾ oz. Triple Sec
 ¾ oz. Honey Liqueur
 1 oz. Lime Juice
 1 oz. Apple Cider

Shake with ice and strain into ice-filled Collins glass. Garnish with a lime wedge.

CACTUS BERRY

1¼ oz. Tequila
 1¼ oz. Red Wine
 1 oz. Triple Sec
 ¾ oz. Superfine Sugar (or Simple Syrup)
 ¾ oz. Lemon Juice
 1 splash Lemon-lime Soda
 1 dash Lime Juice

Shake with ice and pour into large, chilled, salt-rimmed cocktail or margarita glass.

CATALINA MARGARITA

1½ oz. Tequila
 1 oz. Peach Schnapps
 1 oz. Blue Curaçao
 2 oz. Superfine Sugar (or Simple Syrup)
 2 oz. Lemon Juice

Shake with ice and strain into chilled cocktail or margarita glass.

CHAPALA

1½ oz. Reposado Tequila
 1½ oz. Fresh Orange Juice
 ¾ oz. Fresh Lemon Juice
 1 dash Grenadine
 1 dash Orange Flower Water

Shake and strain into hurricane glass. Fill glass with crushed ice. Garnish with orange blossoms.

CHINCHONA

1½ oz. Añejo Tequila
 ¾ oz. Lillet Rouge
 ½ oz. Orange Curaçao
 2 dashes Orange Bitters

Stir with ice and strain into chilled cocktail glass. Garnish with an orange twist.

CHUPA CABRA

2 oz. Blanco Tequila
 ½ oz. Lime Juice
 ¾ oz. Grapefruit Juice
 ½ oz. Campari
 ½ oz. Simple Syrup
 1 dash Angostura Bitters

Shake with ice and strain into chilled cocktail glass. Garnish with a lime wheel.

COMPANY B

- 1 Strawberry
- 1½ oz. Blanco Tequila
- ½ oz. Campari
- ½ oz. Triple Sec
- ½ oz. Lemon Juice
- ¼ oz. Agave Nectar

Muddle strawberry in mixing glass. Add rest of the ingredients. Shake with ice and double-strain into chilled cocktail glass. Garnish with a slice of strawberry.

COUNT CAMILLOS PALOMA

- ¾ oz. Blanco Tequila
- ¾ oz. Sweet Vermouth
- ¾ oz. Campari
- 2 oz. Grapefruit Soda

Build in ice-filled Collins glass and stir. Garnish with a sprig of rosemary.

DIABLO

- 1½ oz. Tequila
- ¾ oz. Crème de Cassis
- ½ oz. Lime Juice
- Ginger Ale

Shake first three ingredients with ice. Strain into chilled Collins glass. Top with ginger ale. Garnish with a lime wheel.

EL NIÑO

- 6 Lime Chunks
- 1 Strawberry
- ¾ oz. Superfine Sugar
(or Simple Syrup)
- 1 cube Sugar
- 2 oz. Tequila
- 5 drops Rose Water

Muddle lime, strawberry, and sugar/syrup. Add rest over cracked ice. Shake briefly and strain into ice-filled old-fashioned glass.

FLOWER POWER

- 2 oz. Blanco Tequila
- 1 oz. Grapefruit Juice
- ½ oz. Agave Nectar
- 3 dashes Orange Flower Water
- 1 Egg White
- 2 dashes Peychaud's Bitters

Shake without ice. Then shake with ice and strain into chilled cocktail glass.

FROSTBITE

- 1 oz. Tequila
- ¾ oz. Crème de Cacao
(White)
- ¾ oz. Cream

Shake with ice and strain into chilled cocktail glass. Garnish with fresh-grated nutmeg on top.

🍸 **GUADALAJARA**

2 oz. Tequila
 1 oz. Dry Vermouth
 ½ oz. Bénédictine
 Stir with ice and strain into chilled cocktail glass.
 Garnish with a lemon twist.

📄 **HAIRY SUNRISE**

¾ oz. Tequila
 ¾ oz. Vodka
 ½ oz. Triple Sec
 3 oz. Orange Juice
 2–3 dashes Grenadine
 Shake all ingredients with ice except grenadine. Strain into chilled Collins glass. Float grenadine on top and garnish with a lime slice.

🍸 **HIGH PLAINS DRIFTER NO. 1**

2 oz. Blanco Tequila
 ¾ oz. Fresh Lime Juice
 ¾ oz. Honey Syrup
 1 dash Angostura Bitters
 1 splash Campari
 Shake first four ingredients with ice and strain into chilled, Campari-rinsed cocktail glass.

📄 **HOT PANTS**

1½ oz. Tequila
 ½ oz. Peppermint Schnapps
 1 tbsp. Grapefruit Juice
 1 tsp. Superfine Sugar
 (or Simple Syrup)
 Shake with ice and pour into salt-rimmed old-fashioned glass.

🍸 **THE INTERESTING COCKTAIL**

2 oz. Blanco Tequila
 ½ oz. Aperol
 ½ oz. Crème de Cacao (Dark)
 ¾ oz. Lemon Juice
 Shake with ice and strain into chilled cocktail glass.
 Garnish with a grapefruit twist.

🍸 **LA BOMBA**

1¼ oz. Gold Tequila
 ¾ oz. Triple Sec
 1½ oz. Pineapple Juice
 1½ oz. Orange Juice
 2 dashes Grenadine
 Combine all ingredients except grenadine with ice and shake just three times. Pour into sugar-rimmed cocktail glass. Add grenadine and garnish with a lime wheel.

🍸 **LA PERLA**

1½ oz. Reposado Tequila
 1½ oz. Manzanilla Sherry
 ¾ oz. Pear Liqueur
 Stir with ice and strain into chilled cocktail glass.
 Garnish with a lemon twist.

🍸 LA ULTIMA PALABRA

¾ oz. Blanco Tequila
 ¾ oz. Grapefruit Juice
 ¾ oz. Lime Juice
 ¾ oz. Yellow Chartreuse
 ¾ oz. Maraschino Liqueur

Shake with ice and strain into chilled cocktail glass. Garnish with a grapefruit twist.

🍸 LILLYPAD

1½ oz. Blanco Tequila
 ½ oz. Lillet Blanc
 ½ oz. Lillet Rouge
 1½ oz. Apple Juice
 ¼ oz. Agave Nectar
 ¾ oz. Lime Juice

Shake with ice and strain into chilled cocktail glass. Garnish with a blood orange wheel.

🍸 MARGARITA

1½ oz. Tequila
 ½ oz. Triple Sec
 1 oz. Lemon Juice or Lime Juice

Shake ingredients with ice and strain into chilled, salt-rimmed cocktail glass.

🍸 MEXICANA

1½ oz. Tequila
 1 oz. Lemon Juice
 1 tbsp. Pineapple Juice
 1 tsp. Grenadine

Shake with ice and strain into chilled cocktail glass.

🍷 MEXICAN FIRING SQUAD

2 oz. Tequila
 1 oz. Superfine Sugar (or Simple Syrup)
 ¾ oz. Lime Juice
 1 tsp. Pomegranate Molasses
 2 dashes Angostura Bitters

Shake and strain into ice-filled highball glass. Garnish with a lime wheel.

🍷 MEXICAN MADRAS

3 oz. Cranberry Juice
 ½ oz. Orange Juice
 1 oz. Gold Tequila
 1 dash Lime Juice

Shake with ice and strain into old-fashioned glass. Garnish with an orange slice.

🍷 MEXICOLA

2 oz. Tequila
 ½ oz. Lime Juice
 Cola

Pour tequila and lime juice into ice-filled Collins glass. Fill with cola and stir.

🍸 NO. 8

2 oz. Reposado Tequila
 ¾ oz. Palo Cortado Sherry
 ½ oz. Honey Liqueur
 2 dashes Orange Bitters

Stir with ice and strain into chilled cocktail glass. Garnish with a lemon twist.

🍷 THE OAXACA OLD-FASHIONED

1½ oz. Reposado Tequila
 ½ oz. Mezcal
 ¼ oz. Agave Nectar
 2 dashes Angostura Bitters

Stir with ice and strain into chilled old-fashioned glass. Garnish with a flamed orange twist.

🍸 OLDEST TEMPTATION

2 oz. Añejo Tequila
 1 oz. Apple Juice
 ½ oz. Lemon Juice
 ½ oz. Triple Sec
 ¼ oz. Simple Syrup
 1 dash Angostura Bitters

Shake with ice and strain into chilled cocktail glass. Garnish with a flamed lemon zest.

🍷 PACIFIC SUNSHINE

1½ oz. Tequila
 1½ oz. Blue Curaçao
 ¾ oz. Superfine Sugar
 (or Simple Syrup)
 ¾ oz. Lemon Juice
 1 dash Bitters

Mix with ice and pour, with ice, into chilled, salt-rimmed parfait or hurricane glass. Garnish with a lemon wheel.

🍸 PANCHO VILLA

1 oz. Añejo Tequila
 ¾ oz. Aperol
 ¾ oz. Sweet Vermouth
 1 dash Peach Bitters

Stir with ice and strain into chilled cocktail glass. Garnish with a grapefruit twist.

🍷 PIÑA AGAVE

2 slices Cucumber
 1½ oz. Blanco Tequila
 1 oz. Pineapple Juice
 ¾ oz. Lemon Juice
 ½ oz. Agave Nectar
 Lemon-lime Soda

Muddle cucumber in mixing glass. Add the next four ingredients. Shake with ice and strain into chilled cocktail glass. Top with soda and garnish with a slice of cucumber.

🍸 THE PONCHO

2 oz. Reposado Tequila
 ½ oz. Dry Vermouth
 ½ oz. Maraschino Liqueur
 2 dashes Peychaud's Bitters

Stir with ice and strain into chilled cocktail glass. Garnish with a cherry.

🍸 PURPLE GECKO

1½ oz. Tequila
 ½ oz. Blue Curaçao
 ½ oz. Red Curaçao
 1 oz. Cranberry Juice
 ½ oz. Superfine Sugar (or Simple Syrup)
 ½ oz. Lemon Juice
 ½ oz. Lime Juice

Shake with ice and pour into chilled, salt-rimmed cocktail or margarita glass. Garnish with a lime wedge.

🍸 PURPLE PANCHO

1 oz. Tequila
 ½ oz. Blue Curaçao
 ½ oz. Sloe Gin
 2 oz. Lime Juice
 1 oz. Superfine Sugar (or Simple Syrup)
 1 oz. Lemon Juice

Shake with ice and pour into chilled, salt-rimmed cocktail or margarita glass. Garnish with a lime wheel.

🍸 THE REFUGE

1½ oz. Blanco Tequila
 ½ oz. Aperol
 ¼ oz. Agave Nectar
 ¼ oz. Fresh Lime Juice
 ¼ oz. Fresh Grapefruit Juice

Shake with ice and strain into chilled cocktail glass.

🍷 ROSITA

1½ oz. Tequila
 ½ oz. Sweet Vermouth
 ½ oz. Dry Vermouth
 ½ oz. Campari
 1 dash Bitters

Stir with ice and strain into ice-filled old-fashioned glass. Garnish with lemon twist.

🍷 SANTANA SLING

1½ oz. Reposado Tequila
 ½ oz. Cherry Heering
 ¼ oz. Batavia Arak (or Rum)
 ½ oz. Lime Juice
 3 oz. Ginger Beer

Build in ice-filled Collins glass and stir.

🍸 SATIN SHEETS

1½ oz. Blanco Tequila
 ½ oz. Falernum
 ½ oz. Simple Syrup
 ¾ oz. Lime Juice

Shake with ice and strain into chilled cocktail glass. Garnish with a lime wheel.

🍸 SEA OF CORTEZ

1½ oz. Blanco Tequila
 1 oz. Lime Juice
 ¾ oz. Crème de Cassis
 ¼ oz. Orange Curaçao
 Shake with ice and strain into chilled cocktail glass.

🍷 SHADY LADY

1 oz. Tequila
 1 oz. Melon Liqueur
 4 oz. Grapefruit Juice
 Combine all ingredients in ice-filled highball glass and stir. Garnish with honeydew melon, lime, or a maraschino cherry.

🍸 SILK STOCKINGS

1½ oz. Tequila
 1 oz. Crème de Cacao
 1½ oz. Cream
 1 dash Grenadine
 Shake ingredients with ice and strain into chilled cocktail glass. Sprinkle cinnamon on top.

🍷 SLOE TEQUILA

1 oz. Tequila
 ½ oz. Sloe Gin
 1 tbs. Lime Juice
 Combine all ingredients with ½ cup of crushed ice in blender on low speed. Pour into old-fashioned glass. Add ice cubes and a twist of cucumber peel.

🍷 SMOKED MARGARITA

1 oz. Reposado Tequila
 1 oz. Triple Sec
 ½ oz. Lemon Juice
 ½ oz. Lime Juice
 1 splash Whisky (Scotch, heavily peated)
 Shake and strain over ice in old-fashioned glass. Garnish with a lime wedge.

🍸 SOUTH OF THE BORDER

1 oz. Tequila
 ¾ oz. Coffee-flavored Brandy
 ½ oz. Lime Juice
 Shake with ice and strain into chilled sour glass. Add a lime slice.

🍸 STRAWBERRY MARGARITA

1 oz. Tequila
 ½ oz. Triple Sec
 ½ oz. Strawberry Schnapps
 1 oz. Lemon Juice or Lime Juice
 1 oz. Fresh or Frozen Strawberries

Shake with ice and strain into chilled cocktail glass (salt-rimmed, if desired).

🍷 SUNDAY CONFESSION

1 oz. Blanco Tequila
 1 oz. Limoncello
 ½ oz. Lemon Juice
 Ginger Beer
 Build first three ingredients in ice-filled Collins glass. Stir and top with ginger beer. Garnish with a lemon wedge.

TEQUILA CANYON

1½ oz. Tequila
 ⅛ oz. Triple Sec
 4 oz. Cranberry Juice
 ¼ oz. Pineapple Juice
 ¼ oz. Orange Juice

Pour first three ingredients into ice-filled Collins glass and stir gently. Top with pineapple and orange juices. Garnish with a lime wheel. Serve with a straw.

TEQUILA COLLINS

½ oz. Lemon Juice
 1 tsp. Superfine Sugar
 (or Simple Syrup)
 2 oz. Tequila
 Club Soda

Shake first three ingredients with ice and strain into chilled Collins glass. Add several ice cubes, fill with club soda, and stir. Garnish with slices of lemon and orange, and a maraschino cherry. Serve with a straw.

TEQUILA MANHATTAN

2 oz. Tequila
 1 oz. Sweet Vermouth
 1 dash Lime Juice

Shake with ice and strain into ice-filled old-fashioned glass. Add a maraschino cherry and an orange slice.

TEQUILA MATADOR

1½ oz. Tequila
 3 oz. Pineapple Juice
 ½ oz. Lime Juice

Shake with crushed ice and strain into chilled champagne flute.

TEQUILA MOCKINGBIRD

1½ oz. Tequila
 ¾ oz. Crème de Menthe
 (Green)
 1 oz. Lime Juice

Shake with ice and strain into chilled cocktail glass. Garnish with a lime slice.

Keep Track

Make a check immediately after serving a drink or a round of drinks. The bar can get away from you quickly if you're not organized and methodical about all your tasks—especially billing. No matter how busy the bar gets, keep your tasks ordered and handle one job at a time. Keep the rest of the bar happy with your grace, confidence, and sparkling dialogue.

—DALE DEGROFF (a.k.a. King Cocktail),
 author of *The Craft of the Cocktail*

☐ TEQUILA OLD-FASHIONED

½ tsp. Superfine Sugar
(or Simple Syrup)

1 dash Bitters

1 tsp. Water

1½ oz. Tequila

1 splash Club Soda

Mix sugar/syrup, bitters, and water in old-fashioned glass. Add tequila, ice, and club soda. Garnish with a pineapple stick.

🍸 TEQUILA PINK

1½ oz. Tequila

1 oz. Dry Vermouth

1 dash Grenadine

Shake with ice and strain into chilled cocktail glass.

☐ TEQUILA SMASH

4 Blueberries

4 Cherries

2 oz. Blanco Tequila

½ oz. Lime Juice

½ oz. Maraschino Liqueur

Muddle blueberries and cherries in mixing glass. Add the rest of ingredients. Shake with ice and strain into ice-filled old-fashioned glass. Garnish with a lime wheel skewered with a cherry and a blueberry.

🍸 TEQUILA SOUR

1 oz. Lemon Juice

1 tsp. Superfine Sugar
(or Simple Syrup)

2 oz. Tequila

Shake with ice and strain into chilled sour glass. Garnish with a half-slice of lemon and a maraschino cherry.

☐ TEQUILA STRAIGHT

1 pinch Salt

1½ oz. Tequila

¼ oz. Lemon (wedge)

Put salt between thumb and index finger on back of left hand. Hold shot glass of tequila in same hand and lemon wedge in right hand. Taste salt, drink the tequila, and then suck the lemon.

☐ TEQUILA SUNRISE

2 oz. Tequila

4 oz. Orange Juice

¾ oz. Grenadine

Stir tequila and orange juice with ice and strain into ice-filled highball glass. Pour in grenadine slowly and allow to settle. Before drinking, stir to complete your sunrise.

🍸 TEQUINI

1½ oz. Tequila

½ oz. Dry Vermouth

1 dash Bitters (optional)

Stir with ice and strain into chilled cocktail glass. Serve with a twist of lemon peel and an olive.

☐ **TEQUONIC**

2 oz. Tequila
 1 oz. Lemon Juice (or ½ oz.
 Lime Juice)
 Tonic Water

Pour tequila into ice-filled old-fashioned glass. Add fruit juice, fill with tonic water, and stir.

☐ **TÍA JUANATHAN**

1½ oz. Blanco Tequila
 ½ oz. Lime Juice
 ½ oz. Aperol
 ½ oz. Yellow Chartreuse
 Club Soda

Shake first four ingredients with ice and strain into ice-filled highball glass. Top with club soda and garnish with half an orange wheel.

☐ **TIJUANA TAXI**

2 oz. Gold Tequila
 1 oz. Blue Curaçao
 1 oz. Tropical Fruit Schnapps
 Lemon-lime Soda

Pour tequila, curaçao, and schnapps into ice-filled large highball glass. Fill with lemon-lime soda and garnish with an orange slice and a maraschino cherry.

☐ **T.N.T. NO. 2**

1 oz. Tequila
 Tonic Water

Mix with ice in old-fashioned glass.

Keep It Simple

A simple drink that's perfectly executed is far, far more satisfying than a complex, creative one that isn't. If a patron's drink is too warm, too sweet, too weak, or too strong (yes, such a thing is theoretically possible), he or she won't be impressed by its clever name and its innovative use of infusions. On the other hand, strain a subzero-cold mixture of gin and vermouth into a chilled glass and twist a swatch of fresh lemon peel over the top and that patron won't care in the slightest that you're out of shiso-infused vodka and fresh lemongrass juice.

—DAVE WONDRIK,
 drinks correspondent, *Esquire* magazine

🍸 TOREADOR

1½ oz. Tequila
 ½ oz. Crème de Cacao
 1 tbsp. Light Cream

Shake with ice and strain into chilled cocktail glass. Top with a little whipped cream and sprinkle lightly with cocoa.

🍷 TRAFFIC LIGHT COOLER

¾ oz. Melon Liqueur
 1 oz. Gold Tequila
 1 splash Superfine Sugar
 (or Simple Syrup)
 1 splash Lemon Juice
 2 oz. Orange Juice
 ½ oz. Sloe Gin

Into ice-filled pilsner glass first pour the melon liqueur and then the tequila to create the green layer. Add the sugar/syrup and lemon juice. Slowly pour the orange juice against side of glass to create the yellow layer. Add a few more ice cubes, if needed. Carefully float the sloe gin on top for the red layer. Garnish with a maraschino cherry and lemon and lime wheels. Stir just before drinking.

🍸 THE 21ST CENTURY

1½ oz. Blanco Tequila
 ¾ oz. Lime Juice
 ¾ oz. White Crème de Cacao
 1 splash Pastis

Shake first three ingredients with ice and strain into chilled, pastis-rinsed cocktail glass.

🍷 VAGABUNDO

2 oz. Reposado Tequila
 1½ oz. Pineapple Juice
 1½ oz. Celery Juice
 ½ oz. Lime Juice

Build in ice-filled hurricane glass and stir. Garnish with a lime wheel.

🍸 VENIAL SIN

1½ oz. Blanco Tequila
 ½ oz. Yellow Chartreuse
 ¼ oz. Elderflower Liqueur
 ¼ oz. Maraschino Liqueur
 ½ oz. Mezcal

Stir with ice and strain into chilled cocktail glass.

🍷 VIVA VILLA

1 oz. Lime Juice
 1 tsp. Superfine Sugar
 (or Simple Syrup)
 1½ oz. Tequila

Shake with ice and strain into salt-rimmed, ice-filled old-fashioned glass.

 **WILD THING**

1½ oz. Tequila

1 oz. Cranberry Juice

1 oz. Club Soda

½ oz. Lime Juice

Pour into ice-filled old-fashioned glass. Garnish with a lime wheel.

 **YELLOW ROSE OF TEXAS**

2 oz. Blanco Tequila

¾ oz. Lemon Juice

½ oz. Simple Syrup

¼ oz. Yellow Chartreuse

Shake with ice and strain into chilled cocktail glass. Garnish with 3 drops of rose water.