



Bartender Training

Classic Margarita

*"**Bright** and **balanced** with 100% agave blanco tequila."*

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Draft #1:

- Salt the rim of a specialty double old fashioned glass. Add ice and pour 5 floz of cocktail from the draft. Garnish with a lime wedge.



On the Fly:

- 2 floz House Blanco Tequila
- .75 floz Lime Juice
- .5 floz Vedrenne Triple Sec Curacao
- .5 floz 1:1 Agave Syrup*

Add all ingredients to a shaker and shake with ice. Fine into a salt-rimmed specialty DOF with cubed ice. Lime wedge garnish.

To-Go:

Fill a small jar with 5 floz of the cocktail. Place some salt in a mini Ziploc. Place a lime wedge in another Ziploc. Rubberband both to the jar.

No Regrets Margarita

*"This unique margarita uses **monkfruit**, a natural **zero-glycemic sweetener** to effectively make this a **sugar-free**, balanced margarita."*

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Draft #2:

- Rim a specialty double old fashioned glass with Himalayan salt. Add ice and pour 5 floz of cocktail from the draft. Garnish with a dehydrated glitter lime wheel.

On the Fly:

- 2 floz House Reposado Tequila
- .75 floz Lime Juice
- .75 floz Monk Fruit Simple Syrup

Add all ingredients to a shaker and shake with ice. Strain into a Himalayan salt-rimmed specialty DOF with cubed ice. Garnish with a dehydrated-glitter lime wheel.

To-Go:

Fill a small jar with 5 floz of the cocktail. Place some Himalayan salt and a dehydrated-glitter lime wheel in the same mini Ziploc. Rubberband the Ziploc to the jar.



Mezcal Margarita

*"Refreshing and easy with a **just enough** smoke."*

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Draft #3:

- Rim a specialty double old fashioned glass with Tajin. Add ice and pour 5 floz of cocktail from the draft Garnish with a dehydrated-glitter orange half wheel.



On the Fly:

- 2 floz House Mezcal
- .75 floz Lime Juice
- .75 floz 1:1 Agave Syrup

Add all ingredients to a shaker and shake with ice. Fine-strain into a Tajin-rimmed specialty DOF with cubed ice. Garnish with a dehydrated-glitter orange half wheel.

To-Go:

Fill a small jar with 5 floz of the cocktail. Place some Tajin in a mini Ziploc. Place a dehydrated-glitter orange half wheel in another Ziploc. Rubberband both to the jar.

Lychee - Rose Margarita

"Fun, **exotic** and **tropical** take on a classic cocktail."

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Draft #5:

- Rim a specialty double old fashioned glass with sugar. Add ice and pour 5 floz of cocktail from the draft. Garnish with a lime wedge.

On the Fly:

- 2 floz House Blanco Tequila
- .75 floz Lime Juice
- .5 floz Torani Lychee syrup
- 2x Orange Bitters
- Tiniest drop of key lime oil
- Tiniest drop of rose water

Add all ingredients to a shaker and shake with ice. Fine-strain into a sugar-rimmed specialty DOF with cubed ice. Garnish with a lime wedge.

To-Go:

Fill a small jar with 5 floz of the cocktail. Place some Tajin in a mini Ziploc. Place a lime wedge in another Ziploc. Rubberband both to the jar.



Virgin Margarita

*"This is our **non-alcoholic** version of a classic margarita."*

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Draft #6:

- Salt the rim of a specialty double old fashioned glass. Add ice and pour 5 floz of cocktail from the draft. Garnish with a lime wedge and rose petal.
- NOTE: All non-alcoholic drinks get an added rose petal garnish to distinguish them from boozy drinks.



If a guest orders a margarita with an upgraded tequila or mezcal:

On the Fly:

- 2 floz Upgraded Spirit
- 3 floz of the virgin margarita draft #6

Salt the rim of a specialty double old fashioned glass. Add ice and pour 2 floz of the upgraded spirit. Then add 3 oz of the draft virgin margarita. Garnish with a lime wedge.

To-Go:

Fill a small jar with 2 floz of the upgraded spirit and 3 floz of the virgin margarita draft #6. Place some salt in a mini Ziploc. Place a lime wedge in another Ziploc. Rubberband both to the jar.

Spicy Strawberry Margarita

"Fruity with **habanero** heat. Choose from the Classic Margarita, No Regrets Margarita, or Mezcal Margarita."

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Draft #1, #2, or #3:

- 2 dashes Scrappy's Firewater Tincture
- 4 oz Chosen Margarita
- 1.5 floz Strawberry Puree

Salt the rim of a specialty double old fashioned glass with the corresponding salt for the chosen margarita. Add all other ingredients into the glass. Use electronic whisk to mix the drink. Add ice. Garnish with corresponding garnish and 1 thin slice of habanero.

To-Go:

Squeeze 1.5 floz of puree into a to-go jar. Measure 4 floz of margarita into the to-go jar. Shake the jar for 2 seconds WITHOUT ice just to mix the margarita with the puree. Use mini Ziplocs for the correct garnishes. Rubberband the mini Ziplocs to the jar.



Margarita Flight

"Fruity with **habanero** heat. Choose from the Classic Margarita, No Regrets Margarita, or Mezcal Margarita."

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Draft #1, #2, or #3:

- 2 dashes Scrappy's Firewater Tincture
- 4 oz Chosen Margarita
- 1.5 floz Strawberry Puree

Salt the rim of a specialty double old fashioned glass with the corresponding salt for the chosen margarita. Add all other ingredients into the glass. Use electronic whisk to mix the drink. Add ice. Garnish with corresponding garnish and 1 thin slice of habanero.

To-Go:

Squeeze 1.5 floz of puree into a to-go jar. Measure 4 floz of margarita into the to-go jar. Shake the jar for 2 seconds WITHOUT ice just to mix the margarita with the puree. Use mini Ziplocs for the correct garnishes. Rubberband the mini Ziplocs to the jar.



Flavored Margaritas

*"All of our margaritas can have one of 4 flavors added to them: **strawberry**, **mango**, **passion fruit**, and **Chamoy**.*

However, if a flavor is added to our No Regrets Margarita, it will add sugar and therefore not be a totally skinny margarita."

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On the Fly:

- 4 floz of chosen margarita from draft
- 1.5 floz of chosen puree flavor (strawberry, mango, papaya, Chamoy)

Squeeze 1.5 floz of puree into a shaker. Measure 4 floz of margarita into the shaker. Shake for 2 seconds WITHOUT ice just to mix the margarita with the puree. Pour into a double old fashioned glass with the correct salt and garnish.

To-Go:

Squeeze 1.5 floz of puree into a to-go jar. Measure 4 floz of margarita into the to-go jar. Shake the jar for 2 seconds WITHOUT ice just to mix the margarita with the puree. Use mini Ziplocs for the correct garnishes. Rubberband the mini Ziplocs to the jar.

Lemongrass Paloma

*"Crisp, bright, and **extremely crushable** drink with lemongrass and vibrant citrus."*

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Draft #4:

- Half-rim a Collins glass with Tajin and add 3 dashes of Angostura bitters. Fill with ice and pour from Paloma tap until the glass is $\frac{3}{4}$ full. Top with grapefruit soda. Garnish with a dehydrated-glitter grapefruit half wheel.



On the Fly (not ideal b/c the lemongrass oil is so strong):

- 2 floz Tesoro #5 Tequila
- .5 floz Lime Juice
- .5 floz 1:1 Agave Syrup
- 3x Angostura Bitters
- Tiniest Drop of Lemongrass Oil
- Top with Grapefruit Soda

Rim a Collins Glass with Tajin. Add all ingredients except the grapefruit soda into a shaker (Make sure you just touch the inside of the lemongrass oil lid with a straw and dip that straw into the cocktail!). Shake with ice and strain into the Collins glass. Top with roughly 2 floz of grapefruit soda. Garnish with a dehydrated-glitter grapefruit half wheel.

To-Go:

Combine the ingredients into a jar. Place a dehydrated-glitter grapefruit half wheel in a Ziploc bag. Place Tajin in a separate Ziploc bag. Rubberband both Ziplocs to the jar.

Smoked Pineapple Mule

*"Tropical and **fruity** with **smoke** and **heat**."*

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On the Fly:

- 1.5 floz House Mezcal
- 3 floz Mule Mix*
- Top with Topo Chico



In a copper mug, combine all ingredients, add ice, and top with the Topo Chico. Garnish with a slapped mint bouquet and dehydrated-glitter pineapple half wheel.

To Go:

Combine the ingredients into a jar. Place a dehydrated-glitter pineapple half wheel in a Ziploc bag (skip the mint). Rubberband the Ziploc to the jar.

Mule Mix (makes 8 servings in one 750ml bottle):

- 4 floz Licor 43
- 4 floz Ginger Juice
- 8 floz Pineapple Juice
- 8 floz Sour Mix*
- 16 Dashes Angostura Bitters
- 16 Dashes Scrappy's Firewater Tincture

Sour Mix (fills one 750ml bottle):

- 12 floz 1:1 Agave Syrup
- 12 floz Lime Juice

Tu Madre's Mezcal Old Fashioned

"Bracing and aromatic with hints of smoke, orange, and cardamom."

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From the Bottle:

- 2.5 oz Mezcal Old Fashioned Batch

Into a specialty double old fashioned glass with ice, pour 2.5 oz of the Tu Madre Mezcal Old Fashioned batch. Stir with a bar spoon for 10 rotations. Top with ice if necessary. Garnish with dehydrated glitter orange half wheel

On the Fly:

- 1.5 floz House Reposado Tequila
- 1 floz House Mezcal
- .25 floz 2:1 Agave Syrup
- 1x Cardamom Bitters
- 2x Angostura Bitters

Combine all ingredients into a mixing glass with ice and stir for 30 seconds. Strain into a double old fashioned with cubed ice. Garnish with orange twist.

To Go:

Combine the ingredients into a jar. Place a dehydrated-glitter orange half wheel in a Ziploc bag. Rubberband the Ziploc to the jar.



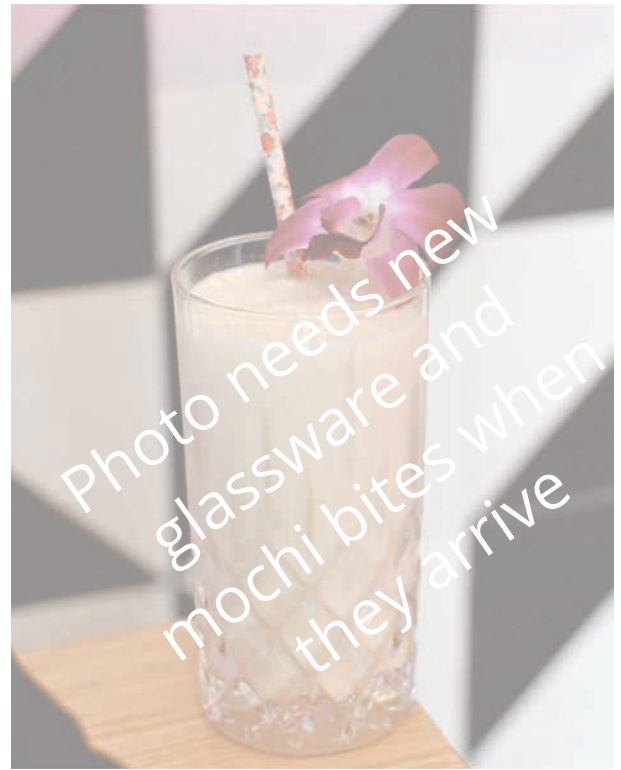
Horchata Tu Madre

"Creamy **almond** and rice flavors with **baking spices**."

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Slushy Machine #1

- 1.5 floz Selvarey Rum
 - Horchata Slushy*
 - 2x Angostura Bitters
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- In a 10 oz slushy cup, combine the rum and bitters. Top with horchata slushy and stir briefly to incorporate. Garnish with an orchid and picked mochi bites.



To-Go:

Add the ingredients to a plastic to-go cup. Place an orchid and picked mochi bites in a Ziploc bag. Rubberband the bag to the to-go cup.

Strawberry Frosé

*"**Fruity** and **aromatic** with undertones of key lime. Frosés are so LA"*

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Slushy Machine #2:

- Pour the slushy directly into a coupe glass. Garnish with dehydrated-glitter lime wheel.

To-Go:

Add the ingredients to a plastic to-go cup. Place dehydrated-glitter lime wheel into a Ziploc bag. Rubberband the bag to the to-go cup.



Beach Boy

*"Tropical **island vibes** with bright **mango** and **yuzu** flavors backed by a blended rum and **spice**"*

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Slushy Machine #3:

- 1.5 floz Royal Standard Rum
- 2x Scrappy's Firewater Tincture
- Top with Mango Slushy

In a 10 oz slushy glass, combine the rum, firewater tincture, and mango slushy. Stir briefly to incorporate and add a straw. Garnish with a mint bouquet and dehydrated-glitter pineapple half-wheel.

To-Go:

Add the ingredients to a plastic to-go cup. Place dehydrated-glitter pineapple half wheel into a Ziploc bag (skip the mint). Rubberband the bag to the to-go cup.



Frozen Margarita

*"**Bright** and **balanced** with 100% agave blanco tequila. Just cold AF"*

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Slushy Machine #4:

- Salt the rim of a coupe glass and pour the slushy directly into that glass. Garnish with a lime wedge and orchid with glitter.



To-Go:

Add the ingredients to a plastic to-go cup. Place an orchid into a Ziploc bag and lime wedge into a separate Ziploc bag. Rubberband both bags to the to-go cup.

Bloody Mary/Maria

"Uses our house spicy Bloody Mary mix."

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Directions:

- 2 floz Vodka (or Tequila for Bloody Maria)
- 2x Firewater Tincture
- Fill with Bloody Mary Mix



Salt the rim of a Collins glass. In the glass combine the vodka/tequila, Scrappy's, and then add the ice. Top the drink with the house Bloody Mary mix. Garnish with a lime wedge and FRESH cucumber coin with a pick.

To-Go:

Fill a small jar with the alcohol and 4 floz of the Bloody Mary mix. Place some salt in a mini Ziploc. Place a lime wedge and cucumber coin in another Ziploc. Rubberband both bags to the jar.

Michelada

*"the lighter Bloody Mary made with **beer**, our house **spicy Bloody Mary mix**, and a touch of **Clamato**."*

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Directions:

- 1.5 floz Bloody Mary Mix*
- 1 floz Clamato
- Top with Negra Modelo



In a Tajin-rimmed pint glass with ice, combine all ingredients and gently stir to incorporate. Garnish with a lime wedge.

To-Go:

Fill a small jar with the 4 floz of beer, 2 floz of the Bloody Mary mix, and 1 oz Clamato. Place some Tajin into a mini Ziploc. Place a lime wedge in another Ziploc. Rubberband both bags to the jar.

Mimosas

"We serve a **variety of mimosa flavors**. We sell them individually or guests can buy a **bottle** with a **flight of 2 different mixes** of their choice."

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Directions:

- 4 floz bubbles (Cava or Sparkling Rosé)
- 2 floz mix

Pour into a coupe glass. No Garnish. If people purchase a bottle they can choose a duo of mixers. These mixers will be poured up to the shoulder of the mini-carafes (roughly 4-5 floz of each mixer).

Flavors we can mix with:

- Mango slush (same mix but thawed, in a squeeze bottle. Not from the slushy machine)
- Orange juice
- Pineapple juice
- Hibiscus Rose Agua Fresca
- Pineapple – Strawberry – Yuzu Agua Fresca

To-Go:

Only for those ordering by the bottle! Place roughly 4-5 oz of the mixers into small jars to send along with the bottle of bubbles.



Boozy Frescas

*"Any of our Agua Frescas can have alcohol added to them. Add a little **boozy fun** to a traditional refresher."*

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Directions:

Any Agua Fresca can have alcohol added to it:

- 2 floz selected spirit
- .5 floz Sour Mix
- Top with agua fresca



Add all ingredients to a specialty Double Old Fashioned glass. Garnish with a glittery orchid.

To-Go:

Add the ingredients to a plastic to-go cup. Place an orchid into a Ziploc bag. Rubberband the bag to the to-go cup.