



Devilish Cocktails

TEQUILA
CHAMUCOS®

Fresa Breeze

Courtesy of Thomas Delos Reyes

Ingredients:

2 oz. Tequila Chamucos

1/2 oz. Agave Nectar

3/4 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).



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TEQUILA
CHAMUCOS®

Pineapple Playa

Ingredients:

1 ¼ oz. Tequila Chamucos Blanco

½ 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



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TEQUILA
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Mexican Mule

Courtesy of Todd Camburn, Mixologist

Ingredients:

1 1/2 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.





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Summer Kiwi Smash

Ingredients:

- 1 1/2 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.