



koektai

**Make It
Your Marg**



At Kocktail we hand mix, small batch cocktails for the perfect taste. Made with only the finest ingredients, we pride ourselves in creating truly world class, handmade cocktails.

Our Margarita is fantastic shaken with ice, but it's also amazingly versatile. You can blend it with ice for a frozen marg or add your own flavours to really make it your own. Add fresh strawberries or mango for a fruity twist, or even chilli for a spicy marg!

We've created a guide so that you can "make it your marg", built around 3 simple pillars - Form, Flavour and Garnish...



Form

Shake with ice

The classic serve. Fill a cocktail shaker 2/3 with ice, add your ingredients and shake. Double strain into a glass.

Blend with ice

For a frozen margarita, blend with ice or frozen fruit.

Top with soda

Make it a long drink by shaking as above, then pour into an ice filled hi-ball glass and top up with soda water.

Flavour

Here's where it gets exciting... creating your own flavour combinations.

You can mix anything you like to "make it your marg", but a few of our favourite ingredients include: passionfruit, watermelon, peach, strawberry, mango, grapefruit, chilli, basil and mint.

If adding juice, we recommend 30ml to 100ml of Margarita.

Top tip

We recommend using juice, pulp or syrup to add flavour. However, if you're blending with ice, try adding frozen fruit instead for a more intense flavour.

Garnish

The classic garnish is, of course, a salt rim. Applied by rubbing the top of the glass with lime before dipping in salt.

But don't let that stop you experimenting. Play with flavoured salt and fresh fruit to really make it your own.

Some of our favourite garnishes include lime, chilli salt, jalapeno or grapefruit.

Top tip

Create your own flavoured salts by adding ingredients such as chilli, rose petals or lime zest to salt and giving it a quick blend to combine.

Frozen Marg

No one knows who truly created the first Margarita but a common tale is that Carlos Herrera, a Mexican restaurateur created the first one for the Ziegfeld show-girl, Marjorie King. The drink was a showstopper and Herrera named it after his admired customer.

At Kocktail, we're particularly partial to the frozen variety. Here's how we do it...

Form / Blended with ice
Flavour / Classic
Garnish / Salt rim

Add 100ml of Kocktail Margarita per person

Paloma

The Paloma is a revered Mexican cocktail of tequila, grapefruit and lime juice and is said to be even more popular than the Margarita in its home country. Renowned for its ability to lift spirits, this Jaliscan classic is rumoured to be named after La Paloma, "The Dove" - a the famous Mexican folk song that was written back in the early 1860s.

Form / Topped with soda
Flavour / Grapefruit
Garnish / Grapefruit wedge

Add 30ml grapefruit juice to 100ml of Kocktail Margarita

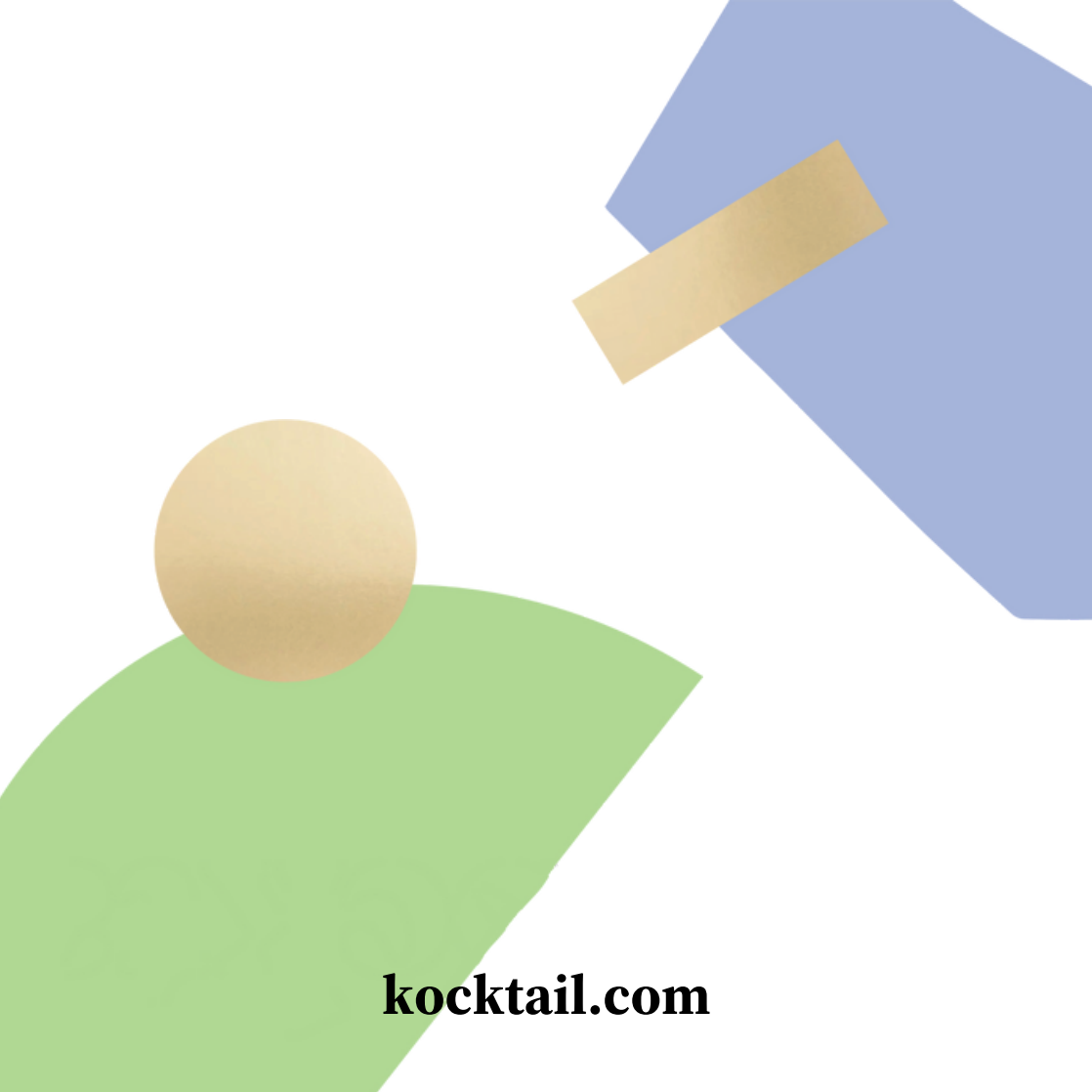
Spicy Flamingo

Originally created by Sam Ross of Brooklyn's Diamond Reef bar, the Spicy Flamingo has become somewhat of a cult favourite. With the robust agave flavours vying for attention with lime and watermelon, all capped off with the spicy chilli salt rim. We think it's the perfect drink to ease you into a long, early summer's evening...

Form / Shaken with ice
Flavour / Watermelon
Garnish / Chilli salt rim

Add 30ml watermelon juice to 100ml of Kocktail Margarita





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