


TELSÓN™
Tequila



COCKTAIL RECIPES

Ingredients:

1.5 oz Telsón Reposado
.5 oz Orange Liqueur
.5 oz Dry vermouth
.5 oz Sweet vermouth
1 dash Angostura bitters
+ cherry for garnish

Combine liquid ingredients in a mixing glass and stir with ice to chill. Strain into a chilled cocktail coupe and garnish with a cherry.

Ingredients:

2 oz Telsón Añejo
.25 - .5 oz Simple syrup
1 dash Angostura bitters
1 dash Peychaud's bitters
1 dash absinthe
+ Lemon peel for garnish

"Rinse" a chilled rocks glass with absinthe or Herbsaint by swirling the spirit, allowing it to coat the glass, then discard the excess. In a mixing glass, combine Telsón Añejo, simple syrup, and bitters. Add ice and stir to chill. Strain into the absinthe-seasoned rocks glass. Garnish with a lemon peel.

Ingredients:

- 1.5oz (45ml) Telsón Reposado
- .5oz (15ml) Blanc Vermouth
- .5oz (15ml) Rosé Vermouth
- .5oz (15ml) Aperol
- 1oz (30ml) Sparkling water
- Orange slice for garnish

Combine ingredients in a wine goblet, add ice and stir.
Garnish with a slice of fresh orange.

Ingredients:

2oz (60ml) Telsón Añejo
.75oz (22.5ml) Fresh-squeezed lemon juice
.75oz (22.5ml) Honey syrup*
Lemon twist for garnish

Combine ingredients in a cocktail shaker and shake with ice to chill. Strain onto fresh ice in a Double Old Fashioned glass and garnish with the lemon twist.

* For the honey syrup, combine equal parts honey and warm water, stir to combine, and allow to chill.

Ingredients:

2 oz Telsón Añejo
.75 oz Fresh lemon juice
.75 oz Simple syrup
.5 oz Red wine
+ Lemon wheel for garnish

Combine first three ingredients in a cocktail shaker and shake vigorously with ice to chill. Strain onto fresh ice in a rocks glass and gently float red wine on surface of drink. Garnish with a lemon wheel.

Ingredients:

2 oz Telsón Anejo
.75 Sweet Vermouth
One dash angostura bitters
Orange zest for garnish

Combine ingredients in a mixing glass and stir to chill.
Strain into a chilled cocktail glass (or into an ice filled rocks glass if you prefer a Manhattan on the rocks). Garnish with an orange zest.

Ingredients:
2 oz Telsón Añejo
.25 oz Simple syrup
1 dash bitters
+ Orange peel for garnish

Over a double old fashioned glass, use a vegetable peeler to take off two strips of orange zest, making sure to express the oil into the glass. Add Telsón Añejo, simple syrup, and bitters. Add ice—the biggest cubes you can find—and stir. Adjust sweetness to taste.

BLOOD ORANGE MARGARITA



Ingredients:

1.5 oz Telsón Blanco
.5 oz Orange Liqueur
.5 oz Kahlua
3/4 oz blood orange juice
1/4 oz lime juice
1/2 oz agave syrup

Combine ingredients in a shaker with ice and shake vigorously. Strain into large martini glass and carefully pour 1/2 ounce of Kahlua along the side of the glass and sink to the bottom.

Ingredients:

- 1.5 oz Telsón Blanco
- 1 oz Pomegranate juice
- .5 oz Fresh lemon juice
- 2 oz Martinelli's Sparkling Apple Cider
- 1 dash Angostura bitters
- + Lemon twist for garnish

Combine ingredients in a cocktail shaker and shake with ice to chill. Strain into a champagne flute and garnish with a lemon twist.

Ingredients:

- 1.5 oz Telsón Blanco
- .5 oz Fresh squeezed lemon juice
- .5 oz St. Vincent Orgeat
- 1 Medium-sized strawberry, cubed

Add all ingredients to a mixing tin, shake and pour into a rocks glass with crushed or cubed ice. Garnish with a cinnamon sugar rim with a 10:1 ratio, a strawberry or a spiral lemon twist.

Ingredients:

- 1.5 oz Telsón Blanco
- .75 oz Fresh lime juice
- .75 oz Simple syrup
- 2 Dashes aromatic bitters
- + Sprig each of sage, rosemary, cilantro and mint
- + Boutonniere of lime peel & fresh herbs for garnish

Muddle sage, rosemary, cilantro, mint and lime peel in a cocktail shaker with simple syrup, lime juice, two drops bitters and Telsón Blanco. Shake with ice and strain into a highball glass with ice. Garnish with fresh herbs.

Ingredients:

1 oz Telsón Blanco
.75 oz Orange Liqueur
.75 oz Lillet Blanc
.75 oz Fresh lime juice
2 dashes Angostura Bitters

Prepare a coupe glass by first rimming the lip of the glass with a lime wedge and then dip it in fine sugar.

Combine all ingredients in a shaker with ice and shake to chill. Strain cocktail into prepared glass and garnish with an orange twist.

Ingredients:

1.5 oz Telsón Blanco
.75 oz Lemon juice
.75 oz Simple syrup
2 Dashes rosé sparkling wine
+ Lemon twist for garnish

Combine Telsón Blanco, lemon juice and simple syrup in a mixing glass. Add ice, shake thoroughly and strain into a chilled flute. Top with rosé sparkling wine and garnish with a spiral twist of lemon.