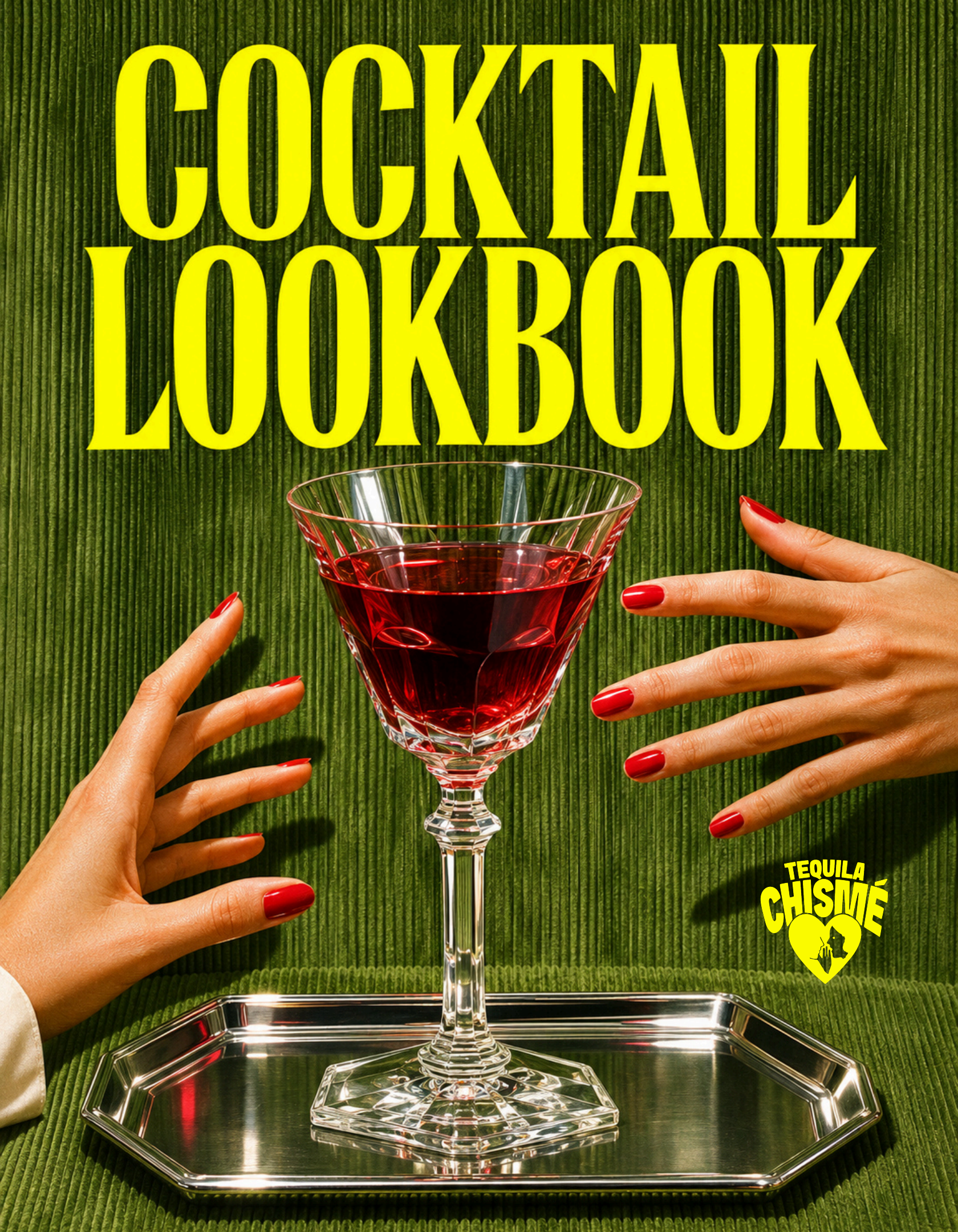
COCKTAIL LOOKBOOK



TEQUILA CHISMÉ





Hey,

I keep a running list of drinks I'd order twice. This is that list, plus a few we made up behind the bar.

If you've got a good one, send it in.

See you at the bar,

Monica



REALLY GOOD CRAFT TEQUILA

Agave, water, yeast.
Non-diffusor and non-chill filtered.

Simple cap, glass and label. The money goes into the tequila.





THE LIQUID

Tequila Blanco / 100% Agave Azul / 40% ABV



Blue Weber agave from the Los Altos highlands of Jalisco. Three ingredients: agave, water, yeast.

Low-pressure autoclave. Roller mill, non-diffusor. Deep well water and stainless steel fermentation.

Double distilled in copper pot stills. Non-chill filtered.

Nose

Bright citrus, cooked agave, white pepper, a little minerality.

Palate

Clean and lively. Roasted agave, green apple, lime zest, soft herbal notes. More body than most blancos at this price.

Finish

Medium-long. Warm pepper fade with agave sweetness that hangs around.

NOM 1479 · Compañía Tequilera Hacienda La Capilla, Capilla de Guadalupe, Tepatitlán de Morelos, Jalisco.

THE CHISMÉ

01 / BUILT · HIGHBALL · WELL-FRIENDLY

A Paloma that’s easier than a margarita.

House serve; built in the glass with grapefruit soda, lime and a chili-salt rim. Fast on a slammed Saturday, easy to repeat at home.

2 oz Chismé Blanco

Grapefruit soda, to top

Squeeze of lime

Chili-salt the rim. Add ice, Chismé and lime. Top with soda and stir once. Garnish with a lime wheel.



Velvet Coke



A Dirty Batanga.

2 oz	Chismé Blanco
4 oz	Mexican Coca-Cola
0.5 oz	fresh lime
0.25 oz	unsweetened coconut creamer

Half-salt a highball. Build Chismé, lime and cola over ice. Stir once. Pour the coconut creamer last for a swirl, then garnish with a lime wedge.

BAZANGA



Half Coke, half Red Bull.

2 oz	Chismé Blanco
2 oz	Mexican Coca-Cola
2 oz	original Red Bull
0.5 oz	fresh lime

Half-salt a highball. Build Chismé, lime, Coke and Red Bull over ice. Stir once and garnish with a lime wheel.

HEARSAY RANCH WATER



04 / BUILT · IN THE BOTTLE · PATIO

Tequila, Topo Chico, lime. That's the recipe.

The Texas classic. Pour off a little Topo Chico, add Chismé and lime, and serve it in the bottle.

2 oz	Chismé Blanco
1	ice-cold Topo Chico
½	lime

Pour off a few ounces of Topo Chico. Add Chismé and squeeze in the lime. Rest a fresh lime wedge on the bottle mouth.

THE HONEST MARG

05 / SHAKEN · ROCKS · MENU STAPLE

No sour mix. No triple sec. No secrets.

A Tommy's-style margarita. Just lime and agave nectar, so you can taste the tequila.

2 oz	Chismé Blanco
1 oz	fresh lime
0.5 oz	agave nectar

Shake hard with ice. Strain over fresh ice. Half-salt the rim and garnish with a lime wheel.



SPILL THE TEA

06 / SHAKEN · COLLINS · BATCHABLE

Long, cold and a little bit messy.

A tequila iced-tea highball. Lemon and honey, topped with soda. Batch the tea and honey ahead for brunch or a patio crowd.

1.5 oz	Chismé Blanco
3 oz	unsweetened black tea
0.75 oz	fresh lemon
0.5 oz	honey syrup (1:1)
	Splash of soda

Shake with ice and strain into an ice-filled Collins glass. Add a splash of soda. Garnish with a lemon wheel and mint.



PINK RUMOR

07 / SHAKEN · COUPE

Everyone’s heard about it. Nobody can say where it started.

Hibiscus (jamaica) and lime. Same pink as the label. Make the syrup once and it holds a week in the fridge.

2 oz	Chismé Blanco
1 oz	hibiscus syrup
0.75 oz	fresh lime

Shake hard and double-strain into a chilled coupe. Garnish with dried hibiscus. For syrup, steep jamaica in hot 1:1 syrup, cool and strain.



THE GROUP CHAT

Pitcher / 8 serves

One pitcher. Everyone has an opinion.

25.4 oz	Chismé Blanco (1 bottle)
6 oz	fresh lime
4 oz	fresh grapefruit
2 oz	agave nectar
2 oz	Grapefruit soda per serve

Stir the tequila, lime, grapefruit and agave into a pitcher and chill. Divide the base evenly among 8 servings. Serve each over ice in a chili-salt glass, top each with 2 oz grapefruit soda, and garnish with a grapefruit slice.



09 / SHOT · CABALLITO · ROUND

The round nobody admits to ordering.

A chilled shot with a sangrita chaser. Keep the bottle in the freezer, and the sangrita in a squeeze bottle.

1.5 oz	chilled Chismé Blanco
1.5 oz	sangrita chaser
	Lime
	Tajín

Serve 1.5 oz chilled Chismé with a separate 1.5 oz sangrita chaser. Serve lime and Tajín alongside.

Sangrita: Equal parts orange and tomato juice, a splash of lime, a dash of hot sauce, and a pinch of salt.



PASS IT ON.

Send a Chismé cocktail for the next quarterly issue.

Include the recipe in ounces, a photo and your bar’s name.



Scan or tap to submit.

Google sign-in is required for photo uploads.

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