TEQUILA IS MADE FROM THE BLUE AGAVE PLANT, an aloe vera–like plant that takes between eight and ten years to mature. Then, it can only be harvested once by stripping away its leaves and cooking what’s left: a core that weighs on average forty to seventy pounds (and it takes fifteen pounds of core to produce only one quart of tequila). The cooked cores are fermented with yeast (which converts the sugar to alcohol), then distilled twice—the second time yielding what will become tequila.

Like Scotch and bourbon, tequila takes its name from its place of origin, in this case the town of Tequila in Mexico’s state of Jalisco. By Mexican law, it can only be produced in this region under strict guidelines—though that doesn’t stop less scrupulous producers from making it outside those boundaries with whatever they want. There are two kinds of tequila: 100 percent blue agave and mixto, the former made purely from agave, the latter distilled with a mixture of 60 percent blue agave plus “other sugars.” Just look for “100 percent agave” and you’re safe.

Finally, there are four official classifications for tequila, though some have confusing subtitles. At the bottom is blanco (also called “silver” or “white”), which is clear, transparent, and bottled immediately after distillation. Next comes oro (“gold” or “joven”), which is blanco blended with caramel and other additives to appear aged; then reposado, which is blanco aged in white oak barrels for up to one year. At the top there’s añejo, which is blanco aged in white oak barrels for at least one year, though often much longer.
**ALAMO SPLASH**
1½ oz. Tequila
1 oz. Orange Juice
½ oz. Pineapple Juice
1 splash Lemon-lime Soda
Mix with ice and strain into chilled Collins glass.

**AMANTE PICANTE**
2 slices Cucumber
2 sprigs Cilantro
2 oz. Blanco Tequila
1 oz. Lime Juice
1 oz. Simple Syrup
2 dashes Green Tabasco Sauce
Muddle cucumber and cilantro in mixing glass. Add rest of the ingredients. Shake with ice and double-strain into chilled cocktail glass. Garnish with a cucumber wheel.

**AÑEJO BRAVO**
2 oz. Añejo Tequila
¼ oz. Agave Nectar
2 dashes Angostura Bitters
1 dash Orange Bitters
Stir with ice and strain into chilled old-fashioned glass. Garnish with a grapefruit twist.

**BIG RED HOOTER**
1 oz. Tequila
¾ oz. Amaretto
Pineapple Juice
1 oz. Grenadine
Pour tequila and amaretto into ice-filled Collins glass. Fill with pineapple juice and top with grenadine. Garnish with a maraschino cherry and serve with a straw.

**BLOODY MARIA**
1 oz. Tequila
2 oz. Tomato Juice
1 dash Lemon Juice
1 dash Tabasco Sauce
1 dash Celery Salt
Shake all ingredients with ice. Strain into ice-filled old-fashioned glass. Add a slice of lemon.

**BLUE MARGARITA**
1½ oz. Tequila
½ oz. Blue Curaçao
1 oz. Lime Juice
Shake ingredients with ice and strain into chilled, salt-rimmed cocktail glass.

**BRAVE BULL**
1½ oz. Tequila
1 oz. Coffee Liqueur
Pour into ice-filled old-fashioned glass and stir. Add a twist of lemon.
**BUM’S RUSH**
1½ oz. Blanco Tequila
¾ oz. Triple Sec
¾ oz. Honey Liqueur
1 oz. Lime Juice
1 oz. Apple Cider
Shake with ice and strain into ice-filled Collins glass. Garnish with a lime wedge.

**CACTUS BERRY**
1¼ oz. Tequila
1¼ oz. Red Wine
1 oz. Triple Sec
3¼ oz. Superfine Sugar (or Simple Syrup)
3¼ oz. Lemon Juice
1 splash Lemon-lime Soda
1 dash Lime Juice
Shake with ice and pour into large, chilled, salt-rimmed cocktail or margarita glass.

**CATALINA MARGARITA**
1½ oz. Tequila
1 oz. Peach Schnapps
1 oz. Blue Curaçao
2 oz. Superfine Sugar (or Simple Syrup)
2 oz. Lemon Juice
Shake with ice and strain into chilled cocktail or margarita glass.

**CHAPALA**
1½ oz. Reposado Tequila
1½ oz. Fresh Orange Juice
¾ oz. Fresh Lemon Juice
1 dash Grenadine
1 dash Orange Flower Water
Shake and strain into hurricane glass. Fill glass with crushed ice. Garnish with orange blossoms.

**CHICHONA**
1½ oz. Añejo Tequila
¾ oz. Lillet Rouge
½ oz. Orange Curaçao
2 dashes Orange Bitters
Stir with ice and strain into chilled cocktail glass. Garnish with an orange twist.

**CHUPA CABRA**
2 oz. Blanco Tequila
½ oz. Lime Juice
¾ oz. Grapefruit Juice
½ oz. Campari
½ oz. Simple Syrup
1 dash Angostura Bitters
Shake with ice and strain into chilled cocktail glass. Garnish with a lime wheel.
COMPANY B

1 Strawberry
1½ oz. Blanco Tequila
½ oz. Campari
½ oz. Triple Sec
½ oz. Lemon Juice
¼ oz. Agave Nectar

Muddle strawberry in mixing glass. Add rest of the ingredients. Shake with ice and double-strain into chilled cocktail glass. Garnish with a slice of strawberry.

COUNT CAMILLOS

PALOMA

¾ oz. Blanco Tequila
¾ oz. Sweet Vermouth
¾ oz. Campari
2 oz. Grapefruit Soda

Build in ice-filled Collins glass and stir. Garnish with a sprig of rosemary.

DIABLO

1½ oz. Tequila
¾ oz. Crème de Cassis
½ oz. Lime Juice
Ginger Ale

Shake first three ingredients with ice. Strain into chilled Collins glass. Top with ginger ale. Garnish with a lime wheel.

EL NIÑO

6 Lime Chunks
1 Strawberry
¾ oz. Superfine Sugar (or Simple Syrup)
1 cube Sugar
2 oz. Tequila
5 drops Rose Water

Muddle lime, strawberry, and sugar/syrup. Add rest over cracked ice. Shake briefly and strain into ice-filled old-fashioned glass.

FLOWER POWER

2 oz. Blanco Tequila
1 oz. Grapefruit Juice
½ oz. Agave Nectar
3 dashes Orange Flower Water
1 Egg White
2 dashes Peychaud’s Bitters

Shake without ice. Then shake with ice and strain into chilled cocktail glass.

FROSTBITE

1 oz. Tequila
¾ oz. Crème de Cacao (White)
¾ oz. Cream

Shake with ice and strain into chilled cocktail glass. Garnish with fresh-grated nutmeg on top.
GUADALAJARA
2 oz. Tequila
1 oz. Dry Vermouth
½ oz. Bénédictine
Stir with ice and strain into chilled cocktail glass. Garnish with a lemon twist.

HAIRY SUNRISE
¾ oz. Tequila
¾ oz. Vodka
½ oz. Triple Sec
3 oz. Orange Juice
2–3 dashes Grenadine
Shake all ingredients with ice except grenadine. Strain into chilled Collins glass. Float grenadine on top and garnish with a lime slice.

HIGH PLAINS DRIFTER NO. 1
2 oz. Blanco Tequila
¾ oz. Fresh Lime Juice
¾ oz. Honey Syrup
1 dash Angostura Bitters
1 splash Campari
Shake first four ingredients with ice and strain into chilled, Campari-rinsed cocktail glass.

HOT PANTS
1½ oz. Tequila
½ oz. Peppermint Schnapps
1 tbsp. Grapefruit Juice
1 tsp. Superfine Sugar (or Simple Syrup)
Shake with ice and pour into salt-rimmed old-fashioned glass.

THE INTERESTING COCKTAIL
2 oz. Blanco Tequila
½ oz. Aperol
½ oz. Crème de Cacao (Dark)
¾ oz. Lemon Juice
Shake with ice and strain into chilled cocktail glass. Garnish with a grapefruit twist.

LA BOMBA
1¼ oz. Gold Tequila
¾ oz. Triple Sec
1½ oz. Pineapple Juice
1½ oz. Orange Juice
2 dashes Grenadine
Combine all ingredients except grenadine with ice and shake just three times. Pour into sugar-rimmed cocktail glass. Add grenadine and garnish with a lime wheel.

LA PERLA
1½ oz. Reposado Tequila
1½ oz. Manzanilla Sherry
¾ oz. Pear Liqueur
Stir with ice and strain into chilled cocktail glass. Garnish with a lemon twist.
**LA ULTIMA PALABRA**

- ¾ oz. Blanco Tequila
- ¾ oz. Grapefruit Juice
- ¾ oz. Lime Juice
- ¾ oz. Yellow Chartreuse
- ¾ oz. Maraschino Liqueur

Shake with ice and strain into chilled cocktail glass. Garnish with a grapefruit twist.

**LILYPAD**

- 1½ oz. Blanco Tequila
- ½ oz. Lillet Blanc
- ½ oz. Lillet Rouge
- 1½ oz. Apple Juice
- ¼ oz. Agave Nectar
- ¾ oz. Lime Juice

Shake with ice and strain into chilled cocktail glass. Garnish with a blood orange wheel.

**MARGARITA**

- 1½ oz. Tequila
- ½ oz. Triple Sec
- 1 oz. Lemon Juice or Lime Juice

Shake ingredients with ice and strain into chilled, salt-rimmed cocktail glass.

**MEXICANA**

- 1½ oz. Tequila
- 1 oz. Lemon Juice
- 1 tbsp. Pineapple Juice
- 1 tsp. Grenadine

Shake with ice and strain into chilled cocktail glass.

**MEXICAN FIRING SQUAD**

- 2 oz. Tequila
- 1 oz. Superfine Sugar (or Simple Syrup)
- ¾ oz. Lime Juice
- 1 tsp. Pomegranate Molasses
- 2 dashes Angostura Bitters

Shake and strain into ice-filled highball glass. Garnish with a lime wheel.

**MEXICAN MADRAS**

- 3 oz. Cranberry Juice
- ½ oz. Orange Juice
- 1 oz. Gold Tequila
- 1 dash Lime Juice

Shake with ice and strain into old-fashioned glass. Garnish with an orange slice.

**MEXICOLA**

- 2 oz. Tequila
- ½ oz. Lime Juice
- Cola

Pour tequila and lime juice into ice-filled Collins glass. Fill with cola and stir.
NO. 8
2 oz. Reposado Tequila
¾ oz. Palo Cortado Sherry
½ oz. Honey Liqueur
2 dashes Orange Bitters
Stir with ice and strain into chilled cocktail glass. Garnish with a lemon twist.

THE OAXACA OLD-FASHIONED
1½ oz. Reposado Tequila
½ oz. Mezcal
¼ oz. Agave Nectar
2 dashes Angostura Bitters
Stir with ice and strain into chilled old-fashioned glass. Garnish with a flamed orange twist.

OLDEST TEMPTATION
2 oz. Añejo Tequila
1 oz. Apple Juice
½ oz. Lemon Juice
½ oz. Triple Sec
¼ oz. Simple Syrup
1 dash Angostura Bitters
Shake with ice and strain into chilled cocktail glass. Garnish with a flamed lemon zest.

PACIFIC SUNSHINE
1½ oz. Tequila
1½ oz. Blue Curaçao
¾ oz. Superfine Sugar (or Simple Syrup)
¾ oz. Lemon Juice
1 dash Bitters
Mix with ice and pour, with ice, into chilled, salt-rimmed parfait or hurricane glass. Garnish with a lemon wheel.

PANCHO VILLA
1 oz. Añejo Tequila
¾ oz. Aperol
¾ oz. Sweet Vermouth
1 dash Peach Bitters
Stir with ice and strain into chilled cocktail glass. Garnish with a grapefruit twist.

PIÑA AGAVE
2 slices Cucumber
1½ oz. Blanco Tequila
1 oz. Pineapple Juice
¾ oz. Lemon Juice
½ oz. Agave Nectar
Lemon-lime Soda
Muddle cucumber in mixing glass. Add the next four ingredients. Shake with ice and strain into chilled cocktail glass. Top with soda and garnish with a slice of cucumber.
THE PONCHO
2 oz. Reposado Tequila
½ oz. Dry Vermouth
½ oz. Maraschino Liqueur
2 dashes Peychaud’s Bitters
Stir with ice and strain into chilled cocktail glass. Garnish with a cherry.

PURPLE GECKO
1½ oz. Tequila
½ oz. Blue Curaçao
½ oz. Red Curaçao
1 oz. Cranberry Juice
½ oz. Superfine Sugar (or Simple Syrup)
½ oz. Lemon Juice
½ oz. Lime Juice
Shake with ice and pour into chilled, salt-rimmed cocktail or margarita glass. Garnish with a lime wedge.

THE REFUGE
1½ oz. Blanco Tequila
½ oz. Aperol
¼ oz. Agave Nectar
¼ oz. Fresh Lime Juice
¼ oz. Fresh Grapefruit Juice
Shake with ice and strain into chilled cocktail glass.

ROSITA
1½ oz. Tequila
½ oz. Sweet Vermouth
½ oz. Dry Vermouth
½ oz. Campari
1 dash Bitters
Stir with ice and strain into ice-filled old-fashioned glass. Garnish with lemon twist.

PURPLE PANCHO
1 oz. Tequila
½ oz. Blue Curaçao
½ oz. Sloe Gin
2 oz. Lime Juice
1 oz. Superfine Sugar (or Simple Syrup)
1 oz. Lemon Juice
Shake with ice and pour into chilled, salt-rimmed cocktail or margarita glass. Garnish with a lime wheel.

SANTANA SLING
1½ oz. Reposado Tequila
½ oz. Cherry Heering
¼ oz. Batavia Arak (or Rum)
½ oz. Lime Juice
3 oz. Ginger Beer
Build in ice-filled Collins glass and stir.

SATIN SHEETS
1½ oz. Blanco Tequila
½ oz. Falernum
½ oz. Simple Syrup
¾ oz. Lime Juice
Shake with ice and strain into chilled cocktail glass. Garnish with a lime wheel.
SEA OF CORTEZ
1½ oz. Blanco Tequila
1 oz. Lime Juice
¾ oz. Crème de Cassis
¼ oz. Orange Curaçao
Shake with ice and strain into chilled cocktail glass.

SHADY LADY
1 oz. Tequila
1 oz. Melon Liqueur
4 oz. Grapefruit Juice
Combine all ingredients in ice-filled highball glass and stir. Garnish with honeydew melon, lime, or a maraschino cherry.

SILK STOCKINGS
1½ oz. Tequila
1 oz. Crème de Cacao
1½ oz. Cream
1 dash Grenadine
Shake ingredients with ice and strain into chilled cocktail glass. Sprinkle cinnamon on top.

SLOE TEQUILA
1 oz. Tequila
½ oz. Sloe Gin
1 tbsp. Lime Juice
Combine all ingredients with ½ cup of crushed ice in blender on low speed. Pour into old-fashioned glass. Add ice cubes and a twist of cucumber peel.

SMOKED MARGARITA
1 oz. Reposado Tequila
1 oz. Triple Sec
½ oz. Lemon Juice
½ oz. Lime Juice
1 splash Whisky (Scotch, heavily peated)
Shake and strain over ice in old-fashioned glass. Garnish with a lime wedge.

SOUTH OF THE BORDER
1 oz. Tequila
¾ oz. Coffee-flavored Brandy
½ oz. Lime Juice
Shake with ice and strain into chilled sour glass. Add a lime slice.

STRAWBERRY MARGARITA
1 oz. Tequila
½ oz. Triple Sec
½ oz. Strawberry Schnapps
1 oz. Lemon Juice or Lime Juice
1 oz. Fresh or Frozen Strawberries
Shake with ice and strain into chilled cocktail glass (salt-rimmed, if desired).

SUNDAY CONFESSION
1 oz. Blanco Tequila
1 oz. Limoncello
½ oz. Lemon Juice
Ginger Beer
Build first three ingredients in ice-filled Collins glass. Stir and top with ginger beer. Garnish with a lemon wedge.
<table>
<thead>
<tr>
<th><strong>TEQUILA CANYON</strong></th>
<th><strong>TEQUILA MANHATTAN</strong></th>
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</thead>
<tbody>
<tr>
<td>1½ oz. Tequila</td>
<td>2 oz. Tequila</td>
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<tr>
<td>⅛ oz. Triple Sec</td>
<td>1 oz. Sweet Vermouth</td>
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<tr>
<td>4 oz. Cranberry Juice</td>
<td>1 dash Lime Juice</td>
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<tr>
<td>¼ oz. Pineapple Juice</td>
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<tr>
<td>¼ oz. Orange Juice</td>
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<tr>
<td>Pour first three ingredients into ice-filled Collins glass and stir gently. Top with pineapple and orange juices. Garnish with a lime wheel. Serve with a straw.</td>
<td>Shake with ice and strain into ice-filled old-fashioned glass. Add a maraschino cherry and an orange slice.</td>
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<thead>
<tr>
<th><strong>TEQUILA COLLINS</strong></th>
<th><strong>TEQUILA MATADOR</strong></th>
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<tbody>
<tr>
<td>½ oz. Lemon Juice</td>
<td>1½ oz. Tequila</td>
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<tr>
<td>1 tsp. Superfine Sugar</td>
<td>3 oz. Pineapple Juice</td>
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<tr>
<td>(or Simple Syrup)</td>
<td>½ oz. Lime Juice</td>
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<tr>
<td>2 oz. Tequila</td>
<td></td>
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<tr>
<td>Club Soda</td>
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<tr>
<td>Shake first three ingredients with ice and strain into chilled Collins glass. Add several ice cubes, fill with club soda, and stir. Garnish with slices of lemon and orange, and a maraschino cherry. Serve with a straw.</td>
<td>Shake with crushed ice and strain into chilled champagne flute.</td>
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<thead>
<tr>
<th><strong>TEQUILA MOCKINGBIRD</strong></th>
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<tbody>
<tr>
<td>1½ oz. Tequila</td>
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<tr>
<td>¾ oz. Crème de Menthe (Green)</td>
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<tr>
<td>1 oz. Lime Juice</td>
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<tr>
<td>Shake with ice and strain into chilled cocktail glass. Garnish with a lime slice.</td>
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</tbody>
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**Keep Track**

Make a check immediately after serving a drink or a round of drinks. The bar can get away from you quickly if you’re not organized and methodical about all your tasks—especially billing. No matter how busy the bar gets, keep your tasks ordered and handle one job at a time. Keep the rest of the bar happy with your grace, confidence, and sparkling dialogue.

—DALE DEGROFF (a.k.a. King Cocktail), author of *The Craft of the Cocktail*
TEQUILA OLD-FASHIONED
½ tsp. Superfine Sugar (or Simple Syrup)
1 dash Bitters
1 tsp. Water
1½ oz. Tequila
1 splash Club Soda
Mix sugar/syrup, bitters, and water in old-fashioned glass. Add tequila, ice, and club soda. Garnish with a pineapple stick.

TEQUILA PINK
1½ oz. Tequila
1 oz. Dry Vermouth
1 dash Grenadine
Shake with ice and strain into chilled cocktail glass.

TEQUILA SMASH
4 Blueberries
4 Cherries
2 oz. Blanco Tequila
½ oz. Lime Juice
½ oz. Maraschino Liqueur
Muddle blueberries and cherries in mixing glass. Add the rest of ingredients. Shake with ice and strain into ice-filled old-fashioned glass. Garnish with a lime wheel skewered with a cherry and a blueberry.

TEQUILA SOUR
1 oz. Lemon Juice
1 tsp. Superfine Sugar (or Simple Syrup)
2 oz. Tequila
Shake with ice and strain into chilled sour glass. Garnish with a half-slice of lemon and a maraschino cherry.

TEQUILA STRAIGHT
1 pinch Salt
1½ oz. Tequila
½ oz. Lemon (wedge)
Put salt between thumb and index finger on back of left hand. Hold shot glass of tequila in same hand and lemon wedge in right hand. Taste salt, drink the tequila, and then suck the lemon.

TEQUILA SUNRISE
2 oz. Tequila
4 oz. Orange Juice
¾ oz. Grenadine
Stir tequila and orange juice with ice and strain into ice-filled highball glass. Pour in grenadine slowly and allow to settle. Before drinking, stir to complete your sunrise.

TEQUINI
1½ oz. Tequila
½ oz. Dry Vermouth
1 dash Bitters (optional)
Stir with ice and strain into chilled cocktail glass. Serve with a twist of lemon peel and an olive.
TEQUONIC
2 oz. Tequila
1 oz. Lemon Juice (or ½ oz. Lime Juice)
Tonic Water
Pour tequila into ice-filled old-fashioned glass. Add fruit juice, fill with tonic water, and stir.

TÍA JUANATHAN
1½ oz. Blanco Tequila
½ oz. Lime Juice
½ oz. Aperol
½ oz. Yellow Chartreuse
Club Soda
Shake first four ingredients with ice and strain into ice-filled highball glass. Top with club soda and garnish with half an orange wheel.

TIJUANA TAXI
2 oz. Gold Tequila
1 oz. Blue Curaçao
1 oz. Tropical Fruit Schnapps
Lemon-lime Soda
Pour tequila, curaçao, and schnapps into ice-filled large highball glass. Fill with lemon-lime soda and garnish with an orange slice and a maraschino cherry.

T.N.T. NO. 2
1 oz. Tequila
Tonic Water
Mix with ice in old-fashioned glass.

Keep It Simple
A simple drink that’s perfectly executed is far, far more satisfying than a complex, creative one that isn’t. If a patron’s drink is too warm, too sweet, too weak, or too strong (yes, such a thing is theoretically possible), he or she won’t be impressed by its clever name and its innovative use of infusions. On the other hand, strain a subzero-cold mixture of gin and vermouth into a chilled glass and twist a swatch of fresh lemon peel over the top and that patron won’t care in the slightest that you’re out of shiso-infused vodka and fresh lemongrass juice.

—DAVE WONDRICH, drinks correspondent, Esquire magazine
**TOREADOR**

1½ oz. Tequila  
½ oz. Crème de Cacao  
1 tbsp. Light Cream  

Shake with ice and strain into chilled cocktail glass.  
Top with a little whipped cream and sprinkle lightly with cocoa.

**TRAFFIC LIGHT COOLER**

¾ oz. Melon Liqueur  
1 oz. Gold Tequila  
1 splash Superfine Sugar (or Simple Syrup)  
1 splash Lemon Juice  
2 oz. Orange Juice  
½ oz. Sloe Gin  

Into ice-filled pilsner glass first pour the melon liqueur and then the tequila to create the green layer. Add the sugar/syrup and lemon juice. Slowly pour the orange juice against side of glass to create the yellow layer. Add a few more ice cubes, if needed. Carefully float the sloe gin on top for the red layer. Garnish with a maraschino cherry and lemon and lime wheels. Stir just before drinking.

**THE 21ST CENTURY**

1½ oz. Blanco Tequila  
¾ oz. Lime Juice  
¾ oz. White Crème de Cacao  
1 splash Pastis  

Shake first three ingredients with ice and strain into chilled, pastis-rinsed cocktail glass.

**VAGABUNDO**

2 oz. Reposado Tequila  
1½ oz. Pineapple Juice  
1½ oz. Celery Juice  
½ oz. Lime Juice  

Build in ice-filled hurricane glass and stir. Garnish with a lime wheel.

**VENIAL SIN**

1½ oz. Blanco Tequila  
½ oz. Yellow Chartreuse  
¼ oz. Elderflower Liqueur  
¼ oz. Maraschino Liqueur  
½ oz. Mezcal  

Stir with ice and strain into chilled cocktail glass.

**VIVA VILLA**

1 oz. Lime Juice  
1 tsp. Superfine Sugar (or Simple Syrup)  
1½ oz. Tequila  

Shake with ice and strain into salt-rimmed, ice-filled old-fashioned glass.
**WILD THING**

1½ oz. Tequila  
1 oz. Cranberry Juice  
1 oz. Club Soda  
½ oz. Lime Juice  

Pour into ice-filled old-fashioned glass. Garnish with a lime wheel.

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**YELLOW ROSE OF TEXAS**

2 oz. Blanco Tequila  
¾ oz. Lemon Juice  
½ oz. Simple Syrup  
¼ oz. Yellow Chartreuse  

Shake with ice and strain into chilled cocktail glass. Garnish with 3 drops of rose water.