

## Kaya® Grapefruit Basil Margarita

- |     |     |                                       |    |   |
|-----|-----|---------------------------------------|----|---|
| 4-5 | ea. | Large leaves of fresh basil           | 1. | Place all ingredients except lime into a cocktail shaker with ice.    |
| 2   | oz. | Fresh grapefruit juice                | 2. | Squeeze in lime and drop in.  |
| 2   | oz. | Espolòn Blanco Tequila                | 3. | Shake well.   |
| 1   | oz. | Pamplemousse (or Combier)             | 4. | Pour into a tall glass.   |
| 1   | ea. | lime half                             | 5. | Garnish by sticking basil in and placing the half wheel on the glass. |
| 1   | ea. | Big leaf of basil for garnish         | 6. | Add a cocktail umbrella if you so desire.                             |
| 1   | ea. | Half wheel of grapefruit four garnish | 7. | Chill out.  |

## Mad Mex® The Perfect Margarita

- |     |     |  |    |                                     |
|-----|-----|--|----|-------------------------------------|
| 2   | oz. | Silver Tequila (Avión is nice)                   | 1. | Chill martini or coupe glass.       |
| ¾   | oz. | Combier  | 2. | Fill pint shaker glass with ice.    |
| 1 ¼ | oz. | Freshly squeezed lime juice (about one lime)     | 3. | Add liquor and juices.              |
| ½   | oz. | Freshly squeezed orange juice (about 1/2 orange) | 4. | Cover with bar shaker, shake.       |
| 1   | ea. | Lime wedge                                       | 5. | Strain into martini or coupe glass. |
|     |     |  | 6. | Garnish with lime wedge.            |