

RECIPES

MargarIZO:

Classic. Tart. Subtly Smoky.

INGREDIENTS: 2oz. IZO Mezcal

1 Lime, Juiced 1/2 oz.

Triple Sec

PREPARATION: Salt the rim, garnish with lime.

QUEEN BEE

Mildly spicy.

INGREDIENTS:

2 oz IZO Mezcal

3/4 oz Fresh Lime Juice

3/4 oz Guajillo Chili

Infused Honey Syrup (Equal Parts Honey, Water, and Some Sliced Chilies) Pinch of Salt

PREPARATION: Shake with ice. Serve in a rocks glass with a big cube. Garnish with sliced guajillo.

LAST COWBOY

Sweet and sour.

INGREDIENTS:

1.25 oz IZO Mezcal

1/2 oz Green Chartreuse

1/2 oz Aperol

1/4 oz Chateau Aloe Liqueur

3/4 oz Lime Juice

PREPARATION: Shake with ice. Serve in a coup

MASAJE

Mildly spicy.

INGREDIENTS: 2 oz IZO Mezcal

1 oz Lime Juice 3/4 oz

Simple Syrup Muddled

Cucumber, Cilantro, Jalapeño Pinch of Salt

PREPARATION: Shake with ice. Double stra

WHITE FEATHER

Tart and juicy.

INGREDIENTS:

2 oz IZO Mezcal 3/4 oz

Lemon Juice

3/4 oz Orgeat 2 Raspberries
1 Dash Peychaud's Bitters
1 Egg White

PREPARATION: Muddle, dry shake with egg white, then shake with ice, double strain. Serve in coupe glass. Garnish with peychaud's bitters. M

BANDITA

Scented and fresh.

INGREDIENTS:

2 oz IZO Mezcal
1 oz Pineapple Juice
1/2 oz Lime Juice
1/2 oz Cinnamon Syrup (Equal Parts Sugar, Water, and Cinnamon Sticks)
2 Dashes Bittermen's Xocolatl Mole Bitters

PREPARATION: Whip, shake with ice. Serve in a highball glass with crushed ice. Garnish with mint sprig and grated cinnamon.

CARAJILLO FRIO

Slightly sweet.

INGREDIENTS:

1 oz IZO Mezcal
1 oz Licor 43
2 oz Cold Brew Coffee
Heavy Cream

PREPARATION: Stir, top with whipped cream (add 1-2oz cream in shaker and shake for 30 seconds). Serve in a rocks glass with a big cube. Garnish with smoked salt

FARMACIA

Sweet and sour.

INGREDIENTS:

1.5 oz IZO Mezcal
1/2 oz Manzanilla Sherry
1 oz Fresh Green Apple Juice
1/2 oz Lemon Juice
1/2 oz Ginger Syrup

PREPARATION: Shake with ice. Serve in a rocks glass. Garnish with apple slices.

WAR WAGON

Slightly sweet.

INGREDIENTS:

1.5 oz IZO Mezcal

3/4 oz Amargo Vallet
1/2 oz Pedro Ximenez
Sherry
Orange Peel

PREPARATION: Stir, express orange peel on top after straining. Serve in a rocks glass with a big cube. Garnish with orange peel.

OSEA

Tart and juicy.

INGREDIENTS:

1.5 oz IZO Mezcal
1/2 oz Yellow Chartreuse
3/4 oz Lime Juice 1/4 oz Simple Syrup
1 Strawberry, Muddled
2 oz Soda Water

PREPARATION: Add all ingredients except soda and shake, double strain and top with soda. Serve in a highball glass. Garnish with dried strawberry.

LAW MAN

Nutty and sweet.

INGREDIENTS:

2 oz IZO Mezcal
1 tsp date syrup (2 parts sugar, 1 part water, handful of fresh dates)
2 dashes black walnut bitters Orange peel

PREPARATION: Stir, express orange peel on top after straining. Serve in a rocks glass with a big cube. Garnish with a walnut.