

Recipes by Alba Huerta of Julep (Houston, TX)

Cocktail Name: Morning Call

Ingredients:

1.5oz Tequila Blanco
.5oz Agave Nectar
.5oz Lime juice
.5oz Hibiscus Infused Mezcal
Fill with Fever Tree Aromatic Tonic
Garnish: Lime wheel
Glass: Zombie (Approx 13oz)
Ice: Cubed

Method: Shake- Tequila, Agave Nectar, Lime Juice and strain into a Collins glass with Ice. Top Fill with Fever Tree Aromatic Tonic and top with Hibiscus Infused Mezcal.

Cocktail Name: Espresso Martini

Ingredients:

1.5oz Vodka
1.5oz Cold Brew
.25oz Turbinado Syrup
2 dash of Chocolate Mole Bitters
Garnish: Expressed Orange Peel/ 2-3 Coffee Beans
Glass: Coupe (6oz Approx)

Method: Shake all ingredients and double strain into cocktail coupe. Garnish 2-3 with coffee beans.

Cocktail Name: Summer Never Ends

Ingredients:

3oz Pineapple Juice
.75oz Lime Juice
.25oz Crystal Hot Sauce
.25oz Simple Syrup
Fill 1.5oz Topo Chico
Garnish: 3 Pineapple Fronds, Orchid, and
Glass: Old Fashioned Glass/ Rocks glass (10oz approx)
Ice: Cubed

Method: Shake all ingredients minus Topo Chico, double strain into glass, Top with Topo chico. Garnish.