

TEQUILA  
*Exotico*<sup>®</sup>



#MakeItExotico

[ExoticoTequila.com](http://ExoticoTequila.com)



PLEASE ENJOY RESPONSIBLY. © 2018 Exotico<sup>®</sup> Tequila, 40% Alc./Vol.; (80 Proof),  
Imported from Mexico exclusively by Luxco, St. Louis, MO.

U·S·B·G  
MAKE IT

*Exotico*<sup>®</sup>



COCKTAIL  
COMPETITION

2018  
FINALIST RECIPES



U-S-B-G  
MAKE IT  
*Exotico*   
COCKTAIL  
COMPETITION

We challenged mixologists from across the United States to make their best cocktail using Exotico Blanco or Reposado Tequila as the base spirit. Winners of the seven semifinal events won an all-expense paid trip to Tales of the Cocktail in New Orleans to compete for the grand prize: an all-expense paid trip to Jalisco, Mexico, to visit Exotico Tequila's distillery, Destiladora González González. All cocktails were judged based on appearance, aroma, creativity, taste and overall impression.

**ENJOY THESE  
MASTERFUL CREATIONS**

**MIAMI**  
**RICHARD DELABAT**

*"The Horny Jimador"*

**INGREDIENTS**

- 1.5 oz Exotico Reposado Tequila
- .5 oz Watermelon Juice
- .25 oz Cynar
- Muddled Serrano Peppers
- .5 oz Fresh Lime Juice
- .5 oz Amaretto

**INSTRUCTIONS**

Shake, add crushed ice and put in beer glass. Garnish with Tajin dehydrated orange.



**RALEIGH  
KEVIN BARRETT**

*"Samba in the Rain"*

**INGREDIENTS**

- 1.5 oz Exotico Blanco Tequila
- 1 oz Aperol
- .75 oz Lemon
- .5 oz Agave Syrup
- 3 oz Soda Water
- 4 Dashes Sombra Mezcal

**INSTRUCTIONS**

Add all ingredients, except Mezcal, in shaker with ice. Shake and strain over ice into collins glass. Top with soda water. Add dashes or spritz of Mezcal. Garnish with lemon wheel and serve.



**SAN DIEGO**  
**ANDREW CORDERO**

*"Swamp Leeches"*

**INGREDIENTS**

1.5 oz Exotico Blanco Tequila

1 oz Celery Juice

.75 oz Orgeat

.75 oz Fresh Lime Juice

Pinch of Smoked Salt

**INSTRUCTIONS**

Add all ingredients to shaker, shake and strain over ice into a double rocks glass. Garnish with two pineapple fronds, celery sprig, lime and smoked salt on the ice.



**AUSTIN**  
**PHILLIP (TRINH QUAN) HUY**  
"Sedona"

**INGREDIENTS**

1 oz Exotico Blanco Tequila

.5 oz Amontillado Sherry

1 oz Giffard Caribbean

Pineapple Liqueur

.5 oz Fresh Lemon Juice

.25 oz Monin

Passionfruit Syrup

Dash of Absinthe

**INSTRUCTIONS**

Add all ingredients into a shaker with ice and shake well. Strain into a rocks glass, then fill up with ice. Garnish with two pineapple leaves and an orchid.



## INDIANAPOLIS ELI SANCHEZ

*"Hecho Con Cariño"*

### INGREDIENTS

- 2 oz Exotic  
Reposado Tequila
- 1 oz Fresh Lime Juice
- 1 oz Banana Demerara Syrup
- 1 oz Cream
- .25 oz St Elizabeth Allspice
- Dram
- 1 oz Tepache

### INSTRUCTIONS

Ice the garnished glass to chill it. Add all ingredients to the shaking tin and fill with ice, shake vigorously. Fill glasses with fresh ice and double strain cocktail into the glass. Garnish with orchid in glass and grilled pineapple slice on rim with a straw. Add a tiki paddle placed on top.

### RECIPE FOR TEPACHE

Cut the rind off a whole pineapple and quarter into one inch pieces. Place pieces in a small Cambro and muddle pineapple with three cups of water and three cups of demerara sugar, two cinnamon sticks, fifteen cloves and one star anise. Cover and let sit for five days then strain and use.



**DENVER**  
**EMILIO ORTIZ**

*"The Spice of Life"*

**INGREDIENTS**

- 1.5 oz Exotico Reposado Tequila
- 1 oz Thai Chili Infused Blueberry Syrup
- 1 oz Egg White
- .5 oz Fresh Lime Juice
- .25 oz Campari
- Aztec Chocolate Bitters

**INSTRUCTIONS**

Pour all of the ingredients into a mixing tin and shake with ice. Strain back into the tin without ice and shake once again. Serve cocktail in a coupe glass and top with salted chocolate shavings. Garnish with a pick of chunks of dark chocolate and fresh blueberries.





**DETROIT**  
**TARA JAGODZINSKI**

*"The Spaisi Ginger"*

**INGREDIENTS**

2 oz Exotico Blanco Tequila

.25 oz Fresh Lime Juice

.50 oz Blood Orange Juice

.75 oz Verdant Kitchen

Ginger Syrup

3 Dashes of Sriracha

Wasabi Salt Rim

**INSTRUCTIONS**

Rim the glass with the wasabi salt.

Combine all the ingredients in a shaker tin. Shake, double strain and garnish with candied ginger.





# TEQUILA *Exotico*<sup>®</sup>

## **ABOUT EXOTICO TEQUILA**

Handcrafted in the highlands of Jalisco at Destiladora González González and following the González time-honored family tradition, the award-winning Exotico Tequila is made from premium 100% Blue Weber agave. Available in Blanco and Reposado, each bottle of Exotico Tequila is crafted with care as a way to honor all spirits unbound.