

HAPPY HOUR

PALOMA

2OZ TEQUILA - (HOST WILL BE USING VOLCAN CRISATLINO)
2OZ GRAPEFRUIT JUICE
1/2OZ FRESH LIME JUICE
1/2OZ SIMPLE SYRUP (OR 1TSP SUGAR)

INSTRUCTIONS: COMBINE INGREDIENTS IN SHAKER WITH ICE AND SHAKE VIGOROUSLY. STRAIN INTO GLASS WITH FRESH ICE. TOP WITH 2OZ SODA WATER. GARNISH WITH FRESH GRAPEFRUIT. ENJOY.

MINT/JALAPENO MULE

2OZ VODKA - HOST WILL BE USING BELVEDERE HERITAGE 176
1OZ FRESH LIME JUICE
3OZ GINGER BEER
SLICED FRESH JALAPENO ROUNDS
MINT LEAVES

INSTRUCTIONS: PLACE JALAPENO (AMOUNT DEPENDS ON HOW SPICY YOU LIKE YOUR COCKTAIL) AND MINT IN BOTTOM OF GLASS AND LIGHTLY MUDDLE. ADD ICE. POUR IN VODKA, LIME JUICE, AND GINGER BEER. STIR WITH BAR SPOON TO COMBINE. GARNISH WITH ADDITIONAL JALAPENO AND MINT. ENJOY.

