



VINGAVÉ

FINE AGAVÉ TROPICAL COCKTAILS

• TROPICAL CITRUS MARGARITA •

3 OZ VINGAVE TROPICAL
3/4 OZ FRESH SQUEEZED LEMON JUICE
3/4 OZ FRESH SQUEEZED LIME JUICE
3/4 OZ FRESH SQUEEZED ORANGE JUICE
2-3 TSP (OR MORE TO TASTE) LIGHT AGAVE NECTAR
3 DASHES ORANGE BITTERS

Place all ingredients into an iced shaker. Shake and strain into a salt rimmed cocktail glass - or pour over ice in a tall glass. Garnish with a lemon peel.

• PINEAPPLE AGAVE DELITE •

2 OZ VINGAVE TROPICAL
1 1/2 OZ PINEAPPLE JUICE
1/2 OZ FRESH SQUEEZED LIME JUICE
1 TSP LIGHT AGAVE NECTAR

Place all ingredients in a glass pitcher. Stir and pour over ice in a short glass. Garnish with a fresh pineapple wedge .

• TROPICAL SUNRISE •

2 OZ VINGAVE TROPICAL
5 OZ ORANGE JUICE
1 TSP GRENADINE

Pour the first two ingredients over ice in a tall glass. Stir. Drizzle grenadine slowly into drink and let settle at bottom to create "sunrise". Gently stir before drinking

• TROPICAL BLAST •

2 OZ VINGAVE TROPICAL
1/2 CUP FRESH PINEAPPLE CUBES (4-5)
1/2 OZ FRESH SQUEEZED LIME JUICE
1 TSP PEACH SYRUP OR JAM
5 FRESH MINT LEAVES
1 1/2 CUPS CRUSHED ICE

Place all ingredients into blender until frothy - about 15 seconds. Pour into tall glass filled with ice. Garnish with a fresh mint leaf.