

6 Cancun Cocktails

MARIA CAIPIRINHA



Ingredients

1/2 oz Pineapple chunks
1/2 Lemon, sliced
1/4 tsp Ginger, grated
1/2 oz Sugar
6 Cilantro leaves
1.5 oz Cachaça

Place pineapple, lemon, sugar, ginger, and half the cilantro leaves into old-fashioned glass and mash ingredients together using a muddler or a wooden spoon. Fill the glass with crushed ice; add the Cachaça, and the rest of cilantro leaves as garnish.

MARIA VALENTINA



Ingredients

1.5 oz Tequila
1 oz Rose petal infused simple syrup
1/2 oz Lemon juice
Sprig of rosemary

Mix all liquid ingredients together and serve over crushed iced. Garnish with the sprig of rosemary, and maybe a couple of candied rose petals if you're feeling particularly romantic.

COCONUT & CINNAMON DAIQUIRI



Ingredients

1.5 oz Rum
2 oz Coconut milk
1/2 oz Lime juice
Pinch of ground cinnamon

Pour all liquid ingredients into shaker with ice cubes. Shake well. Serve in a chilled cocktail glass and top with a dusting of cinnamon.

BARRO DE OAXACA



Ingredients

1.5 oz Mezcal
2 oz Tamarind juice
2 oz Orange juice
1/2 oz Lime juice
Thin slice of Habanero pepper

Blend all the ingredients together and serve over a tall glass filled with ice. Garnish with some citrus slices lightly dusted with chili powder.

TIERRA DE JALISCO



Ingredients

1.5 oz Mezcal
2 oz Orange juice
2 oz Strawberries
1 oz Berries
1/2 oz Lemon juice
4 Basil leaves

Blend all the ingredients together and serve over a tall glass filled with ice. Garnish with the basil.

GARDEN MARTINI



Ingredients

3 oz Gin
1/2 oz Dry vermouth
2 Olives
Sprig of rosemary

Pour liquid ingredients into mixing glass with ice cubes. Stir well. Strain in chilled martini cocktail glass. Garnish with olives and give it a final stir with the rosemary sprig.

