



### Margarita

- 60 mL tequila (preferably silver)
- 30 mL lime juice (freshly squeezed)
- 22 mL orange liqueur (Cointreau or Triple Sec)
- 15 mL simple syrup or agave syrup (optional, for sweetness)
- Salt for rimming the glass
- Lime wedge for garnish
- Ice cubes

### Recipe:

1. Run a lime wedge around the rim of a rocks or margarita glass, then dip it into salt.
2. In a shaker, add tequila, lime juice, orange liqueur, simple syrup (if using), and ice.
3. Shake vigorously for about 15 seconds.
4. Strain into the prepared glass over fresh ice.
5. Garnish with a lime wedge.

### Moscow Mule

- 60 mL vodka
- 15 mL lime juice (freshly squeezed)
- 120-180 mL ginger beer
- Ice cubes
- Lime wedge for garnish
- Mint sprig (optional, for garnish)

### Recipe:

1. Fill a copper mug (or highball glass) with ice cubes.
2. Pour in the vodka and lime juice.
3. Top with ginger beer and gently stir.
4. Garnish with a lime wedge and a mint sprig if desired.



### Old Fashioned

- 60 mL bourbon or rye whiskey
- 1 sugar cube (or 10 mL simple syrup)
- 2-3 dashes Angostura bitters
- 1 teaspoon water
- Large ice cube
- Orange peel for garnish
- Maraschino cherry (optional)

### Recipe:

1. Place the sugar cube in a rocks glass and add bitters and water.
2. Muddle until the sugar dissolves.
3. Add a large ice cube and pour the whiskey over it.
4. Stir gently to combine.
5. Garnish with an orange peel and a maraschino cherry (optional).



## Cachaça-Based Drinks

### Caipirinha

- 50 mL cachaça
- 1 lime (cut into 8 wedges)
- 20 mL simple syrup or 2 teaspoons sugar
- Ice cubes

#### Recipe:

1. Place the lime wedges and simple syrup (or sugar) in a glass.
2. Muddle the lime and sugar together to release the lime juice.
3. Fill the glass with ice cubes.
4. Pour the cachaça over the ice.
5. Stir well and garnish with a lime wedge.

### Brazilian Mule

- 50 mL cachaça
- 20 mL fresh lime juice
- 90 mL ginger beer
- Ice cubes
- Mint sprig for garnish

#### Recipe:

1. Fill a glass with ice cubes.
2. Add cachaça and lime juice.
3. Top with ginger beer.
4. Stir gently and garnish with a mint sprig.



## Rum-Based Drinks

### Mojito

- 50 mL white rum
- 1 lime (cut into 8 wedges)
- 10-12 fresh mint leaves
- 20 mL simple syrup
- Soda water
- Ice cubes

#### Recipe:

1. Place the lime wedges, mint leaves, and simple syrup in a glass.
2. Muddle the ingredients together to release the lime juice and mint oils.
3. Fill the glass with ice cubes.
4. Pour the rum over the ice.
5. Top with soda water and stir gently.
6. Garnish with a mint sprig and lime wedge.

### Pina Colada

- 50 mL white rum
- 90 mL pineapple juice
- 30 mL coconut cream
- Ice cubes

#### Recipe:

1. Add rum, pineapple juice, and coconut cream to a blender with ice.
2. Blend until smooth.
3. Pour into a glass and garnish with a pineapple slice and a cherry.



## Mezcal-Based Drinks

### Mezcal Margarita

- 50 mL mezcal
- 25 mL triple sec (orange liqueur)
- 25 mL fresh lime juice
- 10 mL agave syrup
- Ice cubes
- Salt for rim (optional)

#### Recipe:

1. Rub a lime wedge around the rim of a glass and dip it in salt (optional).
2. Fill a shaker with ice and add mezcal, triple sec, lime juice, and agave syrup.
3. Shake well and strain into the glass filled with ice.
4. Garnish with a lime wedge.

### Mezcal Paloma

- 50 mL mezcal
- 60 mL grapefruit juice
- 10 mL lime juice
- 10 mL simple syrup
- Soda water
- Ice cubes
- Salt for rim (optional)

#### Recipe:

1. Rub a lime wedge around the rim of a glass and dip it in salt (optional).
2. Fill the glass with ice and add mezcal, grapefruit juice, lime juice, and simple syrup.
3. Top with soda water and stir gently.
4. Garnish with a grapefruit wedge.