



SKYLINE MARGARITA

Created by Megan Radke

INSPIRED BY
SEATTLE
WASHINGTON

RECIPE

- 1.5 oz Patrón Silver
- .5 oz Patrón Citrónge Orange
- 1 oz Lime juice
- .75 oz Blackberry shrub*
- .25 oz Cayenne-chili syrup**
 - + Cayenne-chili salt rim***
 - + Orange zest for garnish

METHOD

1. Add all ingredients to a cocktail shaker and shake with ice to chill.
2. Fine-strain through a mesh strainer over fresh ice into a cayenne-chili salt-rimmed rocks glass.
3. Garnish with orange zest.

*Blackberry shrub: Combine equal parts blackberries, cane sugar and red wine vinegar in a blender, blend until liquefied, then strain out solids.

**Cayenne-chili syrup: Combine 1 cup sugar, one cup water, 1 teaspoon chili powder, 1 teaspoon cayenne in a saucepan and bring to a simmer. Once the desired flavor is achieved, strain out solids. Alternately, use .25 oz simple syrup, a slice of cayenne or other hot pepper, and a pinch of chili powder.

***Cayenne-chili rim: 4 parts kosher salt + 1 part chili powder +1 part cayenne





VERDE MARGARITA

Created by José Luis León

INSPIRED BY
MEXICO CITY
MEXICO

RECIPE

- 2 oz Patrón Silver
- .75 oz Patrón Citrónge Orange
- .75 oz Elderflower liqueur (such as St. Germain)
- .5 oz Fino Sherry
- .5 oz Agave syrup
- 1 Lime wedge
- 1 Celery stick
- 1 Pinch salt
- + Celery spear and edible flower for garnish
- + Sugar, malton salt and celery salt rim

METHOD

1. Rim a highball glass with a mix of sugar, malton salt and celery salt.
2. Combine ingredients in a blender with crushed ice and blend until a slushy consistency is achieved.
3. Pour contents from blender into glass.
4. Garnish with celery spear and edible flower.





NORTH END MARGARITA

Created by Stephen King



RECIPE

- 2 oz Patrón Reposado
- .5 oz Patrón Citrónge Orange
- .25 oz Lemon juice
- .5 oz Agave nectar
- 2 Whole cherry tomatoes
- 2 Thyme sprigs
- + Lemon/thyme/pepper citrus salt rim*



METHOD

1. In the bottom of a cocktail shaker, muddle 1 cherry tomato with agave nectar.
2. Add liquid ingredients and one thyme sprig and shake vigorously with ice to chill.
3. Strain through a mesh strainer into a chilled cocktail glass that has been rimmed with the seasoned salt.
4. Garnish with remaining cherry tomato and thyme sprig.

*Lemon/thyme/pepper citrus salt rim: Combine 2 tablespoons kosher salt, .5 teaspoon dried thyme, and a twist of black pepper with the zest of half a lemon.





PASSION FRUIT MARGARITA

Created by Aaron Joseph

INSPIRED BY
BALTIMORE
MARYLAND

RECIPE

- 1.5 oz Patrón Silver
- .5 oz Patrón Citrónge Orange
- .75 oz Spiced passion fruit syrup*
- .5 oz Lime juice
- + Orange wedge, jalapeño coin and mint sprig for garnish

METHOD

1. Combine liquid ingredients in a cocktail shaker and shake with ice to chill.
2. Strain onto fresh ice in a double old fashioned glass.
3. Garnish with mint sprig, jalapeño slice, and orange half-moon.

*Spiced passion fruit syrup:

- 1000 g Turbinado sugar
- 500 g Water
- 200 g Sliced jalapeño
- 750 g Passion fruit puree (such as Boiron)

Boil water and sugar until sugar is dissolved. Add jalapeño, turn on low heat and allow syrup to reduce for 15 minutes. Take off heat and allow to cool, with jalapeño. Once cool, strain and add passion fruit puree, stirring to combine. Store refrigerated one week.





LA MARGARITA

Created by Jorge Ortega

INSPIRED BY
LOS ANGELES
CALIFORNIA

RECIPE

- 1.5 oz Patrón Reposado
- .75 oz Patrón Citrónge Orange
- 1 oz Lime juice
- .5 oz Lychee syrup*
- .5 oz Ginger syrup (such as Monin or Ginger Reál)
 - + Whole lychee for garnish
 - + Sprinkle of chia seeds and salt for rim

METHOD

1. Combine liquid ingredients in a cocktail shaker and shake with ice to chill.
2. Strain onto fresh ice in a glass rimmed with a 50/50 blend of chia seeds and kosher salt.
3. Garnish with lychee.

*Lychee syrup: Empty the complete contents of a can of peeled/pitted lychees into a blender. Blend until completely liquefied, then strain through a mesh strainer to remove solids.





MEDITERRANEAN MARGARITA

Created by Yanaida Prado

INSPIRED BY
BARCELONA
SPAIN

RECIPE

- 2 oz Patrón Reposado
- .75 oz Patrón Citrónge Orange
- 1.5 oz Amontillado Sherry
- 1 oz Lime juice
- .5 oz Agave nectar
 - 1 Barspoon orange marmalade
 - + Chamoy/Tajín rim* (optional)
 - + Lime peel for garnish

METHOD

1. Combine liquid ingredients in cocktail shaker and shake with ice to chill.
2. Strain into a Chamoy/Tajín-rimmed coupe glass.
3. Garnish with a lime peel.

*Chamoy/Tajin rim: If available, use the Mexican condiment Chamoy to moisten the rim of your glass, roll in Tajín to coat lightly. Alternately, use citrus juice and any chili-salt combo to create a similar effect.





SALTED PLUM MARGARITA

Created by Masako Morito

INSPIRED BY
OSAKA
JAPAN

RECIPE

- 1.5 oz Patrón Silver
- .5 oz Patrón Citrónge Orange
- .75 oz Umeshu (Plum wine)
- .5 oz Fresh lemon juice
- 1 tsp Plum preserves
- 1 Pinch salt
- + Lime wheel and mint leaf for garnish
- Optional: Whole Ume (Pickled plum) for garnish

METHOD

1. Combine ingredients in a cocktail shaker and shake with ice to chill.
2. Strain into a crushed ice-filled rocks glass.
3. Garnish with mint leaves, lime wheel and optional Ume.

