

# MIXOLOGY

## LAVA FLOAT

- 4OZ. WHITE RUM
- 3OZ. STRAWBERRY MIX
- 3OZ. PIÑA COLADA MIX



## SUNRISE

- 2OZ. TEQUILA
- 4OZ ORANGE JUICE
- DASH GRNADIN
- DASH LEMON JUICE

## PASION

- 2OZ TEQUILA
- 2OZ. ORANGE JUICE
- DASH LEMON JUICE
- 1/2 BLUE CURACAO
- 4OZ. MANGO MIX



## BLUE HAWAII

- 2OZ. BLUE CURACAO
- 2OZ. WHITE RUM
- 3OZ. PINEAPPLE JUICE
- 2OZ. COCONUT CREAM



## PINK PANTER

- 4OZ. WHITE RUM
- 2OZ. EVAPORATED MILK
- 2OZ. PINEAPPLE JUICE
- DASH GRENADINE



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## SCREAMING ORGASM

- 2 OZ. AMARETTO
- 2 OZ. EVAPORATED MILK
- 1 OZ. BAILEYS
- 1 OZ. KAHLÛA
- 2 OZ. DARK RUM
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## BROKEN EGGS

- 2 OZ. VODKA
- 1 OZ. AMARETTO
- 4 OZ. MANGO MIX
- 2 OZ. ORANGE JUICE
- 2 OZ. COCONUT CREAM
- DASH GRENADINE

## TROPICAL DIAMOND

- 4 OZ. DARK RUM
- 2 OZ. ORANGE JUICE
- 2 OZ. PINEAPPLE JUICE
- DASH LIME JUICE
- DASH GRENADINE
- 2 OZ. MANGO MIX



## MISTS OF THE CARIBBEAN

- 1 OZ. TEQUILA
- 1/2 OZ. BLUE CURACAO
- 1 OZ. ORANGE JUICE
- DASH GRENADINE
- DASH LEMON JUICE
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## RUSSIAN

- 1 OZ. KAHLÛA
- 1 OZ. EVAPORATED MILK
- 2 OZ. VODKA
- DASH GRENADINE



# How do we produce our tequila?

1

First, we harvest our ripe blue agaves.

2

We cut off the leaves, leaving only the heart or center.

4

We steam-cook this liquid in a steam oven.

3

We grind the hearts to extract their sugars, until it becomes liquid.

5

We distill it to separate and remove the water, thus concentrating the alcohol.

6

Then it is left fermenting in special containers.

8

Finally, we bottle it in our glass bottles, and it's ready for consumption!

7

Then it is filtered to clarify the liquid and left to age for a period of time.

