

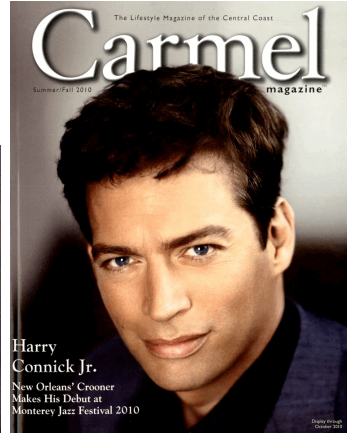


Carmel Magazine

Summer/Fall 2010

Carmel, CA

Circulation: 40,000 quarterly



drink Organic Partida Cadillac Bajarita

Baja Cantina & Grill
7166 Carmel Valley Road
Carmel 831/625.2252
www.bajacantina.com

Baja Cantina has a great selection of beer and wine, but without question the most popular drinks served at the Carmel Valley hotspot are its custom margaritas. Veteran bartender Ian Tenniman, who has been behind the bar at Baja for 11 years, developed the Organic Partida "in about 10 minutes," and says it's been the top selling drink at Baja since the summer. It melds well with the restaurant menu's Mexican and casual American cuisine.

"Organic is a trending thing, but we wanted to do something pure and fresh and clean, and with the fresh fruit juices you have a nice, smooth margarita," Tenniman says. "It's nice for people to sit out back and enjoy the sun on the deck and sip margaritas."

—Mary R. Duan



INGREDIENTS:

- 3 parts Partida Organic Tequila
- 1 part Patron Citronge Liqueur
- Juice of two limes
- Juice of one-half orange
- Juice of one-half lemon
- ½ ounce Grand Marnier
- Lime wheel and lemon twist, for garnish

PREPARATION:

Swipe the rim of a chilled 12-ounce glass with citrus juice, and then dip rim into salt. Set aside.

Fill a cocktail shaker with ice, and pour in the tequila, liqueur and fresh squeezed citrus juices. Shake and strain into prepared glass. Float 1/2 ounce of Grand Marnier on top, and garnish with a lime wheel and lemon twist.

(Serving size is 12-ounce. The glass pictured is a 24-ounce double.)



www.tequilapartida.com