

Partida Cocktails (Recipe Guide)

Partida Margarita with 100% Agave Nectar

1 ½ oz Partida Blanco Tequila
1 oz Fresh squeezed lime juice
¾ oz Agave Nectar
¾ oz Water

Shake all ingredients with ice in a shaker. Strain over fresh ice into a Margarita glass or Old-Fashioned glass.

Taste for Balance.

Note: This is the Margarita recipe made World famous by Julio Bermejo at Tommy's Mexican Restaurant in San Francisco.

Ruby Partida

1 ½ oz Partida Reposado Tequila
1 ½ oz Fresh Ruby Red Grapefruit juice
½ oz Cointreau
½ oz Fresh squeezed lemon juice
½ oz French Cassis.

Shake the first 4 ingredients in a shaker with ice. Strain into a chilled cocktail glass. Dribble the ½ oz French Cassis down the inside of the glass so it will settle at the bottom.

Recipe by King Cocktail – Dale De Groff.

Anejo Old- Fashioned

3 oz Partida Anejo Tequila
¼ oz Agave Nectar
Dash Angostura Bitters
Orange Peel

In a Old- Fashioned glass Muddle the Orange peel, Bitters & Agave nectar. Muddle just to release the Orange oils. Add ice and Partida Anejo. Stir to mix all ingredients & garnish with Brandied cherries on a pick.

Recipe by Julie Reiner – Flatiron Lounge – Manhattan

Caliente Partida

1 1/2 oz Partida Reposado
3 chunks of pineapple
2 ginger wheels
1/4 oz Fresh squeezed lime juice
1/4 oz agave nectar
1/4 oz ginger ale

In a mixing glass muddle the first four ingredients. Add ice & Partida Reposado. Shake and strain over fresh ice into a highball glass. Top off with Ginger Ale. Garnish with a couple pieces of crystallized ginger.

Big Spender

2 1/4 oz Partida Anejo Tequila
1 oz Winter Spiced 10yr Old Tawny Port
Dash of Angostura Bitters

In a mixing glass Stir all ingredients with ice. Strain into a chilled cocktail glass. Garnish with brandied cherries.

Recipe by Jacques Bezuidenhout – San Francisco

Scramble – Dre & Henry London

1 1/2oz Partida Blanco
1/2 oz Fresh squeezed lime juice
1/2 oz Fresh squeezed lemon juice
1/2oz Agave Nectar
1/4oz Crème de Mure (French Blackberry liqueur)

Shake all ingredients except for Crème de Mure with ice. Strain over Crushed ice into a Old-Fashioned glass. Drizzle 1/4 oz Crème de Mure over the top and it will slowly bleed into the cocktail. Garnish with a Lemon Spiral twist and 3 Blackberries.

Recipe by Dre Masso & Henry Bessant from the World Wide Cocktail Club – London.

Yerba Buena

2oz Partida Reposado Tequila
8 to 10 Mint Sprigs
½ oz Fresh squeezed lime juice
1/2oz Agave Nectar
Ginger Beer

Muddle Mint, Lime juice & Agave Nectar in a highball glass. Add ice to fill. Add Tequila & top with Ginger Beer. Stir with bar spoon. Garnish with Mint sprig & lime wheel.

Recipe adapted from Donna Scala of Bistro Don Giovanni in Napa California.

Sofia's Swizzle

1 ¾ oz Partida Reposado Tequila
1 ¼ oz Organic unfiltered apple juice
¼ oz Fresh squeezed lime juice
¼ oz Velvet Falernum
Dash of Angostura Bitters
Ginger Beer

Shake the first 5 ingredients in a shaker with ice. Strain over fresh ice into a highball glass. Top up the rest of the cocktail with chilled Ginger Beer and garnish with a lime wedge.

Created for Sofia Partida by Jacques Bezuidenhout – San Francisco

Southern Heat

1 ½ oz Partida Blanco Tequila
¾ oz Cointreau
1 oz Fresh squeezed lime juice
6 slices of cucumber skinned
2 to 3 slices of Jalapeno'
¼ oz Simple syrup

In a mixing glass muddle the cucumber, Jalapeno, lime juice and simple syrup. Add the ice, Partida Blanco Tequila & Cointreau. Shake and strain over fresh into an Old-fashioned glass and garnish with cucumber slices fanned out.

Heated Affair

2 oz Partida Anejo Tequila
6 oz Hot Spiced Apple Cider
Heavy Cream

In a small warm wine glass add Tequila and hot apple cider. Float heavy cream.

Garnish: Grate fresh Nutmeg over cream.

Apple Cider Preparation:

In a pot add Organic Apple Juice. Add winter spices like Cloves, Cinnamon Stick, All Spice, and Orange Peel. Start off by adding a few cloves one cinnamon stick etc so as to find the right-spiced apple cider flavor. You can always add more spice later. Bring everything to a low heat for about 15mins. Taste for flavor. When the desired flavor is reached then take off stove. Strain out all the spices and orange peel. Serve warm and enjoy!

Café Pacifico

1 1/2oz Partida Blanco
½ oz Coffee liqueur
4oz Freshly Brewed Hot Coffee
3 Barspoons Cinnamon & Sugar Mix
Heavy Cream.

Prepare small warm wine glass. Add Tequila & Coffee. Mix in the Cinnamon Sugar. Float Heavy Cream on top of the coffee. Garnish with a Sprinkle of Cinnamon Sugar mix on top & a Cinnamon stick.

Note: The Cinnamon sugar mix is 4 parts granulated white sugar to 1 part ground cinnamon. Mix them together in a bowl.

Sangrita

2oz Tabasco or Cholula Hot Sauce
1 oz Lime Juice
7 oz Orange Juice
2 oz Grapefruit Juice
1 teaspoon Salt
2 teaspoons Fresh Ground Pepper
15 oz Tomato Juice
1 Jalapeno (Cut in half with seeds)

Add all the ingredients into a pitcher. Stir until the salt & pepper is dissolved. Let the mix sit for 15mins to 30mins with the Jalapeno then when the right heat level is reached then discard the jalapeno pieces. Keep Refrigerated.

Enjoy Sangrita traditionally accompanied with a neat pour of your favorite Partida Tequila.