



CRAFTED PALOMA

BACKGROUND

A complex spiced twist on Mexico's national drink, the Paloma.

INGREDIENTS

2 Part	Olmea Altos Plata
2 Part	Pink Grapefruit Juice
½ Part	Fresh Lemon Juice
¼ Part	Agave Syrup

Salt & Pink Peppercorn

GLASS

Highball

GARNISH

Salt & Pink Peppercorn Rim & Grapefruit Slice

METHOD

1. Rim the Highball glass with salt and crushed pink peppercorns.
2. Add a small pinch of salt to the glass.
3. Add tequila.
4. Add freshly squeezed lemon juice.
5. Add agave syrup.
6. Fill the glass with cubed ice.
7. Add in pink grapefruit juice and briefly stir the mixture.
8. Garnish with a pink grapefruit wedge.