

FEATURED COCKTAILS: MEXICAN TROPICAL FRUITS		Nº 01
TITLE	Passion Fruit Sparkler	
INGREDIENTS	La Venenosa Tabernas & Uruapan Charanda blanco rum (<i>fat washed with coconut oil</i>), Chinola passion fruit liqueur, house bitter blend, lime, agave, Terra Madi Brut Reserva	
STORY	A French 75 meets the tropical flavors of passion fruit. A hint of coconut will have you longing for the beach.	
NOTES	Tart, tropical, baking spices	

FEATURED COCKTAILS: MEXICAN TROPICAL FRUITS		Nº 02
TITLE	Mamey Sour	
INGREDIENTS	Codigo 1530 rosa tequila (infused with mamey), Prieto whisky, lime, Amargo Vallet, egg white	
STORY	Julianna has recently discovered the uniquely sweet, rich and creamy flavor of the mamey fruit, which inspired this drink.	
NOTES	Bright, nutty, velvety	

FEATURED COCKTAILS: MEXICAN TROPICAL FRUITS		Nº 03
TITLE	Spicy Papaya	
INGREDIENTS	Nosotros Mexicano mezcal, Tanteo habanero tequila, papaya, Chinola pineapple liqueur, lime	
STORY	Inspired by sweet and spicy candies that can be found all over Mexico, especially in piñatas.	
NOTES	Funky, spicy, fun	

FEATURED COCKTAILS: MEXICAN TROPICAL FRUITS		Nº 04
TITLE	Prickly pear & dragon fruit martini	
INGREDIENTS	Condesa prickly pear gin, Don Cicco & Figli prickly pear liqueur, Fruitful dragon fruit, Mommenpop LIME-POP aperitif	
STORY	Inspired by Lanie's favorite Mexican paleta flavor, <i>tuna</i> - aka prickly pear	
NOTES	Floral, tart, sweet	