

<b>FEATURED COCKTAILS: AVOCADO</b>		Nº 01
<b>TITLE</b>	<b>Guacamole y Frutas</b>	
<b>INGREDIENTS</b>	Codigo blanco tequila, Alambique Serrano Cartier 30 rum, banana liqueur, avocado puree, lime, simple	
<b>INSPIRATION</b>	A fruity guacamole is always fun for summer, so here it is, in liquid form!	
<b>NOTES</b>	Creamy, fruity, fun	
		<b>17</b>

<b>FEATURED COCKTAILS: AVOCADO</b>		Nº 02
<b>TITLE</b>	<b>Avocado Tropical</b>	
<b>INGREDIENTS</b>	Del Maguey Vida Puebla, Mijenta blanco tequila, Rhine Hall pineapple eau de vie, avocado pit orgeat, lime, Amargo Vallet amaro	
<b>INSPIRATION</b>	Inspired by the nutty, earthy flavor and color from the avocado seed. It adds a unique flavor and color to the cocktail.	
<b>NOTES</b>	Nutty, earthy, touch of tropical funky fruit flavor	
		<b>17</b>

<b>FEATURED COCKTAILS: AVOCADO</b>		Nº 03
<b>TITLE</b>	<b>Avocado Leaf Martini</b>	
<b>INGREDIENTS</b>	Sotol La Higuera Leiophyllum, Derrumbes San Luis Potosi mezcal, Method dry vermouth, avocado leaf syrup, house herbal tincture (avocado leaf, cilantro)	
<b>INSPIRATION</b>	This drink emphasizes the subtle aromatic flavor of the avocado leaf, which you don't see used often.	
<b>NOTES</b>	Herbal, savory, intriguing	
		<b>17</b>