



LATIN AMERICAN COCKTAILS

Marco Montaguano

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Classic Cocktails and Main Spirits

- **Margaritas**

- **Agave**

- **Daiquiri**

- **Sugar Cane**

- **Mojito**

- **Pisco Sour**

- **Grapes**

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Pineapple Paradise

- Concept: Pineapple Fields, Ecuador and Puerto Rico

- Recipe:

2 oz Appleton Estate 8yr

½ oz Blue Curacao

¾ oz Pineapple Syrup (1/2:1)

¾ oz Fresh Lemon Juice

Top w/ Pineapple Skin Soda.

Garnish: Pineapple paper manicured

Collins glass

Shake & Strain

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Drinking Bird

- Concept: Spirit forward cocktail w/ tropical notes.
- Recipe:
 - 1 ½ oz Appleton Estate 8yr
 - 1 oz Sherry Infused Oineapple
 - ½ oz Tequila Espolon Reposado
 - ½ oz Demerara Syrup
 - ¼ oz Pineapple Juice
 - 2 Dashes of Mole Bitters
- Garnish: 3 Pineapple Leaves
- Nick & Nora glass
- Stir & Strain



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Andes Sour



- Concept: Pisco sour, herbal.
- Recipe:
 - 2 oz Pisco
 - 1 oz Fresh Lime Juice
 - 1 oz Chartreuse Syrup (Tarragon-Sugar)
 - 1 Egg White
 - Garnish: Green Leaf
 - Coupe glass
 - Dry shake, Shake w/Ice & Strain

Horchata Smoky



- Concept: Aguas frescas in Mexico and my trip to Argentina where I tried fernet for first time.
- Recipe:
 - 1 ½ oz Montelobos Mezcal
 - 4 oz Horchata
 - Float w/ Fernet or Amaro
- Garnish: Butterfly banana leaves
- Collins glass
- Built

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Blue Oceans

- Concept: The Caribbean & Brazil
- Recipe:
 - 1 oz Cachaca
 - ½ oz Wray & Nephew Rum
 - ½ oz Blue Curacao
 - ½ oz Lime Juice
 - 1 ½ oz Coconut Water
 - ½ oz Simple Syrup
 - Top w/ Soda
 - Garnish: Pineapple Paper Moons
 - Collins glass
 - Shake & strain



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Passion Tropical

- Concept: tropical fruits
- Recipe:
 - 1 oz Wray & Nephew Rum
 - ½ oz Banana Liqueur
 - ½ oz Passion Fruit Syrup
 - ½ oz Lime Juice
 - 1 dash Saline Solution
- Garnish: Mandarin leaf
- Coupe glass
- Shake & Strain



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Tepache Negroni



- Concept: Trilogy Cocktail
- Recipe:
 - 1 oz Montelobos Mezcal Infused w/ Spices (coriander, cinnamon, cloves)
 - 1 oz Campari Infused Pineapple
 - 1 oz Sweet Vermouth
- Garnish: Pineapple manicured leaves
- Rocks glass
- Stir Cocktail

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Jamaica Picante

- Concept: Trip to Mexico to tequila distillery, Jamaica, mole.
- Recipe:
 - 1 3/4 oz Tequila Espolon Infused with Hibiscus
 - 1/2 oz Ancho Reyes
 - 1 oz Lime Juice
 - 1 oz Agave Syrup
 - 1 dash Mole Bitters
 - 1 dash Floral Tincture
 - Garnish: Lime peel manicure
 - Coupe glass
 - Shake & Strain



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