

EXCELLIA_{TM}

TEQUILA

100% PURO DE AGAVE HECHO EN MEXICO

TAILOR MADE COCKTAILS

EL GONQUÍN by Tom Jakschas



50 ml Excellia Reposado

20 ml Lillet blanc

35 ml Pineapple puree or pressed pineapple juice

5 ml Agave syrup

Combine all the ingredients and add ice. Shake and double strain in a goblet

Garnish: Freshly ground pepper

SPARKLING MARGARITA by Aristotelis Papadopoulos



30 ml Excellia Reposado

30 ml Esprit de June liqueur

20 ml Fresh yuzu juice

20 ml Fresh pear juice

40 ml Brut champagne

Pour all the ingredients (except the Champagne) in a mixing glass filled with ice-cubes and stir for 10-15 seconds. Strain into a tall champagne glass. Top with Brut Champagne.

Garnish: fresh lychee or fresh mango on a stick.

BEET-INI by Grégoire Erchoff



50 ml Excellia Reposado 1/2 Lime squeezed

20 ml Agave syrup

20 ml Sweet vermouth

6 Cubes of beetroot cooked

Combine the beet and the agave syrup in a mixing glass and muddle strongly. Add the lime juice, sweet vermouth and Excellia, add ice, shake and double strain in a martini glass.

Garnish: a small fresh sprig of thym



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CALIENTE COCKTAILS

RUDE COSMOPOLITAN



l shot Excellia tequila l shot Triple sec

1 ½ shot Cranberry juice

½ shot Freshly squeezed lime juice

Shake the ingredients with ice. Double-strain into a frozen martini-cocktail glass with a half-salt rim on the outside only.

Garnish: Orange zest sprayed and rimmed.

VAMPIRO



2 shots Excellia Reposado tequila

1 shot Tomato juice ½ shot Orange juice

½ shot Freshly squeezed lime juice

½ shot Pomegranate syrup

2 healthy dashes Tabasco sauce

Grind of black pepper Grind of sea salt

Stir the ingredients with ice. Strain into an ice-filled longdrink glass.

Garnish: Lime wedge.

EL DIABLO



1 1/4 shot Excellia tequila

3/4 shot Creme de cassis liqueur

Fill with ginger ale

Pour the ingredients into an ice-filled longdrink glass.

Stir briefly to mix.

Garnish: Lime squeeze, squeezed and dropped in.



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TIMELESS COCKTAILS

PALOMA



l ½ shot Excellia Blanco tequila

½ shot Freshly squeezed lime juice

Fill with grapefruit soda (Squirt or Ting)

Pour the ingredients into an ice-filled longdrink glass with a half-salt rim (outside of the glass only). Stir briefly to mix.

Garnish: Lime squeeze, squeezed and dropped in.

AÑEJO NEGRONI



1 shot Excellia Añejo tequila

1 shot Sweet vermouth

I shot Campari

Build & stir the ingredients over ice in a shortdrink glass.

Garnish: Spray and rim a long orange zest and place in the drink.

MEXPRESSO MARTINI



1 ¼ shot Excellia Tequila
¾ shot Coffee liqueur
1 ½ shot Espresso coffee

1/4 shot Rich sugar syrup

Shake the ingredients hard with ice.

Strain into a frozen martini-cocktail glass.

Garnish: Three coffee beans

TOMMY'S MARGARITA



2 shots Excellia Tequila1 shots Lime squeezed

½ shots Agave syrup

Combine all the ingredients in a mixing glass, add ice, shake and strain in martini glass.

Garnish: rim the martini glass with salt