



# HIATUS

TEQUILA

## WINTER COCKTAILS

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We set out to create a premium tequila that reflects what's important to us. We wanted an escape from the daily grind, the status quo. Go on hiatus from the everyday. You deserve it.







# BATANGA ITALIANO

## INGREDIENTS

1.5oz	HIATUS TEQUILA BLANCO
3oz	AMARO MELETTI
2oz	WATER
1oz	SIMPLE SYRUP**
0.5oz	LIME JUICE
	FLAKE SALT

## RECIPE

Ice a shaker tin and add tequila, Amaro Meletti, water, and syrup to a shaker tin. Shake for 10-15 seconds. Strain into a highball glass with ice. Finish the drink by topping with the lime juice. Stir with a Batanga Knife.

**\*\*SIMPLE SYRUP (1:1):** Heat equal parts of water and sugar in a saucepan. Stir frequently until sugar is dissolved. Turn heat off and let cool. Label, date, and store in an airtight container in the fridge for up to 1 month.



# INGREDIENTS

1.5oz	HIATUS TEQUILA BLANCO
1oz	HONEY GINGER SYRUP**
0.75oz	LEMON JUICE
0.5oz	CAPPELLETTI SFUMATO RABARBARO AMARO

# RECIPE

Ice a shaker tin and add tequila, honey ginger syrup, lemon juice, and Sfumato. Shake for 10-15 seconds. Strain into a rocks glass with one big cube. Finish the drink by using an atomizer to spray a few squirts of scotch on top. Garnish with a lemon twist or a honeycomb candy.

\*\*HONEY GINGER SYRUP (1:1): Heat equal parts of water and honey in a saucepan. Stir frequently until honey is dissolved. Grate 3oz of fresh ginger per cup of water into the saucepan. Turn heat to low and stir frequently for 5 minutes. Take the pan off the heat and allow it to steep for 15-20 minutes. Strain out the ginger, label, date, and store in an airtight container in the fridge for up to 1 month.

# PANACEA





## INGREDIENTS

1.5oz	HIATUS TEQUILA REPOSADO
0.5oz	SIMPLE SYRUP**
0.75oz	PERSIMMON PUREE**
0.75oz	PINEAPPLE JUICE
0.75oz	LEMON JUICE

## RECIPE

Ice a shaker tin and add tequila, persimmon puree, pineapple juice, lemon juice, and simple syrup. Shake for 10-15 seconds. Strain into a coup or martini glass. Garnish with persimmon rose, or a slice of persimmon.

**\*\*PERSIMMON PUREE:** Blend three ripe persimmons in a blender. Add Simple Syrup as needed until the puree can blend easily and has a smooth consistency. Usually takes about 1-3oz of simple per persimmon based on how ripe they are.

**\*\*SIMPLE SYRUP (1:1):** Heat equal parts of water and sugar in a saucepan. Stir frequently until sugar is dissolved. Turn heat off and let cool. Label, date, and store in an airtight container in the fridge for up to 1 month.



## INGREDIENTS

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1.5oz	HIATUS TEQUILA REPOSADO
0.5oz	SIMPLE SYRUP**
1oz	NOCHINO

## RECIPE

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Ice a mixing crystal and add tequila, nochino, and simple syrup. Stir for 30 seconds or untill the mixing glass becomes cold on the outside . Strain into a coup or martini glass. Smoke with apple wood in a smoking cloche. Garnish with a brandy cherry and banana bread.

**\*\*SIMPLE SYRUP (1:1):** Heat equal parts of water and sugar in a saucepan. Stir frequently until sugar is dissolved. Turn heat off and let cool. Label, date, and store in an airtight container in the fridge for up to 1 month.

# NOGALES HIDALGO







# CAJETA

## INGREDIENTS

1.5oz	HIATUS TEQUILA AÑEJO
0.5oz	CYNAR
0.5oz	COCONUT CREAM
0.5oz	SIMPLE SYRUP**

## RECIPE

Ice a shaker tin and add tequila, simple syrup, Cynar, and coconut cream. Shake for 10-15 seconds. Rim a coupe or martini glass with dried coconut. Strain into the glass.

\*\*SIMPLE SYRUP (1:1): Heat equal parts of water and sugar in a saucepan. Stir frequently until sugar is dissolved. Turn heat off and let cool. Label, date, and store in an airtight container in the fridge for up to 1 month.



# INGREDIENTS

2oz	HIATUS TEQUILA AÑEJO
1oz	PUMPKIN PUREE**
0.5oz	CAFFO
0.5oz	SIMPLE SYRUP**
1	WHOLE EGG

# RECIPE

Ice a shaker tin, lock the tin and shake as hard as you can to chill the empty tin. Remove the ice and add tequila, pumpkin puree, Caffo, simple syrup, and egg to the chilled tin. Shake vigorously for 30-45 seconds to whip the egg. Strain into a coup. Garnish with fresh nutmeg and a star anise.

**\*\*PUMPKIN PUREE:** Heat equal parts of water and sugar in a saucepan. Stir frequently until sugar is dissolved. Turn heat off and let cool. Label, date, and store in an airtight container in the fridge for up to 1 month.

**\*\*SIMPLE SYRUP (1:1):** Heat equal parts of water and sugar in a saucepan. Stir frequently until sugar is dissolved. Turn heat off and let cool. Label, date, and store in an airtight container in the fridge for up to 1 month.

CALABAZA FLIP









## CONNECT WITH US

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THANK YOU