



HIATUS

TEQUILA

FALL COCKTAILS

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.



SMOKE BREAK



INGREDIENTS

2oz	HIATUS TEQUILA BLANCO
0.75oz	GRAPEFRUIT JUICE
0.75oz	LIME JUICE
0.5oz	CHIPOTLE SYRUP (2:1)**
3	DASHES XOCOLATL MOLE BITTERS

RECIPE

Build all ingredients in a shaker tin. Top off with ice, shake for 10-15 seconds. Double strain rocks glass or goblet with one large ice cube, garnish with torched cinnamon stick.

****CHIPOTLE SYRUP (2:1):** (2:1): Bring 1 Pint of water to a boil, add 2-3 dried chipotle chiles, turn the heat off. Let steep for 10-15 minutes. Strain the chiles, making sure to press out all of the liquid through a chinois and measure. Add the liquid back to a pot and measure out double the weight of the liquid in sugar, add that to the pot and stir on med-high heat until the sugar is completely dissolved. Once cooled; label, date, and store in an airtight container in the fridge for 1 month.

INGREDIENTS

1.5oz	HIATUS TEQUILA REPOSADO
0.75oz	AVERNA
0.5oz	CANE SUGAR
2	DASHES ANGOSTURA BITTERS
1	WHOLE EGG

RECIPE

Build all ingredients in a small shaker tin and shake vigorously without ice for 15 seconds, or until all ingredients are completely emulsified. Add ice and shake vigorously for another 15 seconds, or until outside of the tin begins to frost over. Double strain into a Georgian Tea Glass and garnish with a few drops of angoustroa bitters. then drag a toothpick or a garnishing skewer through the bitters to make hearts.

JALISCO FLIP





LA REVOLUCIÓN

INGREDIENTS

1.25oz	HIATUS TEQUILA AÑEJO
0.75oz	EARL GREY TEA INFUSED CARPANO ANTICA**
0.5oz	PIERRE FERRAND COGNAC
0.25oz	SLIVOVITZ PLUM BRANDY
2	DASHES BURLESQUE BITTERS
1	DASH HOPPED GRAPEFRUIT BITTERS

RECIPE

Stirred, 10-15 seconds depending on ice.

**EARL GREY INFUSION: Steep 40 GM of rinsed Earl Grey tea with one bottle of Carpano Antica Formula for 30 minutes. Strain with a chinois and funnel back into Carpano bottle. Label, date and store in the fridge up to 2 months.

INGREDIENTS

1.5oz	HIATUS TEQUILA BLANCO
1oz	BLOOD ORANGE JUICE
1oz	ORANGE JUICE
0.75oz	LEMON JUICE
0.5oz	SIMPLE SYRUP
1oz	RED WINE FLOATER

RECIPE

Build all ingredients in a shaker tin. Top off with ice, then shake hard for roughly 10-15 seconds until the outside of the tin begins to frost over. Strain into a highball filled with ice or a wine glass. Top off with a float of red wine. Garnish with a dried wheel of blood orange.

OTOÑO SANGRÍA





TÈ-QUILA CALIENTE

INGREDIENTS

1.5oz	HIATUS TEQUILA REPOSADO
6oz	HOT GREEN TEA
0.75oz	HONEY
0.5oz	LEMON JUICE

RECIPE

Steep green tea in your favorite tea pot. Steep for 10-20 minutes, double the time that you would normally steep your tea. Add all other ingredients to your glass. Pour in the hot tea and stir. Squeeze the oils of a lemon twist over the glass and garnish with the twist.

INGREDIENTS

1oz	HIATUS TEQUILA AÑEJO
1oz	LIME JUICE
0.5oz	RHUM CLEMENT CREOLE SHRUB
0.5oz	ORGEAT SYRUP
0.5oz	RHUM JM

RECIPE

Build all ingredients in a shaker tin, top off with ice, then shake until tin begins to frost over (10-15 seconds). Strain into rocks glass with crushed ice. Garnish with a sprig of mint.


VERACRUZ WATER






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THANK YOU