



HIATUS TEQUILA

SUMMER COCKTAILS 2021

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.



TEPACHE SWITCHEL



INGREDIENTS

2oz	HIATUS TEQUILA AÑEJO
2oz	TEPACHE
	BASIL

RECIPE

Start by making the tepache. (It can take up to 4 days depending on temperature and humidity).

Take 1 pineapple and remove the crown. Then manually crush/cut or use a food processor to grind the pineapple to shreds, skin and all. Add this to a large container or earthen jar. To this add 4 cups of brown sugar and 2 quarts of water. The whole mixture will take up approximately 4 quarts worth of space. Let sit with a clean cloth on top for 4 days to ferment. You will know it is done when it smells like lightly sweet vinegar.

Add tequila, tepache, and a few sprigs of basil to a shaker tin. Top off with ice, shake for 10-15 seconds. Strain into your preiced glass.

INGREDIENTS

1.5oz	HIATUS TEQUILA BLANCO
1oz	COCONUT CREAM
0.75oz	LIME JUICE
0.5oz	AGAVE SYRUP OR CILANTRO SYRUP**
	FEVER TREE ELDERFLOWER TONIC WATER

RECIPE

Add tequila, coconut creme, lime juice, and syrup to a shaker tin. Top off with ice, shake for 10-15 seconds. Strain into a rocks glass with one large cube. Finish the drink by pouring the tonic down a bar spoon “ramos gin fizz style” to fizz the coconut. The tonic will layer and settle below the shaken ingredients. Garnish with lime zest, a sprig of cilantro, or a toasted coconut rim.

****CILANTRO SYRUP (1:1):** Heat equal parts of water and sugar in a saucepan. Stir frequently until sugar is dissolved. Turn heat off and add 3-5 sprigs of fresh cilantro to the hot syrup. Stir on occasion and let it steep for 10-15 minutes. When the pan is cool enough to touch move it to the fridge and let it finish infusing for 12-24 hours. Remove the cilantro and strain the syrup. Label, date, and store in an airtight container in the fridge for up to 1 month.





WATERMELON SONROJO

INGREDIENTS

6oz	HIATUS TEQUILA BLANCO
8oz	WATERMELON JUICE
3oz	LEMON JUICE
3oz	MINT SIMPLE SYRUP**
5oz	COLD WHOLE MILK

RECIPE (LARGE FORMAT RECIPE)

Add 1.5 oz tequila, 2 oz watermelon juice, 0.75 oz lemon juice, and 0.75 oz mint simple syrup** in a shaker. Dry shake for 10-15 seconds, pour into a secondary container. Work through 4 batches shaking the ingredients until all are incorporated then set aside in the secondary container.

In a non-reactive container, add the cold milk. Slowly pour in the full cocktail batch into the milk. Stir. Let set for a few hours in the fridge to let the milk do its thing (a.k.a. curdle) **DO NOT STIR**. When the whey has formed into a skin in the container and settled to the bottom, it's time to strain. You can leave it for up to 24 hours. Line a strainer with cheese cloth. Slowly pour the mixture through the cheese cloth (Can take hours). Allow the ingredients to collect in a container. After all of the batch has been poured through, pour the now collected liquid through a coffee filter until clear. May take several passes. Once clear, you have a milk punch that can last several months in the fridge.

****MINT SYRUP (1:1):** Heat equal parts of water and sugar in a saucepan. Stir frequently until sugar is dissolved. Turn heat off and add 3-5 sprigs of fresh mint to the hot syrup after spanking the mint. Stir on occasion and let it steep for 10-15 minutes. When the pan is cool enough to touch move it to the fridge and let it finish infusing for 12-24 hours. Remove the mint and strain the syrup. Label, date, and store in an airtight container in the fridge for up to 1 month.

INGREDIENTS

1.5oz	HIATUS TEQUILA REPOSADO
0.75oz	LEMON JUICE
0.75oz	AGAVE SYRUP** (1:1)
1oz	PASUBIO AMARO

RECIPE

Take a highball glass or your favorite goblet and fill with crushed ice / pebble ice.

Add tequila, lemon juice, and agave syrup to a shaker tin. Top off with ice, shake for 10-15 seconds. Strain into your pre-iced glass.

Finish the drink by slowly floating the Pasubio on top of the cocktail. Depending on the glass shape and how dry the ice is, it will float on top like a New York Sour, or sink to the bottom. Garnish with a sprig of mint and a blueberry skewer or blackberry skewer.

****AGAVE SYRUP (1:1):** Heat equal parts of water and agave nectar in a saucepan. Stir frequently until agave is dissolved. Remove from heat and let cool to room temperature. Label, date, and store in an airtight container in the fridge for up to 1 month.

TECUANI ZARZA



ROSITA MARIQUITA



INGREDIENTS

2oz	HIATUS TEQUILA REPOSADO
1oz	CAPPELLETTI APERITIVO
1oz	RED SWEET VERMOUTH

RECIPE

Add tequila, Cappelletti, and sweet vermouth to a mixing glass. Top off with ice, stir for 30 seconds or until the mixing glass becomes cold on the outside. Strain into a coupe glass with one large cube. Garnish with an orange.

INGREDIENTS

1.5oz	HIATUS TEQUILA AÑEJO
3oz	MANGO PUREE
1oz	ORANGE JUICE
0.5oz	AGAVE SYRUP**
2c	ICE
2oz	CHAMOY
	TAJIN

RECIPE

Add tequila, mango, orange juice, agave syrup, and 2 cups of ice to a blender. Crush the ice and blend to a smooth sorbet like consistency.

Take a large coup or margarita glass and rim with Tajín. Then start pouring in the blended mixture. Stop when half full and add a thin layer of the chamoy to the center of the glass as not to touch the edges. Then finish covering the chamoy with more blended mixture.

Finish with a sprinkle of Tajín on top. The spicy chamoy will serve as a nice surprise as the drink is enjoyed.

****AGAVE SYRUP (1:1):** Heat equal parts of water and agave nectar in a saucepan. Stir frequently until agave is dissolved. Remove from heat and let cool to room temperature. Label, date, and store in an airtight container in the fridge for up to 1 month.

MANGONADA SURPRISE





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THANK YOU