

TEQUILA
TROMBATM
CAFETO

**THE ULTIMATE COMBINATION OF 100% AGAVE TEQUILA TROMBA
AND ARTISANAL MEXICAN GROWN COFFEE WITH A TOUCH OF
AGAVE NECTAR AND NATURAL BOTANICALS.**

CAFETO TAKES OUR CEDANO FAMILY DISTILLED 100% AGAVE TEQUILA TROMBA TO A NEW LEVEL. EACH BATCH IS METICULOUSLY CRAFTED USING SPECIALLY SELECTED MEXICAN COFFEE BEANS, 100% AGAVE TEQUILA TROMBA, PURE AGAVE NECTAR AND JUST A TOUCH OF CITRUS. THE RESULT IS A SPIRIT RIPE WITH COMPLEX AGAVE FLAVOR AND RICH NOTES OF MEXICAN COFFEE. BEST ENJOYED ON THE ROCKS OR SHAKEN AND SERVED UP. IN THE SPIRIT OF GIVING BACK, CAFETO IS PARTNERING WITH THE FEMALE WORKERS AND COMMUNITY COFFEE GROWERS OF MEXICO THROUGH LA ALIANZA DE MUJERES EN CAFÉ.



THE HIGHEST QUALITY COFFEE LIQUEUR

MADE WITH THE FINEST INGREDIENTS — 100% AGAVE TEQUILA TROMBA, THE FINEST MEXICAN GROWN ARABICA COFFEE PURE AGAVE NECTAR AND SELECT NATURAL BOTANICALS.

DEVELOPED WITH A PROPRIETARY COLD BREW TEQUILA EXTRACTION PROCESS THAT USES TEQUILA INSTEAD OF WATER TO EXTRACT THE COFFEE'S NATURAL FLAVOR—NO CONCENTRATES OR ARTIFICIAL FLAVORS ADDED.

PERFECT ON THE ROCKS, AS A SHOT OR IN YOUR FAVORITE COFFEE-BASED COCKTAIL.



KEY SELLING POINTS

TWO OF THE HOTTEST CATEGORIES IN BEVERAGES: TEQUILA AND COFFEE.

GROWING POPULARITY OF COFFEE-BASED COCKTAILS E.G. ESPRESSO MARTINI.

WE SUPPORT LOCAL FEMALE GROWERS. GIVES BACK TO LOCAL COFFEE GROWING COMMUNITY THROUGH THE ALIANZA DE MUJERES EN CAFÉ MÉXICO.

TEQUILA
TROMBA
CAFETO
COCKTAILS



**ESPRESSO MARTINI #1
(SIMPLE)**

1.0OZ TROMBA CAFETO
.5 OZ TROMBA BLANCO
1 SHOT OF ESPRESSO OR COLD BREW
CONCENTRATE
.5 OZ AGAVE SYRUP
.5 OZ BAILEYS (OPTIONAL)

BUILD EVERYTHING INTO A SHAKER TIN, ADD
ICE, THEN DOUBLE STRAIN INTO A MARTINI
GLASS. ADD ESPRESSO BEANS GARNISH.



ESPRESSO MARTINI #2

2D ANGOSTURA BITTERS
1.0 OZ CAFETO
.5 OZ AMARO (AMARO ABANO OR AVENA)
.5 OZ TROMBA REPOSADO
1.0 OZ COLD BREW CONCENTRATE OR 1 SHOT
OF ESPRESSO
.5 OZ PINEAPPLE SYRUP

CHOCOLATE / COFFEE BEANS
BUILD EVERYTHING INTO A SHAKER TIN, ADD
ICE, THEN DOUBLE STRAIN INTO A MARTINI
GLASS. ADD ESPRESSO BEANS GARNISH.



CAFETO FLIP

1.5 OZ CAFETO
.5 OZ TROMBA REPOSADO
1 EGG
.25 OZ PX SHERRY
.25 OZ AGAVE SYRUP

GLASS: NICK AND NORA
GARNISH : NUTMEG



CAFETO MARGARITA

1.0 OZ TROMBA BLANCO
1.0 OZ CAFETO
.75 OZ FRESH LIME
.5 OZ AGAVE SYRUP

SALT / COFFEE RIM | ROCKS | DEHYDRATE LIME

ADD ALL COMPONENTS INTO A MIXING TIN.
SHAKE AND STRAIN INTO ROCKS GLASS WITH
SALT/COFFEE RIM ADD DEHYDRATED LIME.



CAFETO SPRITZ

1.0 OZ CAFETO
.5 OZ TROMBA REPOSADO
1.0 OZ COLD BREW COFFEE
.5 OZ CYNAR
3.0 OZ PROSECCO

BUILD ALL COMPONENTS INTO GLASS WITH ICE
AND GARNISH WITH BASIL & COFFEE BEAN.
AND SHAKE LONGER THAN USUAL AND THEN
STRAIN INTO NICK AND NORA GLASS. GRADE
NUTMEG ON TOP AS GARNISH



**CAFETO BLACK
MANHATTAN
(REVOLVER)**

.5 OZ TROMBA CAFETO
.5 OZ SWEET VERMOUTH
1.0 OZ RYE
1.0 OZ CAMPARI
2 D ANGO
2 D ORANGE

ORANGE PEEL
ROCKS | BIG ICE CUBE | ORANGE PEEL