



1777

SIGNATURE COCKTAILS

*Custom, non-alcoholic cocktail recipes featuring 1777,
an artisanal THC agave spirit from Señorita.*





ELEVATE YOUR SPIRIT

In 1777, hemp took root in the rich, warm soil of Mexico. This moment was the beginning of a craft that honors not just the plant, but the freedom to enjoy it however you like.

While you can always sip 1777 straight, its artisanal nature and intrinsic flavors mix perfectly into balanced cocktails that elevate your spirit.

1½oz 1777 = 10mg hemp-derived THC

experience full effects within 30 minutes

If you're new to THC,
ease into the experience with half
of the recommended serving.

Enjoy our signature cocktails
and share your own [@SenoritaDrinks](#)





MEET OUR MIXOLOGIST

Jeff Bell is a globally renowned mixologist and spirits professional whose work has made PDT (Please Don't Tell) — an iconic cocktail bar in New York City and Hong Kong — a must-visit destination for cocktail lovers around the world.

Recently named American Bartender of the Year at Tales of the Cocktail, Jeff's numerous awards reflect his precision, hospitality, and lasting influence on cocktail culture.

His partnership with 1777 reflects a moment of evolution as THC is explored through the same care, balance, and intention that have always defined great drinks.

Raise a glass to our signature collection of cocktails, shaped by history with a vision for what comes next.

1777 SIGNATURE

Our refreshing signature cocktail balances zesty lime and subtle sweetness with the bold character of 1777, finished with a snap of spiced ginger beer.

METHOD
shaken

GLASS
rocks

GARNISH
mint sprig

TOOLS

jigger, citrus juicer, cocktail shaker, strainer

INGREDIENTS

1½oz 1777

½oz SIMPLE SYRUP

½oz LIME JUICE

2oz GINGER BEER

METHOD

Combine all ingredients except the ginger beer in a cocktail shaker. Shake with ice and strain into a chilled rocks glass filled with ice. Top with ginger beer.





AGAVE SHANDY

A refreshing hybrid of cocktail and shandy that marries citrus-forward non-alcoholic beer and 1777 for a light, bubbly, and refreshing finish.

METHOD

build-in

GLASS

pilsner

GARNISH

cucumber wheel

TOOLS

jigger, bar spoon

INGREDIENTS

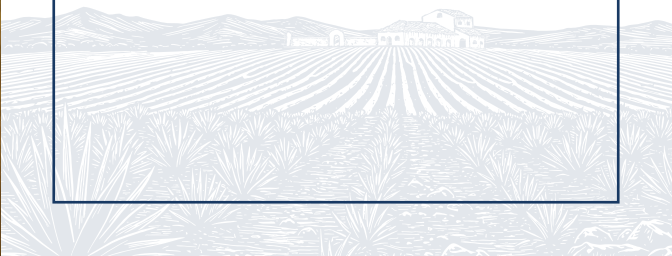
2oz 1777

2oz CITRUS-FORWARD
NON-ALCOHOLIC BEER

2oz GINGER BEER

METHOD

Build in a pilsner glass full
of ice and briefly stir.





CITRUS SKY

Bright and uplifting, this cocktail layers zesty lime and juicy grapefruit with warming cinnamon spice, balanced by the smooth character of 1777.

METHOD
shaken

GLASS
collins

GARNISH
grapefruit wedge

TOOLS:

jigger, citrus juicer, cocktail shaker, strainer

INGREDIENTS

1½oz 1777

¾oz LIME JUICE

½oz CINNAMON SYRUP

2oz GRAPEFRUIT SODA

METHOD

Combine all ingredients except the grapefruit soda in a cocktail shaker.

Shake with ice and strain into a chilled Collins glass filled with ice. Top with grapefruit soda.



PRO TIP:

Make your own cinnamon syrup by boiling equal parts water and cinnamon-sugar.



GOLDEN HOUR

Rich, tangy passionfruit meets the juicy character of 1777 for a bold, yet beautifully balanced cocktail.

METHOD
shaken

GLASS
rocks

GARNISH
lime wedge

TOOLS

jigger, citrus juicer, cocktail shaker, strainer

INGREDIENTS

1½oz 1777

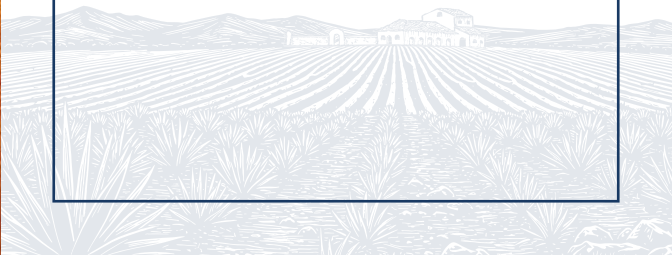
½oz SIMPLE SYRUP

½oz LIME JUICE

¾oz PASSIONFRUIT PUREE

METHOD

Combine all ingredients in a cocktail shaker, shake with ice, then fine strain into a chilled rocks glass with a large cube.





HEMP HIGHBALL

Clean, simple, and ultra-refreshing, this highball lets the smooth taste of 1777 shine with a splash of soda and a hint of citrus from the lime wedge garnish.

METHOD
build-in

GLASS
collins

GARNISH
lime wedge

TOOLS

jigger, bar spoon

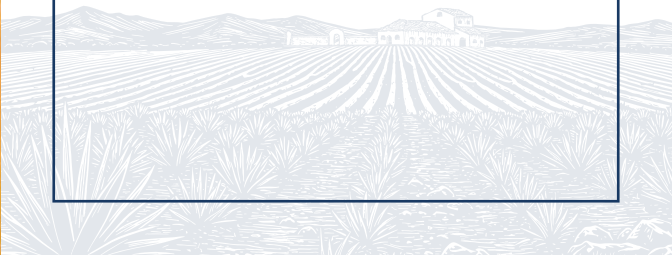
INGREDIENTS

2oz 1777

4oz CLUB SODA

METHOD

Pour 1777 into a freshly iced, chilled Collins glass. Top with soda.





PIÑA PUNCH

Juicy and refreshing, this cocktail blends pineapple juice and 1777 for a lush, breezy sip.

METHOD
shaken

GLASS
coupe

GARNISH
pineapple wedge

TOOLS

jigger, citrus juicer, cocktail shaker, strainer

INGREDIENTS

2oz 1777

2oz PINEAPPLE JUICE

2oz CLUB SODA

METHOD

Combine 1777 and pineapple juice in a cocktail shaker. Shake with ice and strain into a chilled coupe glass without ice. Top with club soda.

PRO TIP:

Shake intensely for at least 30 seconds to help create a foaming effect from the pineapple juice.