

FEATURED RECIPES

HASTA MAÑANA

- 1 OZ ZIGNUM SILVER MEZCAL
- ¾ OZ LIME JUICE
- 1 OZ HONEY SYRUP
- 3 STRAWBERRIES MUDDLED
- 3 DASHES OF BITTER TRUTH AROMATIC BITTERS
- 1 EGG WHITE

Muddle strawberries and add all ingredients. Give a dry shake, then cold shake with ice. Double strain into frosted coupe glass and garnish.

Garnish: Apple fan (resting on foam)
Glass: Coupe



OAXACA JULEP

- 4 RASPBERRIES
- 2 OZ ZIGNUM SILVER MEZCAL
- 1 OZ SPICY AGAVE SYRUP
- 4-5 MINT LEAVES (HANDCLAPPED)

Muddle raspberries, add ingredients, swizzle with crushed ice, add ice cap and garnish.

Garnish: Two Raspberries and a mint sprig with powdered sugar dusted on top

Glass: Julap Cup



HACIENDA DE PLAYA

- 2 OZ ZIGNUM SILVER MEZCAL
- 1 OZ LIME JUICE
- ¾ OZ COINTREAU
- 3 CUCUMBER SLICES (MUDDLED)

Muddle cucumbers and add all ingredients. Shake vigorously for 10 seconds.

Garnish: Salt/Chayenne Pepper/
Raw Sugar mixture room
Glass: Old Fashioned



SMOKE & MIRRORS

- 1 OZ ZIGNUM ANEJO MEZCAL
- 1 OZ APEROL
- 1 OZ ANTICA CARPANO VERMOUTH

Add all Ingredients into old-fashioned glass and stir with one block of ice. Zest with a grapefruit and serve.

Garnish: Blood Orange Zest
Glass: Old Fashioned



ALSO TRY THESE ZIGNUM CLASSICS...

ZIGNUM
REPOSADO &
GINGER ALE

ZIGNUM
SILVER &
SPRITE

AWARDS

ZIGNUM SILVER

Best of Class and Platinum: 2012 SIP Awards
Gold Medal: 2012 & 2011 Beverage Tasting Institute
Silver Medal: 2010 IWSC

ZIGNUM REPOSADO

Platinum: 2012 SIP Awards
Gold Medal: 2011 Beverage Tasting Institute
Bronze Medal: 2011 San Francisco World Spirits Competition
Bronze Medal: 2010 IWSC

ZIGNUM AÑEJO

Gold: 2012 SIP Awards
Gold Medal: 2012 & 2011 Beverage Tasting Institute
Bronze and Silver Medal: 2011 San Francisco World Spirits Competition
Silver Medal: 2010 IWSC

UNSO
PHISTI
CATED
LY RE
FINED

ZIGNUM USA

CONTACT INFO

Selena Estrada: selena.estrada@casaagp.com

Javier Flores: javier.flores@casaagp.com

FOLLOW US:



Zignum