

COCKTAILS FROM MERCADITO MIDTOWN
CREATED BY TIPPLING BROS.

Alfie's Apple

- 1 oz. Mescal
- 1 oz. St. Germain
- 1/2 oz. fresh lemon juice
- 1/4 oz. honey syrup
- 3 oz. sidral
- 3 dashes psychaud
- 1 pinch Chinese five spice

Add all ingredients except sidral to shaker and shake over ice.

Strain over ice in glass.

Fill glass with soda.

Shake well and strain over fresh ice.

Big Nose Goes to Mexico

- 1 oz. tequila blanco
- 1 oz. tequila reposado
- 1/2 oz. dark rum
- 1 oz. orgeat
- 1 oz. guava puree
- 1 lime, cut in half
- 2 dashes Angostura Bitters
- 1/4 oz. high proofed rum

In shaker, shake all ingredients except high proofed rum. Pour over ice.

Turn lemon half upside down and add rum to lime and ignite.

Tres Viejos

- 1-1/2 oz. Hornitos Blanco
- 1 oz. honey syrup
- 3/4 oz. fresh lime juice
- 1 chunk Valencia orange
- 1 chunk grapefruit
- 1 drop yucatecan green

Muddle the citrus in shaker.

Add the remaining liquid ingredients.

Shake well and strain over fresh ice.



Springbok

- 1/2 oz. Amarula Cream
- 1/2 oz. Crème de Menthe

Layer ingredients into a Shot glass, Crème de Menthe first and then the Amarula Cream.



Amarula Indulgence

- 1/2 oz. Amarula Cream
- 1/2 oz. Brown Crème de Caçao
- 1/2 oz. Di Saronno Amaretto

Layer all ingredients into a Shot glass, Brown Crème de Caçao first, then the Amaretto and last the Amarula Cream.



Vanilla Cream Shooter

- 1/2 oz. Amarula Cream
- 1/2 oz. Di Saronno Amaretto
- 1/2 oz. vanilla vodka

Layer all ingredients into a Shot glass, Disaronno first, then the Amarula Cream and last the vodka.

