

# Partida Specialty Cocktail Drinks

## Dolores del Rio *(From Anthony Dias Blue's "The Complete Book of Mixed Drinks")*

- 1 1/2 ounces Partida Anejo
- 1/2 ounce amaretto
- Champagne
- Orange Peel
- Cherry

Place first two ingredients in a champagne flute. Add the champagne to fill. Garnish with the twist of orange peel and the cherry.



## Partida Margarita *(by Anthony Dias Blue)*

- Lime Slice
- 1 1/2 ounces Partida Blanco
- 1 ounce Cointreau
- 1 ounce lime juice

Moisten the rim of a cocktail glass with the lime slice. Press the rim into the salt. In a shaker, combine the next three ingredients with ice. Mix and strain into a glass. Garnish with the lime slice.

## Partida Margarita *(by Dale DeGroff)*

- 1 1/2 ounces of Partida Blanco
- 3/4 ounces fresh lime juice
- 1 1/4 ounces Cointreau Liquor

Shake all ingredients well with ice and strain into rocks glass filled with ice.

## 1930 Tequila Sunrise *(Dale DeGroff's reintroduction of a cocktail poured at the Agua Caliente Club in Tijuana by Roving Bartender, Bill Kelly in 1948)*

- 1 1/2 ounce Partida Reposado
- 3 ounces fresh lemonade
- 2 ounces club soda
- 1/2 ounces French Cassis

Build all ingredients, except the cassis in a highball glass filled with ice cubes. Pour the cassis down through the drink to create the sunrise effect.

## Sofia's Swizzle *(From Jacques Bezuidenhout, Head Bartender of Tres Agaves, San Francisco, CA)*

- 2 oz Partida Reposado
- Juice of 1/2 Lime
- Juice of 1/2 Lemon
- Dash of Angostura Bitters
- Dash of Agave Nectar or Simple Syrup
- 3 oz Ginger Beer (Bundaberg, Stewarts or Cock & Bull)

Method: Build Tequila, Citrus, Bitters & Nectar over ice in a Collins glass. Swizzle or Stir up with a bar spoon or swizzle stick. Top up with ginger beer. Garnish with a Lemon & Lime slice.



## Partida Gran Apple

- 1 1/2 oz Partida Anejo
- 1 oz Cloudy Apple Juice
- 1/2 oz Velvet Falernum
- Juice of 1/2 Lemon

Shake & Strain all ingredients over Fresh Ice into a High-ball glass. Garnish: Lemon Wedge.

## Partida Scramble

- 1 1/2 oz Partida Blanco
- Juice of 1/2 Lime
- Juice of 1/2 Lemon
- 1/2oz Agave Nectar
- 1/4oz Crème de Mure

Shake & Strain all ingredients except for Crème de Mure over fresh ice into a Margarita glass. Float Crème de Mure on top.

Garnish: Lime wedge

Note: Variation of the Bramble – London.  
This recipe found in the Margarita book  
by  
Dre Masso & Henry Bessant

**Y.E.S! Y.E.S! Y.E.S!** (Created by Juan Coronado of *Sortie* for "Success & the City" Season Two benefit event at Diane von Furstenberg Studio)

- 3 oz of Partida Tequila (preferable Blanco)
- 1 1/2 oz. of grapefruit juice

Shake, serve over ice and tap with ginger ale.  
Garnish with a citrus fruit

**Latin Lover** (an easy and refreshing cocktail created by Juan Coronado)

Pour 3 oz of Partida in a highball glass full of ice and fill the rest with Jarritos Toronja soda.

**Partida Blue Sweet Tart** (cocktail created by Food stylist and former chef at Mesa Grill Brian Preston-Campbell)

- 2 oz Partida Blanco
- 1 oz Blue Curacao
- Juice of 1/2 lime
- Juice of 1 grapefruit or 3 oz grapefruit juice
- 1 tsp superfine sugar

Pour all ingredients into a cocktail shaker filled with ice, shake briefly, and strain into a chilled martini glass.

Garnish with an orange twist.



**Sangre de Lobo - Wolf's Blood** (Sean Lobo of LOBO Tex-Mex Restaurants and Tequila Bars)

- 3 oz. Cinnamon infused Partida Blanco\*
- 1 oz. Cointreau
- 4 oz. Margarita mix\*\*
- 1 oz. Blood orange puree

Fill mixing glass with ice, add above ingredients, shake vigorously.

Enjoy this cocktail on the rocks or straight up.

\* Simply put 11 cinnamon stick into Partida Blanco Tequila and allow to infuse for three days but no more than four.

\*\*Never anything bottled or canned. My margarita mix is a combination of fresh squeezed lime, lemon, orange, and grapefruit. Lime is predominant then lemon and orange with a touch of grapefruit.

**El Viejo** (by Drinks After Six and for Dani in NYC)

- 2.5 oz Partida Anjeo
- Barspoon sugar
- Sour cherries
- Blood orange wedge

Take 2 sour cherries (can be found in syrup at any fine foods store) and a wedge of a blood orange and muddle in a glass. Add a barspoon of sugar and angostura bitters Add Ice and pour 2.5 ounces of Partida Anjeo. Stir in the glass with the barspoon until cold. Add 2 blood orange twists

**Tangerita** (created by Mark Dorsey from AMMO In Los Angeles, CA)

- 2.5 oz Partida Anejo
- 1 oz Palma pomegranate liqueur
- 3.5 oz fresh squeezed Ojai pixie tangerine juice. (Substitute with any small tangerine, smaller the better)

Shake, strain and pour into large martini glass  
Garnish with orange slice