

SPICY AGAVE MARGARITA

Glassware: 12 oz. Margarita

Contains Alcohol







INGREDIENT

1½ oz. Tequila

34 oz. Monin® Spicy Agave Syrup

1 oz. Fresh Lime Juice



GARNISHES

Black salt rimmer, lime wheel, pineapple leaves



PREPARATION: Shake and Strain / Over Ice

- 1. Fill serving glass full of ice.
- 2. Pour ingredients into mixing glass with 2/3 ice in order listed.
- 3. Cap, shake and strain into serving glass with ice.
- 4. Add garnish and serve.



NOTES

This is a label recipe* also can use 50ml bottle for this recipe

SPICY AGAVE MARGARITA - FOR 50 ML BOTTLE (MAKES TWO SERVINGS)

Glassware: (2) 12 oz. Margarita





INGREDIENT

3 oz. Tequila

50 ml btl Monin® Spicy Agave Syrup

2 oz. Fresh Lime Juice



GARNISHES

Black salt rimmer, lime wheel, pineapple leaves



PREPARATION: Shake and Strain / Over Ice

- 1. Fill 2 serving glasses full of ice.
- 2. Pour ingredients into mixing glass with ice.
- 3. Cap, shake and strain into serving glasses filled with ice.
- 4. Add garnish and serve.



NOTES

This is a label recipe for 50ml bottle and makes two margaritas.



SPICY AGAVE LEMONADE

Glassware: 16 oz. Tall

Does Not Contain Alcohol







INGREDIENT

³/₄ oz. Monin® Spicy Agave Syrup

7 oz. Lemonade



GARNISHES

Lemon slices, mint sprig, Tajín Seasoning



PREPARATION: Roll to Mix

- 1. Fill serving glass full of ice.
- 2. Pour ingredients into serving glass in order listed.
- 3. Pour mixture into mixing tin and back into serving glass to mix.
- 4. Add garnish and serve.



NOTES

Label Recipe

SPICY AGAVE RANCH WATER

Glassware: 16 oz. Collins
Contains Alcohol





INGREDIENT

1 ½ oz. Blanco Tequila

½ oz. Monin® Spicy Agave Syrup

½ oz. Fresh Lime Juice

3 oz. Club Soda



GARNISHES

Lime wheel, pineapple leaves



PREPARATION: Shake and Strain / Over Ice

- 1. Fill serving glass full of ice.
- 2. Pour ingredients into mixing glass with 2/3 ice in order listed, except sparkling beverage.
- 3. Cap, shake and strain into serving glass with ice.
- 4. Top with sparkling beverage..
- 5. Add garnish and serve.





SPICY AGAVE ICED TEA

Glassware: 16 oz. Tall

Does Not Contain Alcohol







INGREDIENT

1 oz. Monin® Spicy Agave Syrup

7 oz. Iced Tea



GARNISHES

Lemon slices, mint sprig, Tajín Seasoning



PREPARATION: Roll to Mix

- 1. Fill serving glass full of ice.
- 2. Pour ingredients into serving glass in order listed.
- 3. Pour mixture into mixing tin and back into serving glass to mix.
- 4. Add garnish and serve.



THE DONKEY

Glassware: 16 oz. Copper Mug

Does Not Contain Alcohol





INGREDIENT

1 ½ oz. Seedlip Garden 108

³/₄ oz. Monin® Spicy Agave Syrup

¾ oz. Fresh Lime JuiceFill with Ginger Beer



GARNISHES

Lime wheel, pineapple leaf, Tajín Seasoning



PREPARATION: Roll to Mix

- 1. Fill serving glass full of ice.
- 2. Pour ingredients into serving glass in order listed.
- 3. Pour mixture into mixing tin and back into serving glass to mix.
- 4. Add garnish and serve.





NOTES

Spirit Free Cocktail

AGAVE CITRUS MOCKTAIL

Glassware: 16 oz. Collins

Does Not Contain Alcohol







INGREDIENT

½ oz. Monin® Spicy Agave Syrup

½ oz. Fresh Lime Juice 2 oz. Fresh Orange Juice

3 oz. Club Soda



GARNISHES

Lime slice, orange peel, Tajín Seasoning



PREPARATION: Roll to Mix

- 1. Fill serving glass full of ice.
- 2. Pour ingredients into serving glass in order listed.
- 3. Pour mixture into mixing tin and back into serving glass to mix.
- 4. Add garnish and serve.



SPICY AGAVE FRAPPE

Glassware: 16 oz. Tall

Does Not Contain Alcohol



INGREDIENT

1½ oz. Monin® Neutral Beverage Base1 oz. Monin® Spicy Agave Syrup2 scoops Vanilla Ice Cream

1 oz. Milk 8 oz. Ice





GARNISHES

Lime wheel, Tajín Seasoning, whipped cream



PREPARATION: Blend / Ice Cream

- 1. Add ingredients into blender cup in order listed.
- 2. Cap and blend until smooth.
- 3. Pour into serving glass, add garnish and serve.



