



DRINK RECEPIES



SIERRA TEQUILA SHOTS



SIERRA TEQUILA SHOTS

SIERRA Silver Shots



SIERRA CLASSIC

SIERRA Silver
1/8 lemon
1 pinch of salt

1. Dampen back of the hand with the lemon.
2. Sprinkle a pinch of salt onto the back of the hand.
3. Lick the salt from the back of the hand.
4. Drink the entire content of the glass.
5. Bite into the lemon.



SIERRA LIME

SIERRA Silver
1/8 lime
1 pinch of icing sugar

1. Toss the slice of lime in the icing sugar.
2. Drink the entire content of the glass.
3. Bite into the lime.



SIERRA TEQUILA SHOTS

SIERRA Reposado Shots



SIERRA Pure

SIERRA Reposado



SIERRA ORANGE

SIERRA Reposado

1/8 orange

1 pinch of cinnamon

1. Sprinkle a pinch of cinnamon onto the slice of orange.
2. Drink the entire content of the glass.
3. Bite into the orange.



SIERRA TEQUILA SHOTS

SIERRA Antiguo And Liquer Shots



SIERRA HAWAII

SIERRA Antiguo Añejo
1 piece of fresh pineapple
Chilli powder

1. Sprinkle a pinch of chili onto the pineapple.
2. Drink the entire content of the glass.
3. Eat the pineapple.



SIERRA CHOC

SIERRA Café
White chocolate

1. Drink the entire content of the glass.
2. Eat the chocolate.



SIERRA TEQUILA COCKTAILS



SIERRA TEQUILA COCKTAILS

The No.1 Tequila Longdrink

SIERRA Paloma Margarita



4 - 5 cl SIERRA Tequila
PALOMA Pink Grapefruit
Lemonade

Preparation:

Fill glas with ice and pour 4 - 5 cl
SIERRA Tequila
Fill-up with PALOMA Pink
Grapefruit Lemonade

Bartender's Recommendation

Garnish with lime peel



SIERRA TEQUILA COCKTAILS

SIERRA Paloma Watermelon Margarita



4 - 5 cl SIERRA Tequila
PALOMA Watermelon Lemonade

Preparation:

Fill glas with ice and pour 4 - 5 cl
SIERRA Tequila

Fill-up with PALOMA Pink
Watermelon Lemonade

Bartender's Recommendation

Garnish with lime peel



SIERRA TEQUILA COCKTAILS

SIERRA Spiked Michelada



25 ml Sierra Tequila Silver
40 ml Sangrita
10 ml freshly squeezed lime juice
2-5 Dashes Tabasco
Mexican beer

Garniture: Lime & Chili Salt

PREPARATION:

Add the Sierra Tequila Silver, Sangrita, lime juice and Tabasco (if desired) to a highball glass and stir. Add ice cubes, top up with Mexican beer and garnish with Lime and Chili Salt. .



SIERRA TEQUILA COCKTAILS

SIERRA Basil Mojito



50 ml Sierra Tequila Silver
1/2 Lime (Cut in Wedges)
1/4 Orange (Cut in Wedges)
5-6 Basil Leaves
2-3 TS of Brown Sugar
Soda Water

Garniture: Basil Leaves

PREPARATION:

Add the fruits and brown sugar to the highball glass and muddle. Add the leaves of 5-6 basil leaves and gently press with the muddler. Add Sierra Tequila Silver & crushed ice and stir well. Top up with soda water if necessary and garnish with basil leaves.



SIERRA TEQUILA COCKTAILS

SIERRA Mexpresso Martini



50 ml Sierra Tequila Reposado
30 ml Sierra Café
25 ml Espresso
5-10 ml Syrup

Garniture: Coffee Beans

PREPARATION:

Shake all ingredients with ice cubes in a shaker. Strain the mix into a chilled martini glass and carefully drop 3 coffee beans on the froth.



SIERRA TEQUILA COCKTAILS

SIERRA El Diablo



50 ml Sierra Tequila Reposado
15 ml freshly squeezed lime juice
10 drops Crème de Cassis - Super Guyout
6 fresh raspberries
Ginger Beer

PREPARATION:

Take a long-drink glass with ice cubes filled to the brim and pour Sierra Tequila Reposado into the glass. Add the freshly squeezed lime juice and fill the glass up with ginger beer. Float Crème De Cassis - Super Guyout over the glass and garnish it with fresh raspberries.



SIERRA TEQUILA COCKTAILS

SIERRA Minty Margarita



50 ml Sierra Antiguo Plata
30 ml freshly squeezed lime juice
20 ml Agave Syrup
2-3 Mint Springs

Garniture: Mint Spring & Pinch of Sea Salt

PREPARATION:

Shake all ingredients with ice cubes in a shaker, strain through a fine sieve into a chilled tumbler with fresh ice cubes and garnish with a mint sprig.



SIERRA TEQUILA COCKTAILS

SIERRA Mexican Old Fashioned



70 ml Sierra Antiguo Añejo
15-20 ml Agave Syrup
2-3 Dashes Bitters

Garniture: Orange Twist (& Dark Chocolate)

PREPARATION:

Add the Sierra Antiguo Añejo, Agave Syrup and 2-3 dashes of bitters to a chilled tumbler and stir until combined. Add a couple of solid ice cubes and stir for about 2 minutes to dilute the mixture. Add more ice if necessary and squeeze a bit of orange peel over the drink.



SIERRA TEQUILA COCKTAILS

SIERRA Donkey's Neck



40 ml Sierra Café
Ginger Ale

Garniture: Lemon Peel

PREPARATION:

Add the Sierra Café to a highball glass filled with ice cubes, top up with Ginger Ale and stir carefully. Shave a long strip of peel off the lemon. Lightly squeeze it over the drink, twist it into a spiral and put it on top of the drink.



SIERRA TEQUILA COCKTAILS

SIERRA Mango Margarita



40–50 ml Sierra Antiguo
50 ml mango purée
30 ml freshly pressed lime juice (approx. 1 lime)
20 ml agave syrup
One chilli pepper

Garniture: Mint leaves and chili.

PREPARATION:

Add the Sierra Tequila Antiguo or Sierra Milenario Tequila Extra Añejo, mango purée, agave syrup and the lime juice to a shaker filled with ice and shake well. Pour the contents of the shaker into a tall glass along with the ice, or without the ice through a sieve into the margarita bowl.

Bartender's tip: slit a chilli pepper with a knife and place it on the rim of the glass (see picture).



SIERRA TEQUILA COCKTAILS

SIERRA Café con Leche



50 ml Sierra Café
50 ml Soya Drink Vanilla or whole milk

PREPARATION:

Take a tumbler glass with full ice cubes filled to the brim, add the ingredients and stir until it has cooled.



SIERRA TEQUILA COCKTAILS

SIERRA Tequila Sunrise



25 ml Sierra Silver
240 ml Orange juice
Dash of Grenadine

Garniture: Orange wedge

PREPARATION:

Add ice cubes to a highball glass, up to the halfway mark. Add tequila, top with orange juice and – slowly – add the grenadine. Garnish with an orange wedge.



LONG ISLAND ICE TEA

SIERRA Long Island Ice Tea



25 ml Sierra Silver
25 ml Vodka
25 ml Gin
25 ml Light Rum
25 ml Lemon juice
25 ml Orange liqueur

Garniture: Slice of lime

PREPARATION:

Pour the ingredients into a highball glass filled with ice cubes, stir and add the lemon and lime slices. Serve with a swizzle stick and 2 straws.



SIERRA TEQUILA COCKTAILS

SIERRA Rosita



50 ml Sierra Reposado
25 ml Sweet Vermouth
25 ml Dry Vermouth
25 ml Aperol
Dash of Angostura Bitters

Garniture: Orange peel

PREPARATION:

Shake the tequila, vermouths, Aperol and angostura bitters with ice cubes and vigour, pour into a chilled martini glass or coupe and garnish with orange peel.



SIERRA TEQUILA COCKTAILS

SIERRA Sour Fizz



40 ml Sierra Reposado
25 ml Lime juice
25 ml Runny Honey
5 Dashes of Orange Bitters
Bitter Lemon

Garniture: Slice of lemon

PREPARATION:

Shake the tequila, lime juice honey and bitters with ice and vigour, then pour into a tumbler filled with ice cubes. Top with bitter lemon, garnish with a lemon slice and serve.



SIERRA TEQUILA COCKTAILS

SIERRA Dirty Dick



25 ml Sierra Reposado
25 ml Black Pepper Vodka
25 ml Lime juice
2 – 3 teaspoons Caper Berry Brine

Garniture: Caper Berry Brine

PREPARATION:

Shake the tequila, vodka, lime juice and brine over ice. Strain into a chilled martini glass or coupe, drop in a caper to garnish and serve.



THE SLAMMER

SIERRA The Slammer



50 ml Sierra Reposado
50 ml Champagne
Dash of Crème de Cacao

PREPARATION:

Pour the tequila, champagne and crème de cacao into a tumbler.
Cover with your hand, slam down on a hard surface then drink in one.



JALISCO MEXICO



SIERRA[®]

TEQUILA

THANK YOU!

