CINCO SIMPLY

CLASSIC MARGARITA

The classic, homemade PatrónMargarita on the rocks is refreshing and super easy to make.



INGREDIENTS

1.5 oz Patrón Silver

1 oz Patrón Citrónge Orange

.75 oz Fresh lime juice

.25 oz Simple syrup

+ Lime wedge for garnish

+ Kosher salt (optional)

METHOD

1. Combine liquid ingredients in a cocktail shaker and shake vigorously with ice to chill.

2. Strain onto fresh ice in a rocks glass and garnish with a lime wedge.

3. Optionally, salt half the rim of the glass with kosher salt.



CINCO SIMPLY

PERFECT PATRÓN MARGARITA

Inspired by the Classic Margarita, the Perfect Patrón Margarita is a simple recipe, with lime and orange notes, crafted with Reposado.



INGREDIENTS

1.5 oz Patrón Reposado

1 oz Patrón Citrónge Orange

.75 oz Fresh lime juice

.25 oz Simple syrup

+ Lime wedge for garnish

+ Kosher salt (optional)

METHOD

1. Combine ingredients in the cocktail shaker and shake with ice to chill.

2. Strain into a salt-rimmed martini or rocks glass.

3. Garnish with a lime wheel.

CINCO SIMPLY

TOMMY'S MARGARITA

It's one of the most popular margaritas around the world for a reason – bright, citrusy flavors that are irresistibly classic.



INGREDIENTS

- **2 oz** Roca Patrón Reposado or Patrón Silver
- **1 oz** Fresh lime juice
- **.5 oz** Agave nectar, to taste
- **+** Kosher salt rim
- **+** Lime wedge for garnish

METHOD

1. Combine liquid ingredients in a cocktail shaker and shake vigorously with ice to chill.
2. Strain onto fresh ice in a salt-rimmed rocks glass.
3. Garnish with a lime wedge.



CINCO SIMPLY

WATERMELON BASIL MARGARITA

This cocktail perfectly fuses the flavors from fresh watermelon and basil to create a refreshingly herbal and fruity margarita.



INGREDIENTS

1.5 oz Patrón Reposado

1 oz Fresh watermelon juice or puree

1 oz Fresh lime juice

1 oz Agave nectar

3 Basil leaves or basil simple syrup

+ Watermelon wedge or dehydrated lime wheel for garnish

METHOD

1. Combine ingredients in a cocktail shaker and shake with ice to chill.

2. Strain onto fresh ice in a double old fashioned glass.

3. Garnish with a basil leaf and wedge of watermelon or dehydrated lime wheel.

CINCO SIMPLY

FROZEN MARGARITA

The classic Frozen Margarita blends lime and orange flavors for a refreshing drink, sure to impress your guests.



INGREDIENTS

- **4 oz** Patrón Silver
- **1.5 oz** Patrón Citrónge Orange
- **1 oz** Fresh lime juice
- **.5 oz** Orange juice
- **1 oz** Agave syrup (50/50)

METHOD

1. Add ingredients to blender and fill with ice just above liquid line.
2. Blend until a uniform consistency is achieved. (Add more ice to blender if desired.)
3. Pour into a coupe.
4. Garnish with lime and lemon wheel.



CINCO SIMPLY

PERFECT PINEAPPLE MARGARITA

Classic margarita flavors get a sweet, pineapple twist in this refreshingly tropical cocktail.



INGREDIENTS

1.5 oz Patrón Silver

1 oz Patrón Citrónge Pineapple

.5 oz Pineapple juice

.5 oz Lime juice

+ Tajín rim

+ Lime wedge for garnish

METHOD

1. Combine all ingredients in a shaker with ice.

2. Shake until combined and chilled.

3. Strain into a Tajín-rimmed rocks glass filled with ice.

4. Garnish with a lime wedge.

CINCO SIMPLY

SPICY MARGARITA

Crafted with jalapeno infused Patrón Silver and your choice of fresh blood orange, mango or beet puree, this drink will shake things up.



INGREDIENTS

1.5 oz Patrón Silver infused with jalapeño*

.5 oz Flavor puree
(blood orange, mangoor fresh beet)

3 oz Lime juice

+ Salt rim

+ Lime wedge and sliced jalapeño for garnish

METHOD

1. Combine all ingredients over ice in a shaker.

2. Shake and strain into a salt rimmed double old fashioned glass.

3. *Patrón Silver infused with jalapeño:
Add 2 whole jalapeños cut down the middle and deseeded into 1 bottle of Patrón Silver.

4. Let rest for 12 hours.



CINCO SIMPLY

PASSION FRUIT MARGARITA

Jalapeño and passion fruit make this fruity and spicy Margarita of the Year contender sweet, but with an edge, just like Baltimore.



INGREDIENTS

1.5 oz Patrón Silver

.5 oz Patrón Citrónge Orange

.75 oz Spiced passion fruit syrup*

.5 oz Lime juice

+ Orange wedge, jalapeño coin & mint sprig for garnish

METHOD

1. Combine liquid ingredients in a cocktail shaker and shake with ice to chill.

2. Strain onto fresh ice in a double old fashioned glass.

3. Garnish with mint sprig, jalapeño slice, and orange half-moon while reading The Sun.

SPICED PASSION FRUIT SYRUP

1000 g Turbinado sugar
500 g Water
200 g Sliced jalapeño
750 g Passion fruit puree (such as Boiron)

Boil water and sugar until sugar is dissolved. Add jalapeño, turn on low heat and allow syrup to reduce for 15 minutes. Take off heat and allow to cool, with jalapeño. Once cool, strain and add passion fruit puree, stirring to combine. Store refrigerated one week.