



Thirsty Thursday: Toast to Tequila

The sun is shining bright this weekend, making me want to go on a weekend getaway south of the border. Good thing the San Diego beaches deliver some stiff competition – and we’ve got just what you need to have a staycation of your own. Are you thinking what I’m thinking? Thought so... That’s right, we teamed up with [CaliFino Tequila](#), [Miss B’s Coconut Club](#) & [Park 101](#) to bring you Thirsty Thursday: Tequila Edition. And because we couldn’t quite get enough tequila, we’ve got 3 impeccable tequila recipes to kick off the summer season. You’ll want to make pitchers of these cocktails, because they are sure to be a crowd-pleaser.

CHILI MANGO MARGARITA



Recipe Courtesy of Miss B's Coconut Club

This recipe is sweet, spicy, and citrusy – triple threat. Mango lovers out there, you're welcome.

Ingredients

- 1.5 oz tequila
- .75 oz tamarind liq
- .75 oz ancho reyes
- .5 oz lime juice
- 1 oz mango agave

Instructions

- Combine all ingredients in shaker and shake
- Roll collins glass in tajin + add ice
- Strain cocktail
- Garnish with mango

RASPBERRY BLOSSOM



Recipe Courtesy of Park 101

The Prosecco in this cocktail adds a refreshing component perfect for the pool.

Ingredients

1.5 oz. Sabe Tequila

1 oz. Sabe Yuzu Citrus

1 oz. lemon juice

1 oz. raspberry syrup

5 mint leaves

1 oz. Prosecco

Garnish – raspberry + dehydrated orange slice

Instructions

- Combine all ingredients and shake vigorously

- Strain over ice
- Top with Prosecco
- Garnish with mint leaves, dehydrated orange with a raspberry speared through

JALISCO SUNRISE

Recipe Courtesy of San Diego-based [CaliFino Tequila](#)



“On a sunny summer afternoon, I like to pour myself a Jalisco Sunrise made with our Reposado,” says Miguel (Chicky) Luna, owner and co-creator of San Diego-based CaliFino Tequila. “The combination of citrus and hints of vanilla from the Reposado shaken with fresh juice from oranges makes for one good drink. Salud!”

Ingredients

2 oz. CaliFino Reposado

3/4 oz. orange curacao

3/4 oz. orange juice

Pama liqueur

Instructions

- Combine all ingredients and shake
- Strain over fresh ice
- Top with Pama Liqueur
- Garnish with an orange
- Bartenders choice: Salt rim if desired