

## Mezcal Fresca

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This drink is inspired by the flavors of our popular signature cocktail the Flower District Margarita and the Agua de Jamaica (Hibiscus Tea) served by street vendors to thirsty travelers in Oaxaca, Mexico.

With just a splash of Hibiscus in the bottom of the glass, the drink refreshes and ends on a sweet and complex floral note.



# Mezcal Fresca

## GLASS:

All-Purpose

## METHOD:

Shake & Strain  
Add Sinker

## GARNISH:

1 Large Mint Sprig  
1 Lemon Wheel



## INGREDIENTS:

- 1 oz Dos Hombres Mezcal
- ½ oz St. Germain
- 2 oz Cold Unsweetened Iced Tea
- 2 oz House Sour Mix
- ½ oz Hibiscus syrup (Sinker added at end)

## STEPS:

- 1. Measure** all liquid ingredients except hibiscus syrup into a mixing glass
- 2. Fill** mixing tin 2/3 with ice
- 3. Add** measured ingredients to tin
- 4. Cap** with mixing glass and shake hard for 15 seconds
- 5. Strain** into all-purpose glass filled with fresh ice
- 6. Add** Hibiscus Sinker

**GARNISH:** 1 Mint Sprig & Lemon wheel tucked into drink