



Kona Cocktail Academy

Margarita: Nectar of the Gods



Ingredients

1. Tequila- all about preference, I like blancos for margaritas but must be 100% Blue Agave
2. Limes
3. Agave Syrup
4. Triple Sec
5. Kosher Salt
6. Fresh Strawberries

Tools

1. Margarita Glass/Bucket
2. Shaker Tin Set
3. Paring Knife
4. Cutting Board
5. Graduate Jigger
6. Bar Mat
7. Small Plate
8. Reusable Straw (glass/bamboo/metal)

Need Bar Tools?

Use code KONASPR22 for 20% off at
<https://www.collinsandcoupe.com>

Margarita: Nectar of the Gods



Kona Cocktail Academy Recipe Card

Classic Margarita

Glassware:
Margarita Glass or
Bucket

Tools:

Shaker Tin Set
Paring Knife
Cutting Board
Graduate Jigger
Bar Mat

Ingredients:

1.5 oz Blanco Tequila
.5 oz Triple Sec
2 oz Sour Mix
(Lemon, Lime & Simple)
Salt
1 Lime

Technique:

Rim glass with lime slice and dip edge in salt. Mix all ingredients with ice in tin, shake and empty in to glass.

Garnish: Salted rim & lime wedge



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Kona Cocktail Academy Recipe Card

Scratch Margarita

Glassware:
Margarita Glass or
Bucket

Tools:
Shaker Tin Set
Paring Knife
Cutting Board
Graduate Jigger
Bar Mat

Ingredients:
1.5 oz Blanco Tequila
.75 oz Agave
1 oz Lime Juice
Salt
1 Lime

Technique:
Salt your glass. Mix all ingredients with ice in tin, shake and empty in to glass.

Garnish: Salted Rim & Lime Wedge



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Agave Spirits 101

- Agave
- Tequila
- Mezcal
- What Jose Cuervo did

What else are we drinking?

- Orange Liqueur
- Agave/Simple
- Citrus: Sour vs Lime

Origins of the Margarita

- Daisy
- Margarita translation

Margarita Variations

- Fruit -Latin flavors
- Up
- Mezcal
- Blended

Agave & Resources

Going to Mexico?
-distillery tours

Must Try Tequila

Must Try Mezcal

Resources:

Kona Cocktail Academy Courses

Tequila Match (app)

Patron.com

More to follow!