

HEDONISTAS



DE LA FFE®

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COCKTAIL RECIPES

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# NEGRONITO

1.25 oz. Hedonistas Espadin mezcals

1 oz. Aperol

0.75 oz. Cinzano 1757 Sweet vermouth

3 Dashes Aromatic bitters

3 Dashes Grapefruit bitters

## GARNISH

Dehydrated Grapefruit slice,  
Grapefruit peel oils

## GLASSWARE

Double Old-fashioned / Large Rocks

## METHOD

Combine all ingredients in a mixing glass or beaker and stir over ice. Strain into a double old-fashioned glass over a large ice cube. Garnish.





# EL CURANDERO

1.50 oz. Hedonistas Espadin mezcal

0.75 oz. Damiana liqueur

1.00 oz. Fresh Lime juice

0.75 oz. Light Agave nectar

1.00 Pinch Pink Himalayan sea salt

## GARNISH

Edible flower

## GLASSWARE

Margarita glass

## METHOD

Combine all ingredients in a mixing glass or tin and shake well over ice. Strain into a margarita glass over an ice sphere. Garnish.



# LA HERMOSA (PALOMA)

1.50 oz. Hedonistas Espadin mezcal

1.50 oz. Fresh Ruby red grapefruit juice

0.50 oz. Fresh Lime juice

0.50 oz. Light Agave nectar

2-3 oz. Grapefruit Soda

## GARNISH

Thin slice fresh grapefruit

## GLASSWARE

Highball

## METHOD

Combine all ingredients in a mixing glass or tin and shake over ice. Strain the contents into a highball glass over fresh ice. Top off with grapefruit soda and lightly stir. Garnish.





## LAST RITE No. 1

0.75 oz. Hedonistas Espadin mezcal

0.75 oz. Yellow Chartreuse or  
Licore Strega

0.75 oz. Italicus Rosolio di Bargamotto

0.75 oz. Fresh Lemon juice

### GARNISH

Lemon peel, Lemon peel oils

### GLASSWARE

Nick & Nora or Coupe

### METHOD

Combine all ingredients in a mixing glass or tin and shake over ice. Strain the contents straight up into a chilled Nick & Nora or coupe glass. Garnish.



## LAST RITE No. 2

0.75 oz. Hedonistas Espadin mezcal

0.75 oz. Green Chartreuse

0.75 oz. Pomp & Whimsy gin liqueur

0.75 oz. Fresh Lime juice

### GARNISH

Dehydrated lime wheel

### GLASSWARE

Nick & Nora or Coupe

### METHOD

Combine all ingredients in a mixing glass or tin and shake over ice. Strain the contents straight up into a chilled Nick & Nora or coupe glass. Garnish.





# ESPADIN

## FOOD PAIRINGS

Raw Oysters, Fish Tacos,  
Guac + chips



# TOBALA

## FOOD PAIRINGS

Smoked Salmon, Smoked  
Mussels, Tuna Tartare,  
Barbacoa, Hard Cheese:  
Pepperjack, Ghouda,  
Parmagiano Reggiano,  
Manchego



# CUISHE

## FOOD PAIRINGS

Raw Oysters, Mole Dishes,  
AguaChile, Ceviche



# TEPEZTATE

## FOOD PAIRINGS

Postprandial & Dessert:  
Flan, Flourless Chocolate  
Cake, Dulce de Leche Cakes  
Churros & Dark Chocolate







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