

INFUSIONS 101

Up your drink's flavor and your street cred

Jalapeño tequila

THE INFUSION

Half or full bottle of silver tequila (e.g. Espolon, Cimarron)
1-2 jalapeños

Slice jalapeño(s) lengthwise

Place tequila and peppers in a glass jar for 15 - 30 minutes

Begin sampling at 15 minutes and strain out peppers when spice level is right for you

SPICY MARGARITA

1.5 oz tequila
3/4 oz lime juice
3/4 oz orange liqueur (e.g. Cointreau)
1/4 oz simple syrup
Lime slice, salt

Shake the first four ingredients with ice for 10 seconds and strain into an ice-filled glass

Garnish with lime and salt

SPICY PALOMA

2 oz tequila
1/2 oz lime juice
2-4 oz cold grapefruit soda (e.g. Squirt)
lime or grapefruit slice

Add tequila and lime to a tall, ice-filled glass and stir for 5 seconds

Top with cold grapefruit soda and stir gently. Add fruit garnish

Thyme gin

THE INFUSION

Half or full bottle of gin (e.g. Tanqueray or Broker's)
1/2 to 1 oz (a bunch) of thyme sprigs

Combine in a sealable glass jar for 24 hours, strain out thyme

G&T

2 oz gin
4 oz cold tonic water (e.g. Q or Fever Tree)
Lime slice

Add gin to an ice-filled glass and stir for 5 seconds

Top with tonic, stir gently, and garnish

THYME FOR A GIMLET

2 oz gin
3/4 oz lime juice
3/4 oz simple syrup
Lime slice

Add first three ingredients to a cocktail shaker and fill with ice. Shake for 15 seconds and strain

Garnish with a lime

Green tea vodka

THE INFUSION

Half or full bottle of vodka (e.g. Absolut, Stolli)
3 to 6 teaspoons of green tea leaves

Combine vodka and tea in a sealable glass jar for 10 hours

Strain out leaves

GREEN TEA COLLINS

2 oz vodka
1 oz lemon juice
3/4 oz simple syrup
2-4 oz cold club soda
Lemon slice

Shake the vodka, lemon, simple syrup, and ice for 5 seconds

Strain into an ice-filled glass and top with club soda. Stir gently. Garnish with lemon

GREEN MAR-TEA-NI

2 oz vodka
1 oz dry vermouth (e.g. Dolin)
Lemon slice
Optional: orange bitters

Add vodka and vermouth to a mixing glass, add ice, and stir for 30 seconds. Strain into a cold glass

Garnish with lemon and a dash of orange bitters

For fun: keep a bit of the spirit un-infused so you can taste the before and after