



JUST LIKE CHAMPAGNE OR COGNAC, TEQUILA CAN ONLY BE MADE IN A SPECIFIC REGION: THE MEXICAN STATE OF JALISCO AND SURROUNDING AREAS. EXPLORE THE MAIN CATEGORIES - BLANCO OR SILVER, REPOSADO, AÑEJO, AND EXTRA-AÑEJO - ALL MONTH LONG WHETHER TAKING A SHOT, SIPPING OR TRYING A TEQUILA-BASED COCKTAIL.

"SUBLIME IS SOMETHING YOU CHOKE ON AFTER A SHOT OF TEQUILA."

- MARK Z. DANIELEWSKI

#HATCHTEQUILA #MINAHATCH

NEW TEQUILA CLASSICS 17

"16 DAIQUIRI LUNCH"

CÓDIGO BLANCO TEQUILA, LUXARDO MARASCHINO, GUAVA, GRAPEFRUIT, LIME

ERNEST HEMINGWAY WAS A LOVER OF DAIQUIRIS. HE HAD A COCKTAIL NAMED AFTER HIM IN CUBA CALLED THE PAPA DOBLE OR HEMINGWAY DAIQUIRI. IT CALLED FOR TWICE THE RUM AND NONE OF THE SUGAR (AS HE WAS A DIABETIC). HE ALSO CLAIMED THE HOUSE RECORD AT EL FLORIDITA BAR IN HAVANA, CUBA FOR HIS "16 DAIQUIRI LUNCH".

WE RECOMMEND HAVING JUST A FEW OF THESE BALANCED AND EASY DRINKING HEMINGWAY DAIQUIRI VARIATIONS. CÓDIGO BLANCO TEQUILA IS SWAPPED FOR RUM ALONG WITH BRIGHT GUAVA, GRAPEFRUIT, CHERRY AND LIME.

"ROSA PRIMAVERA NEGRONI"

CÓDIGO ROSA TEQUILA, APEROL, HOUSE ROSÉ VERJOY, PINK PEPPERCORN

THIS BEAUTIFULLY PINK NEGRONI TWIST TAKES A CLASSIC NEGRONI AND ACCENTUATES BRIGHT SPRING FLORAL FLAVORS WITH NOTES OF CITRUS AND RHUBARB. CÓDIGO ROSA IS THE BASE AS A BLANCO TEQUILA THAT IS RESTED IN NAPA CABERNET FRENCH OAK BARRELS. COMBINED WITH LIGHTLY BITTER APEROL LIQUEUR, AND A HOUSE-MADE AROMATIC ROSÉ VERJOY.