



# 100% Weber Blue Agave

- Our agave comes from one of the oldest agave growing families in the Tequila, Jalisco Region of Mexico
- Designated acres dedicated to producing only Azunía Tequila
- 100% hand planting and harvesting of the agave
- No pesticides used
- Natural fermentation - No extra yeasts used, except what is naturally produced in the growing process
- Double distilled and filtered for purity



*Platinum  
Blanco*

Piñas baked for 36 hours in clay hornos  
2 times distilled (heads and tails discarded)  
Unaged with a finish of pepper and citrus



*Reposado*

Piñas baked for 18 hours in stainless steel autoclaves  
2 times distilled (heads and tails discarded)  
Aged in excess of 3 months in American Oak barrels  
for a touch of smokiness



*Añejo*

Piñas baked for 18 hours in stainless steel autoclaves  
2 times distilled (heads and tails discarded)  
Aged in excess of 12 months in American Oak barrels for a smooth,  
buttery finish of vanilla and nuts

*Azunía*<sup>®</sup>  
TEQUILA



## MARGARITA

- 2.5 oz. Azuñia Platinum Tequila
- 1 oz. Azuñia Organic Agave Nectar
- 1 oz. Water
- 2 oz. Freshly Squeezed Lime Juice
- Sea Salt (optional)

Combine all ingredients in an ice-filled cocktail shaker. Shake vigorously for 5 seconds and pour into a sea salt-rimmed glass. Garnish with a lime wedge.  
\*For a different variation, try it with Azuñia Reposado Tequila.



## EL COSMO

- 1.5 oz. Azuñia Platinum Tequila
- .5 oz. Azuñia Organic Agave Nectar
- Squeeze of Fresh Lime
- Splash of Cranberry Juice

Combine all ingredients in an ice-filled cocktail shaker. Shake vigorously for 5 seconds, strain and serve straight-up in a martini glass. Garnish with a lime wedge.



## SPANISH COLA

- 1.5 oz. Azuñia Platinum Tequila
- Cola
- Squeeze of Fresh Lime

Fill glass with ice and add tequila.  
Top off with cola and a squeeze of lime.  
Garnish with a lime wedge.



## RED ROOSTER

- 2 oz. Azuñia Platinum Tequila
- 4 oz. Red Bull®
- Splash of Cranberry Juice

Fill pint glass with ice and add tequila.  
Top with Red Bull® and a splash of cranberry juice.



## AÑEJO NEAT

- 4 oz. Azuñia Añejo Tequila

Our Añejo is best enjoyed when served straight up while you are kicked back relaxing by a nice warm fire or with your feet buried in the sand while watching the sunset from your favorite lounge chair.



## BLOODY MARIA

- 2 oz. Azuñia Reposado Tequila
- 3 oz. Clamato® (tomato juice)
- .25 oz. Freshly Squeezed Lemon Juice
- Dash Tabasco® Sauce
- Dash of Worcestershire® Sauce
- Dash of Celery Salt
- Seasoning Salt

Combine all ingredients in a cocktail shaker with plenty of ice. Shake vigorously for 5 seconds and pour into a seasoned salt-rimmed pint glass. Garnish with a lemon wheel.

Cocktails