Mexican Mixology class!

Ingredients
Tools & Glassware

Tools you will need:
- Board to work on and cut
- Knife
- Pealer
- Bar strainer and thin strainer
- Shaker
- Mixing glass
- Bar steering spoon
- Muddler
- Burner
- Ice 🥶
- Round ice cubes

Glasses to use:
- Coper mug
- Low ball (whisky glass) 🥃
- Martini 🥃 glass or coupe glass
- Snifter glass
- 30cc shot glasses
List of Spirits

✓ List of spirits
✓ Mezcal
✓ Liqueur saint german
✓ Tequila
✓ Fernet branca
✓ Chartreuse green
✓ Absent (optional)
✓ Campari
✓ Red Vermouth Antica formula
✓ Tequila caffe or caffe licour
✓ Southern comfort
✓ Amaretto
✓ Irish cream
✓ Sake
✓ Omeshu (Japanese plum wine)
✓ Fresh lemon/lime juice about 100cc-3 oz
✓ Ginger beer
✓ Soda water
Spicy mezcal mule

- 60cc-2oz mezcal
- 30cc-1oz lime/lemon juice
- 20cc-1/3oz ginger syrup or simple (sugar) syrup
- Ginger beer

Additions:
- Small Piece of chili
- A piece of cucumber
- 10 leaves of cilantro (coriander)
- Wedge or slice of lime or lemon
- Ice
- Copper mug or low-ball glass

How to make Ginger syrup
Same amount of ginger, sugar and boiled hot water. They need to be blended, then strained and put in a fridge. Note: it’s good for only about two weeks, so make a small amount - 100 g or so.

How to make Simple syrup
Same amounts sugar and hot boiled water are mixed and left to cool down.
Maid in Cancún

- 45cc-1.5oz San Germán liqueur
- 20cc-1/3 oz tequila
- 30cc-1oz lime juice or lemon
- 20cc-1/3 simple syrup (optional)
- Soda

**Additions:**
- Cucumber
- Mint leaves
- Cherry
- Coating the glass with absent optional
- Low-ball glass
Bitter 2022

- 30cc-1oz Fernet-Branca
- 30cc-1 oz Chartreuse green liqueur
- 20cc-1/3oz tequila
- 30cc-1oz lime/ lemon juice
- 40cc-2/3oz simple sirup

**Additions:**
- Zest of lemon
- Basil leaves
- Coupe glass or martini glass
Tequila Negroni

- 30cc-1 oz tequila
- 30cc-1oz red vermouth
- 30cc-1oz Campari
- Optional dash Angostura Orange Bitter
- Peel of orange

**Additions:**
- Low-ball whisky glass
- Big round ice (optional) or 3 ice cubes
Bela Figura

- 30cc-1oz Coffee tequila or Coffee liqueur
- 30cc-1oz Southern comfort or other whiskey
- 30cc-1oz Amaretto liqueur
- 30cc-1oz Irish cream liqueur

Additions:
- Snifter glass
- 4 shot glasses