PIZZERIA Portofino®

SPRING SPLENDIDO

Yield: 1 Drink



INGREDIENTS

¾ oz. blanco tequila
(bar team recommends Flecha Azul)

¾ oz. mezcal
(bar team recommends Dos Hombres)

½ oz. Ancho Reyes

¾ oz. pineapple juice

¾ oz. lime juice

¼ oz. agave nectar

2 dashes habanero bitters

Tajín (for rim)

Pineapple wedge (for garnish)

METHOD

1. Prepare your glass by rimming the edge with Tajín. Fill with ice and set aside to chill.
2. In a cocktail shaker, combine blanco tequila, mezcal, pineapple juice, lime juice, Ancho Reyes, agave nectar, and habanero bitters.
3. Shake vigorously with ice for about 15 seconds.
4. Discard ice in glass and replace with fresh ice. Double strain the mixture into the prepared rocks glass.
5. Garnish with a pineapple wedge.

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