

SAN DIEGO RESTAURANT WEEK

RECIPES

El Niño

Courtesy of Galaxy Taco

1 ½ oz "Spiced" Cimarron reposado tequila

½ oz Mandarin Napoleon orange liquor

¼ oz Ancho Reyes chili liquor

1 oz Grapefruit juice

¾ oz Lemon juice

¼ oz Agave nectar

Preparation

Shaken and served on the rocks with a salted rim and a grapefruit quarter wheel garnish.

Nino "Spiced" Tequila

1 Bottle of Cimarron reposado tequila

1 Cinnamon stick

3 Allspice berries

3 Cloves

½ Star anise pod

Preparation

Infuse for 2 days.

GALAXY TACO

