

# *Tequila sunset*

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South of Nick's in Laguna Beach creates four tequila cocktails

PHOTOGRAPHY BY ALAN DE HERRERA



## SKINNY MARGARITA

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### INGREDIENTS

1.5 oz Corralejo Silver tequila  
2 oz sweet and sour  
Salted rim, to garnish  
Lime wedge, to garnish

### METHOD

Fill shaker with ice. Measure and pour all ingredients into the shaker. Shake well, and pour entire contents of shaker into the garnished bucket glass.



## SPICY LOVER

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### INGREDIENTS

2 oz jalapeno-infused Corralejo  
Silver tequila  
0.75 oz blueberry syrup  
0.75 oz Chambord liqueur  
2 oz sweet and sour  
Pop rock rim, to garnish  
3 skewered blueberries, to garnish

### METHOD

Fill shaker with ice. Measure and pour all ingredients into the shaker. Shake well, and pour entire contents of shaker into garnished bucket glass.



### TOASTED COCONUT MARGARITA

#### INGREDIENTS

1.5 oz Corralejo Silver tequila  
1 pz Coco Lopez  
1.25 oz sweet and sour  
6 large ice cubes  
Toasted coconut rim, to garnish  
Lime wheel, to garnish

#### METHOD

Measure and pour all ingredients into a blender. Blend on medium speed until ingredients are smooth. Pour contents of blender into garnished frozen margarita glass.



### CHIPOTLE PINEAPPLE MARGARITA

#### INGREDIENTS

1.5 oz Corralejo Silver tequila  
1.5 oz sweet and sour  
2 oz chipotle pineapple puree  
Chipotle rim, to garnish  
Pineapple wedge, to garnish

#### METHOD

Fill shaker with ice. Measure and pour all ingredients into shaker. Shake well, and strain contents into a bucket glass filled with ice.