

TOP 5
TEQUILA
— **COCKTAIL** —
RECIPES
TO TRY IN HONG KONG



Craft creative cocktails with premium, artisanal tequilas in Hong Kong. Perfect for beginners and pros alike.

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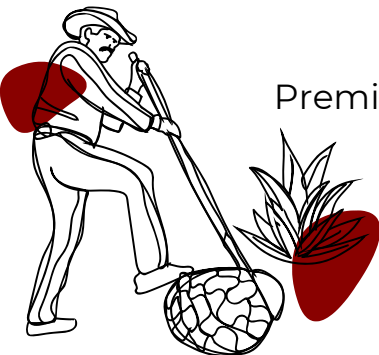
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INTRODUCTION

Tequila has gained massive popularity in Hong Kong, becoming a favorite in both cocktail bars and at-home gatherings. The trend is fueled by the city's increasing appreciation for premium spirits and the desire to explore unique and artisanal tequilas.

Hong Kong's cosmopolitan culture, influenced by its large expatriate community, **has embraced Mexican spirits**, including tequila, as a symbol of sophistication and authenticity.

Whether you're a **home mixologist trying to up your own cocktail game**, or a **seasoned bartender looking for your next signature creation**, we've got something special for you. Making your own drinks at home can be fun, easy, and oh-so-rewarding.

In this ebook, we're sharing **five must-try tequila cocktails** that are perfect for Hong Kong's vibrant cocktail scene.

Choosing premium or artisanal tequila ensures you're getting a product made with 100% agave, which results in a purer, smoother, and more complex taste. Unlike mass-produced options, these tequilas are crafted with care, often aged in oak barrels and made by families with deep-rooted traditions, offering an authentic experience. These premium choices allow you to enjoy tequila in its finest form.

Whether you're just starting or already behind the bar, our guide will walk you through these drinks step by step. **All recipes include Best premium brands of Tequilas as a recommendation.**

So now, grab your shaker and
prepare to craft your next
masterpiece!



TEQUILA OLD FASHIONED

OVERVIEW

This sophisticated take on the Old Fashioned uses Cascahuin Extra Añejo Tequila to add depth with its rich, earthy tones from the long aging process in American Oak barrels. Perfect for sipping slowly after a long day.

RECIPE

- 2 oz / 60 ml Cascahuin Extra Añejo Tequila, 100% agave.
- 1/4 oz / 7.5 ml agave syrup
- 2 dashes of bitters
- Orange peel for garnish
- Mix Softly

Whether you're crafting this at home or looking to put a spin on the classic for your bar menu, the silky sweetness of this drink is guaranteed to impress.



CASCAHUIN TEQUILA SUNRISE

OVERVIEW

Give the classic Tequila Sunrise a festive twist for any kind of event with Arette Artesanal Suave Añejo. With its fruity notes and striking presentation, this drink will make any gathering feel celebratory.

This cocktail is perfect for parties or family reunions, adding vibrant flavors to your celebration.

RECIPE

- 2 oz / 60 ml Arette Artesanal Suave Tequila, 100% agave.
- 4 oz / 120 ml fresh orange juice
- 1/2 oz / 15 ml grenadine syrup
- Garnish with an orange slice and maraschino cherry



PREMIUM CLASSIC MARGARITA

OVERVIEW

The Classic Margarita is already a favorite, but using Cascahuin Plata 48 transforms it into something truly extraordinary.

The tequila's long aging process provides a depth of flavor that balances beautifully with the lime.

A refreshing cocktail for both casual nights at home or for highlighting your menu's craft cocktail selection.

RECIPE

- 2 oz / 60 ml Cascahuin Plata 48 Tequila, 100% agave.
- 1 oz / 30 ml fresh lime juice
- 1 oz / 30 ml agave syrup
- Salt rim or Tajin
- And lime wedge for garnish
- Mix Softly



OVERVIEW

Light and refreshing, the Tequila Collins gets an upgrade with Arette Blanco Tequila, infusing this fizzy drink with the deeper, aged notes of the tequila and citrus aroma.

An easy-to-make crowd pleaser for both casual gatherings and upscale events.

RECIPE

- 2 oz / 60 ml Arette Blanco Tequila, 100% agave.
- 30 ml / 1 oz lemon juice
- 1/2 oz / 15 ml simple syrup
- Top with soda water
- Garnish with a lemon wheel and a cranberry
- Mix Softly



OVERVIEW

The Tequila Paloma is a favorite in Mexico for its tangy combination of grapefruit soda and tequila. With Cascahuin Blanco Tahona Tequila, you get a richer, more complex version that's perfect for any occasion.

Craft this at home or serve it in your bar for a bright, refreshing cocktail that's sure to impress.

RECIPE

- 1.7oz / 50 ml Cascahuin Blanco Tahona Tequila, 100% agave.
- 0.5oz / 15 ml freshly squeezed lime juice
- 3.4 oz / 100 ml pink grapefruit soda
- A pinch of salt
- Salt rim or Tajin and orange slice for garnish
- Mix Softly



07

PREMIUM PRODUCTS RELATED I

CASCAHUIN PLATA 48 TEQUILA

100% Blue Agave | 48% Alcohol Vol.

It's a Tequila without dilution or filtration with an authentic process.

Aroma: Fragrance of cooked agave, pepper and fresh herbs. Afterwards, cardamom, walnut, coffee, honey and butter.

Taste: Fresh and exuberant mint and fresh herbs, As you pass you feel flavors of honey and fruits.



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CASCAHUIN EXTRA AÑEJO TEQUILA

100% Blue Agave | 43% Alcohol Vol.

It was aged for 48 months in American Oak barrels.

Aroma: Cooked agave, which notice honey, very ripe pineapple, . coffee beans, bitter chocolates, red fruits and orange peel.

Taste: Sweet flavors with a bit of astringency of the barrel



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CASCAHUIN BLANCO TAHONA TEQUILA

100% Blue Agave | 42% Alcohol Vol.

It is a product with 100% juice extraction in Tahona, a pre-Hispanic stone that was used years ago to grind agave

Aroma: Very refreshing aromas like mint and some citrus.

Taste: sweet and herbal touches



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ARETTE ARTESANAL SUAVE TEQUILA

100% Blue Agave | 40% Alcohol Vol.

Aged 20 months in used American oak barrels

Aromas & Taste: Citrus, dried grass and hints of dried tropical fruits, including almonds, walnuts and vanilla. A long finish with pops of nutty black pepper.



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ARETTE BLANCO TEQUILA

100% Blue Agave | 40% Alcohol Vol.

It is a product with 100% juice extraction in Tahona, a pre-Hispanic stone that was used years ago to grind agave

Aroma: Aromas of herbs and citrus that characterize lowlands tequila.

Taste: sweet and herbal touches



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THE CASCAHUIN TEQUILA COLLECTION

Are you a premium collector or tequila enthusiast?

Whether you're looking to taste the entire range of flavors or add a rare bottle to your collection, each tequila in this selection offers a distinct experience. You can try the full lineup and discover the unique craftsmanship behind every bottle.



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READY TO CRAFT YOUR OWN COCKTAILS?

Now you just got these incredible creations. Whether you're a beginner or an expert mixologist, these tequila cocktails with this selection of premium and artisanal tequilas are perfect foundation for mixology journey.

Visit www.houseofmezcal.com to discover a great range of premium tequilas in Hong Kong, including Cascahuin Extra Añejo or Arette Artesanal Suave , and start creating unforgettable cocktails today.

Perfect for those **looking to bring a taste of Mexico to Hong Kong's bustling cocktail scene.**





LEARN MORE AT
www.houseofmezcal.com