

OUR TEQUILAS

100% Blue Weber Agave Tequila Infused with Mexican peppers in three expressions: Original Jalapeño, Smoky Chipotle, and Extra Spicy Habanero

THE APPLICATIONS

THREE PERFECT WAYS TO SPICE UP YOUR MARGARITA.

ORIGINAL JALAPEÑO

VERSATILE TANTEO'
JALAPEÑO MIXES WELL WITH
EVERYTHING INCLUDING
CUCUMBER, WATERMELON,
APPLE, AND GINGER

SMOKEY CHIPOTLE

SMOKEY TANTEO*
CHIPOTLE WORKS WELL
WITH SWEET FRUITS, LIKE
BLACKBERRY, PINEAPPLE,
AND GRAPEFRUIT SODA

EXTRA SPICY HABANERO

EXTRA SPICY TANTEO*
HABANERO MARRIES PERFECTLY
WITH TROPICAL AND CITRUS
FRUITS, LIKE MANGO, PASSION
FRUIT, AND BLOOD ORANGE

THE ADVANTAGE

- A SIMPLE AND EASY WAY TO CREATE SPICY MARGARITAS
- ADDS A CONSISTENT LEVEL OF SPICE FROM BOTTLE TO BOTTLE, COCKTAIL TO COCKTAIL
- EASY TO DRINK WITH A HEAT THAT DOES NOT OVERLY LINGER. TANTEO' TEQUILAS CAN BE ENJOYED ANYTIME



COCKTAILS

TANTEO JALAPEÑO MARGARITA

- ~ 2 Oz. Tanteo° Jalapeño Tequila
- ~ 1 Oz. Fresh Lime Juice
- ~ 3/4 Oz. AGAVE NECTAR* (OR SIMPLE SYRUP)
- ~ COMBINE INGREDIENTS IN A SHAKER WITH ICE
- ~ SHAKE WELL AND STRAIN INTO AN ICE-FILLED ROCKS GLASS (SALTED RIM OPTIONAL)
- ~ GARNISH WITH A JALAPEÑO SLICE



- ~ 2 Oz. Tanteo Chipotle Tequila
- ~ 1 Oz. Fresh Lime Juice
- ~ 3/4 Oz. AGAVE NECTAR (OR SIMPLE SYRUP)
- ~ COMBINE INGREDIENTS IN A SHAKER WITH ICE
- ~ SHAKE WELL AND STRAIN INTO AN ICE-FILLED ROCKS GLASS (SMOKY SALT RIM OPTIONAL)
- ~ GARNISH WITH A CHIPOTLE







- ~ 2 Oz. Tanteo[®] Habanero Tequila
- ~ 1 Oz. Fresh Lime Juice
- ~ 3/4 Oz. AGAVE NECTAR (OR SIMPLE SYRUP)
- ~ COMBINE INGREDIENTS IN A SHAKER WITH ICE
- ~ SHAKE WELL AND STRAIN INTO AN ICE-FILLED ROCKS GLASS (SALTED RIM OPTIONAL)
- ~ GARNISH WITH A HABANERO



- ~ 2 Oz. Tanteo° Jalapeño Tequila
- ~ 1 Oz. Cucumber Purée (or two slices of muddled cucumber)
- ~ 1/2 Oz. Fresh Lime Juice
- ~ 3/4 Oz. AGAVE NECTAR (OR SIMPLE SYRUP)
- ~ COMBINE INGREDIENTS (MUDDLE IF NECESSARY)
- ~ SHAKE WELL AND STRAIN INTO AN ICE-FILLED ROCKS GLASS
- ~ GARNISH WITH A CUCUMBER WHEEL



SPICY SANDIA MARGARITA



- ~ 2 Oz. Tanteo® Jalapeño Tequila
- ~ 2 Oz. Watermelon Purée
- ~ 1/2 Oz. SIMPLE SYRUP (OR AGAVE NECTAR)
- ~ 1/2 Oz. Fresh Lime Juice
- ~ COMBINE INGREDIENTS IN A SHAKER WITH ICE
- ~ SHAKE WELL AND STRAIN INTO A CHILLED CHAMPAGNE COUPE GLASS
- ~ GARNISH WITH WATERMELON SLICE