



# PARTIDA® TEQUILA

THE TRUE SPIRIT OF TEQUILA



**PARTIDA RECIPES**

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“In my experience of mixing and working with spirits from around the world, there’s only one golden rule: your cocktail is only as good as the quality of ingredients you use.

Partida Tequila guarantees you and your customers a first-class cocktail every time.

A Premium 100% Blue Agave Tequila, it’s an essential addition to your back bar and cocktail menu - and a wonderful way to refresh the whole tequila experience. Salud!”

**Jacques Bezuidenhout**

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**PARTIDA MARGARITA**



  
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TEQUILA

## **PARTIDA MARGARITA**

with 100% Organic Agave Nectar

1 1/2 oz Partida Blanco Tequila\*  
1 oz fresh squeezed lime juice  
3/4 oz Partida Agave Nectar  
3/4 oz Water

Shake all ingredients with ice in a shaker.  
Strain into a chilled cocktail glass or over  
fresh ice into an old-fashioned glass.  
Taste for balance.

**NOTE: THIS IS A VARIATION OF THE MARGARITA  
RECIPE MADE WORLD FAMOUS BY**

**Julio Bermejo**

**AT TOMMY'S MEXICAN RESTAURANT IN  
SAN FRANCISCO.**

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**RUBY PARTIDA**



  
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## **RUBY PARTIDA**

1 1/2 oz Partida Reposado Tequila  
1 1/2 oz fresh Ruby Red Grapefruit juice  
1/2 oz Cointreau  
1/2 oz fresh-squeezed lemon juice  
1/2 oz French Cassis.

Shake the first 4 ingredients in a shaker with ice.  
Strain into a chilled cocktail glass.  
Dribble the 1/2 oz French Cassis down the inside of  
the glass so it will settle at the bottom.

**RECIPE BY KING COCKTAIL**  
**Dale De Groff**

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**ANEJO OLD-FASHIONED**



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## **ANEJO OLD-FASHIONED**

**3 oz Partida Añejo Tequila**  
**1/4 oz Partida Agave Nectar**  
**Dash Angostura Bitters**  
**Orange Peel**

**Muddle the orange peel,  
Bitters and Partida  
Agave Nectar in an Old-Fashioned  
glass in order to release the orange oils.  
Add ice and Partida Añejo.  
Stir all ingredients and garnish with  
branded cherries on a pick.**

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CALIENTE PARTIDA



  
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## CALIENTE PARTIDA

1 1/2 oz Partida Reposado  
3 chunks of pineapple  
2 ginger wheels  
1/4 oz fresh-squeezed lime juice  
1/4 oz Partida Agave Nectar  
1/4 oz ginger ale

In a mixing glass, muddle the first four ingredients. Add ice and Partida Reposado. Shake and strain over fresh ice into a highball glass. Top off with ginger ale. Garnish with a couple of pieces of crystallized ginger.

RECIPE BY  
**Junior Merino**

“THE LIQUID CHEF” – NEW YORK CITY

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**BIG SPENDER**

2 1/4 oz Partida Añejo Tequila  
1 oz Winter Spiced 10yr Old Tawny Port  
Dash of Angostura Bitters

Stir all ingredients with ice in a mixing glass.  
Strain into a chilled cocktail glass.  
Garnish with brandied cherries.

**SPICED PORT RECIPE:**

Take a bottle of Tawny Port.  
Bring to a slow heat on the stove with winter spices like  
cloves, cinnamon, all spice, brown sugar & orange peel.  
Heat till desired spice level is reached then strain out  
the spices and leave to chill. Keep refrigerated.

**RECIPE BY**

**Jacques Bezuidenhout**

“Voted ‘San Francisco Bartender of the Year’ at the  
San Francisco Spirits Competition.”

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**BIG SPENDER**



LONDON SCRAMBLE



  
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## LONDON SCRAMBLE

1 1/2 oz Partida Blanco  
1/2 oz fresh-squeezed lime juice  
1/2 oz fresh-squeezed lemon juice  
1/2 oz Partida Agave Nectar  
1/4 oz Crème de Mure  
(French blackberry liqueur)

Shake all ingredients with ice except for the Crème de Mure. Strain over crushed ice into an Old-Fashioned glass. Drizzle 1/4 oz Crème de Mure over the top; let it slowly bleed into the cocktail. Garnish with a lemon spiral twist and three blackberries.

RECIPE BY

**Dre Masso and Henry Bessant**

THE WORLD WIDE COCKTAIL CLUB – LONDON.

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**YERBA BUENA**



  
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## **YERBA BUENA**

**2 oz Partida Reposado Tequila**  
**8 to 10 mint sprigs**

**1/2 oz fresh-squeezed lime juice**

**1/2 oz Partida Agave Nectar**  
**Ginger Beer**

**Muddle mint, lime juice and Partida Agave Nectar in a highball glass. Add ice to fill. Add Partida Tequila and top with Ginger Beer. Stir with bar spoon. Garnish with mint sprig and lime wheel.**

**RECIPE ADAPTED FROM**

**Donna Scala**

**BISTRO DON GIOVANNI – NAPA, CALIFORNIA**

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**SOFIA'S SWIZZLE**



  
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**SOFIA'S SWIZZLE**

1 3/4 oz Partida Reposado Tequila  
1 1/4 oz Organic unfiltered apple juice  
1/4 oz Fresh squeezed lime juice  
1/4 oz Velvet Falernum  
Dash of Angostura Bitters  
Ginger Beer

Shake the first 5 ingredients in a shaker with ice.  
Strain over fresh ice into a highball glass.  
Top up the rest of the cocktail with chilled  
Ginger Beer. Garnish with fanned apple slices.

CREATED FOR SOFIA PARTIDA BY  
**Jacques Bezuidenhout**

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**SOUTHERN HEAT**



  
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## **SOUTHERN HEAT**

1 1/2 oz Partida Blanco Tequila  
3/4 oz Cointreau  
1 oz fresh-squeezed lime juice  
6 slices of cucumber skinned  
2 to 3 slices of Jalapeno'  
1/4 oz simple syrup

In a mixing glass muddle the cucumber, Jalapeno, lime juice and simple syrup. Add the ice, Partida Blanco Tequila and Cointreau. Shake and strain over fresh into an Old-Fashioned glass and garnish with cucumber slices fanned out.

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## HEATED AFFAIR

2 oz Partida Añejo Tequila  
6 oz hot spiced apple cider  
Heavy cream

Add Partida Tequila and hot apple cider to a small warm wine glass. Float heavy cream.  
Grate fresh nutmeg over cream for garnish.

### APPLE CIDER PREPARATION

In a pot add organic apple juice and winter spices such as clove, cinnamon stick, all spice, and orange peel. Start off by adding a few cloves, one cinnamon stick, etc. so as to find the right apple cider spice flavor (you can always add more spice later). Bring everything to a low heat for about 15mins. Taste for flavor. When the desired flavor is reached take off the stove. Strain out all the spices and orange peel. Serve warm and enjoy!

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HEATED AFFAIR



**CAFÉ PACIFICO**



  
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**CAFÉ PACIFICO**

1 1/2 oz Partida Blanco  
1/2 oz coffee liqueur  
4 oz freshly brewed hot coffee  
3 bar spoons of cinnamon and sugar mix  
Heavy cream

Prepare a small warm wine glass.  
Add Partida Tequila and coffee.  
Mix in the cinnamon sugar.  
Float heavy cream on top of the coffee.  
Garnish with a sprinkle of  
cinnamon sugar mix and a cinnamon stick.

Note: The cinnamon sugar mix is 4 parts granulated  
white sugar to 1 part ground cinnamon.  
Mix together in a bowl.

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## **SANGRITA**

- 2 oz Tabasco or Cholula Hot Sauce
- 1 oz lime juice
- 7 oz orange juice
- 2 oz grapefruit juice
- 1 teaspoon salt
- 2 teaspoons fresh ground pepper
- 15 oz tomato juice
- 1 Jalapeno (cut in half with seeds)

**Add all the ingredients into a pitcher.  
Stir until the salt and pepper are dissolved.  
Let the mix sit for 15-30 minutes with the Jalapeno.  
When the right heat level is reached  
discard the jalapeno pieces.  
Keep refrigerated.**

**Sangrita is traditionally enjoyed as an accompaniment  
to a neat pour of your favorite Partida Tequila.**

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**SANGRITA**

