



BOZAL
mezcal

**MEZCAL
MANHATTAN**



MEZCAL MANHATTAN

INGREDIENTS

1 . 5 oz. Bozal Tobasiche
. 75 oz. Sweet Vermouth
. 5 oz. Nocino Liqueur
1 Dash Angostura Bitters

METHOD

Add all ingredients to mixing glass over ice and stir until chilled with a mixing spoon. Strain into a double old fashioned glass over one large ice cube. Garnish with a fresh orange peel and Luxardo cherry.

TOBASICHE

SINGLE MAGUEY

A subspecies of the Karwinskii Family of agave, the Tobasiche is a wild agave that needs twelve to thirteen years to fully mature. This agave is typically characterized by its herbaceous and cedar-like aromatics with an earthy finish.