



Cocktails

Four expressions. Fresh ingredients. Find your favorite pour.



Every recipe calls for certified-organic versions of all agricultural ingredients — fruit, herbs, juices, sweeteners, coffee, and garnishes. Plain water and salt are the only exceptions. The mezcal itself is made from our own agave in Oaxaca, roasted, crushed, fermented, and twice-distilled by hand.

Mr. Mezcal Margarita

BRIGHT · FRESH · SMOKY

Difficulty: Easy · Time: 3 min · Glass: Rocks glass · Featuring: Mr. Mezcal Espadín

YOU'LL NEED

2 oz / 60 ml

1 oz / 30 ml

1/2 oz / 15 ml

1

[Mr. Mezcal Espadín](#)

freshly squeezed organic lime juice

organic light agave nectar

[fine sea salt for half the rim \(optional\)](#)

[organic lime wheel \(optional\)](#)

MAKE IT

- 1 Lightly salt half the rim of a rocks glass, leaving the other half bare.
- 2 Shake the mezcal, lime juice, and agave nectar with ice for 10–12 seconds.
- 3 Strain into the glass over fresh ice.
- 4 Garnish with the lime wheel.

GOOD TO KNOW

Start with this exact ratio — it gives you a clear baseline for every other fruit-and-citrus recipe in the collection.



Fresh Grapefruit Paloma

CITRUS · JUICY · SPARKLING

Difficulty: Easy · Time: 3 min · Glass: Tall glass · Featuring: Mr. Mezcal Espadín

YOU'LL NEED

2 oz / 60 ml	<u>Mr. Mezcal Espadín</u>
2 oz / 60 ml	freshly squeezed organic pink grapefruit juice
1/2 oz / 15 ml	freshly squeezed organic lime juice
1/4 oz / 7.5 ml	<u>organic light agave nectar</u>
2 oz / 60 ml	chilled sparkling water
1 pinch	fine sea salt
1	organic grapefruit wedge (optional)

MAKE IT

- 1 Stir the mezcal, grapefruit juice, lime juice, agave nectar, and salt together in a tall glass.
- 2 Fill with ice.
- 3 Add the sparkling water and stir gently.
- 4 Garnish with grapefruit.

GOOD TO KNOW

No shaker needed — this one is built right in the glass.



Tepeztate Ranch Water

CRISP · MINERAL · REFRESHING

Difficulty: Easy · Time: 2 min · Glass: Tall glass · Featuring: Mr. Mezcal Tepeztate

YOU'LL NEED

2 oz / 60 ml

1/2 oz / 15 ml

4 oz / 120 ml

1

[Mr. Mezcal Tepeztate](#)

freshly squeezed organic lime juice

chilled, unflavored sparkling mineral water

organic lime wheel (optional)

MAKE IT

- 1 Fill a tall glass with ice.
- 2 Add the mezcal and lime juice.
- 3 Pour in the sparkling water, stir gently once or twice, and garnish.

GOOD TO KNOW

This is the driest recipe in the collection — a crisp alternative to the sweeter fruit cocktails, not a sweet tropical drink.



Fuego de Piña

Spicy pineapple

SPICY · PINEAPPLE

Difficulty: Easy · Time: 3 min · Glass: Rocks glass · Featuring: Mr. Mezcal Espadín

YOU'LL NEED

2 oz / 60 ml

1 1/2 oz / 45 ml

3/4 oz / 22.5 ml

1/4 oz / 7.5 ml

1 slice / 1–2 mm

1

Mr. Mezcal Espadín

organic pineapple juice, with no added sugar

freshly squeezed organic lime juice

organic light agave nectar

thin slice organic jalapeño

small organic pineapple wedge (optional)



MAKE IT

- 1 Add all ingredients except the garnish to a shaker with ice.
- 2 Shake for 10–12 seconds.
- 3 Strain through a fine-mesh strainer into a rocks glass over fresh ice.
- 4 Garnish with pineapple.

GOOD TO KNOW

For your first pour, remove the jalapeño's seeds and pale inner ribs and don't muddle it. Start conservatively — you can add heat next time.

Cuishe Cucumber Cooler

CUCUMBER · LIME · FRESH

Difficulty: Easy · Time: 4 min · Glass: Tall glass · Featuring: Mr. Mezcal Cuishe

YOU'LL NEED

2 oz / 60 ml

4 slices / ~25 g

3/4 oz / 22.5 ml

1/2 oz / 15 ml

2 oz / 60 ml

1

Mr. Mezcal Cuishe

organic cucumber

freshly squeezed organic lime juice

organic light agave nectar

chilled sparkling water

thin organic cucumber ribbon (optional)

MAKE IT

- 1 Gently crush the cucumber slices in a shaker.
- 2 Add the mezcal, lime juice, agave nectar, and ice. Shake for 10 seconds.
- 3 Strain through a fine-mesh strainer into an ice-filled tall glass.
- 4 Add the sparkling water and stir gently. Garnish with cucumber.

GOOD TO KNOW

Keep this one free of extra chile or strong herbs — it gives Cuishe a distinct place in the collection.



Mango Silvestre

Tepeztate mango & lime

MANGO · LIME · VIBRANT

Difficulty: Easy · Time: 3 min · Glass: Rocks glass · Featuring: Mr. Mezcal Tepeztate

YOU'LL NEED

2 oz / 60 ml

1 oz / 30 ml

3/4 oz / 22.5 ml

1/4 oz / 7.5 ml

1

Mr. Mezcal Tepeztate

organic mango purée, with no added sugar

freshly squeezed organic lime juice

organic light agave nectar

thin organic mango slice (optional)

MAKE IT

- 1 Shake all liquid ingredients vigorously with ice for 12–15 seconds.
- 2 Strain into a rocks glass over fresh ice.
- 3 Garnish with mango.

GOOD TO KNOW

Measure the mango purée rather than pouring freely — this is a mezcal cocktail with a tropical accent, not a mango drink with mezcal added.



Tobalá Melon & Mint

MELON · MINT · DELICATE

Difficulty: Medium · Time: 5 min · Glass: Chilled coupe · Featuring: Mr. Mezcal Tobalá

YOU'LL NEED

2 oz / 60 ml

1 1/2 oz / 45 ml

1/2 oz / 15 ml

1 tsp / 5 ml

4 leaves

1

Mr. Mezcal Tobalá

fresh organic honeydew melon juice

freshly squeezed organic lime juice

organic light agave nectar

small organic mint leaves

small organic melon wedge (optional)

MAKE IT

- 1 Gently press the mint with the agave nectar in a shaker.
- 2 Add the mezcal, melon juice, lime juice, and ice.
- 3 Shake briefly, then strain through a fine-mesh strainer into a chilled coupe.
- 4 Garnish with melon.

GOOD TO KNOW

For the melon juice: blend peeled, seeded, ripe honeydew without adding water, strain, then measure. Use fully ripe melon — this is the most delicate drink in the collection.



Flor de Tobalá

Tobalá honey & lemon

HONEY · LEMON · ELEGANT

Difficulty: Easy · Time: 4 min · Glass: Chilled coupe · Featuring: Mr. Mezcal Tobalá

YOU'LL NEED

2 oz / 60 ml

3/4 oz / 22.5 ml

3/4 oz / 22.5 ml

1 strip

Mr. Mezcal Tobalá

freshly squeezed organic lemon juice

organic honey syrup, prepared as specified below

organic lemon peel (optional)

MAKE IT

- 1 Shake the mezcal, lemon juice, and honey syrup with ice for 12–15 seconds.
- 2 Strain into a chilled coupe.
- 3 Squeeze the lemon peel over the surface to release its oils, then use it as the garnish.



MAKE THIS FIRST · Organic honey syrup

2 oz / 60 ml organic mild honey

1 oz / 30 ml warm water

1. Combine the honey with the warm water.
2. Stir until completely combined, then cool.
3. This is two parts honey to one part water by volume.

Prepare small batches, refrigerate promptly in clean, covered containers, and use them fresh.

GOOD TO KNOW

Choose a mild honey — the goal is a rounded, inviting cocktail rather than an intensely honey-flavored one.

Cuishe Basil Smash

BASIL · CITRUS · HERBAL

Difficulty: Easy · Time: 4 min · Glass: Rocks glass · Featuring: Mr. Mezcal Cuishe

YOU'LL NEED

2 oz / 60 ml

3/4 oz / 22.5 ml

2 tsp / 10 ml

6 leaves

1

Mr. Mezcal Cuishe

freshly squeezed organic lemon juice

organic light agave nectar

medium organic basil leaves

additional organic basil leaf (optional)

MAKE IT

- 1 Gently press the basil leaves with the lemon juice and agave nectar in a shaker.
- 2 Add the mezcal and ice. Shake for 10 seconds.
- 3 Strain through a fine-mesh strainer into a rocks glass over fresh ice.
- 4 Garnish with basil.

GOOD TO KNOW

Keep the presentation simple: a clear glass, fresh ice, and one attractive basil leaf.



Fresh Ginger Mule

GINGER · LIME · LIVELY

Difficulty: Medium · Time: 4 min · Glass: Highball glass · Featuring: Mr. Mezcal Espadín

YOU'LL NEED

2 oz / 60 ml	Mr. Mezcal Espadín
1/2 oz / 15 ml	freshly squeezed organic lime juice
3/4 oz / 22.5 ml	organic ginger syrup, prepared below
3 oz / 90 ml	chilled sparkling water
1	organic lime wheel (optional)

MAKE IT

- 1 Stir the mezcal, lime juice, and ginger syrup together in a tall glass.
- 2 Add ice, then the sparkling water.
- 3 Stir gently and garnish.

MAKE THIS FIRST · Organic ginger syrup

30 g peeled, thinly sliced organic ginger

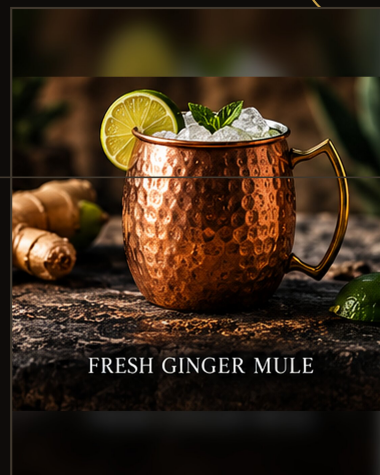
1/2 cup / 120 ml water

1/2 cup / ~100 g organic cane sugar

1. Combine the ginger and water in a small saucepan. Simmer gently, covered, for 5 minutes.
2. Remove from the heat and steep for 10 minutes.
3. Strain, then add enough water to restore the liquid to 120 ml.
4. While warm, dissolve the cane sugar into it. Cool completely.

Prepare small batches, refrigerate promptly in clean, covered containers, and use them fresh.

GOOD TO KNOW

A regular highball glass works perfectly — no specialty copper mug required.

Oaxaca Sunset

Hibiscus & citrus

HIBISCUS · CITRUS · REFINED

Difficulty: Medium · Time: 4 min · Glass: Rocks glass · Featuring: Mr. Mezcal Espadín

YOU'LL NEED

2 oz / 60 ml

1/2 oz / 15 ml

3/4 oz / 22.5 ml

1 strip

Mr. Mezcal Espadín

freshly squeezed organic lime juice

organic hibiscus syrup, prepared below

organic orange peel

MAKE IT

- 1 Shake the mezcal, lime juice, and hibiscus syrup with ice for 12 seconds.
- 2 Strain into a rocks glass over fresh ice.
- 3 Squeeze the orange peel over the drink and add it as the garnish.



MAKE THIS FIRST · Organic hibiscus syrup

1/2 cup / 120 ml boiling water

5 g food-grade organic dried hibiscus flowers

1/2 cup / ~100 g organic cane sugar

1. Pour the boiling water over the hibiscus flowers. Steep for 5 minutes and strain.
2. Add enough water to restore the strained tea to 120 ml.
3. While warm, dissolve the cane sugar into it. Cool completely.

Prepare small batches, refrigerate promptly in clean, covered containers, and use them fresh.

GOOD TO KNOW

Keep the orange peel as the single garnish — its color against the hibiscus is the whole show.

Mr. Mezcal Espresso

COFFEE · RICH · BOLD

Difficulty: Medium · Time: 4 min · Glass: Chilled coupe · Featuring: Mr. Mezcal Espadín

YOU'LL NEED

1 1/2 oz / 45 ml

1 oz / 30 ml

1/2 oz / 15 ml

2 drops

3

Mr. Mezcal Espadín

freshly brewed organic espresso, allowed to cool briefly

organic pure maple syrup

organic vanilla extract

organic coffee beans (optional)

MAKE IT

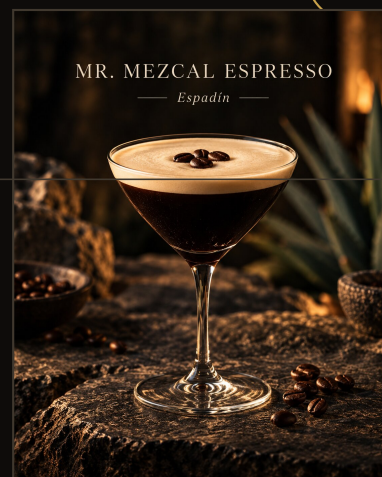
1 Add all liquid ingredients to a shaker with plenty of ice.

2 Shake hard for 15 seconds.

3 Strain into a chilled coupe and garnish with the coffee beans.

GOOD TO KNOW

Espadín is the right base under espresso — save the more delicate expressions for lighter drinks.



Organic honey syrup — for Flor de Tobilá

2 oz / 60 ml organic mild honey

1 oz / 30 ml warm water

1. Combine the honey with the warm water.
2. Stir until completely combined, then cool.
3. This is two parts honey to one part water by volume.

Organic ginger syrup — for the Fresh Ginger Mule

30 g peeled, thinly sliced organic ginger

1/2 cup / 120 ml water

1/2 cup / ~100 g organic cane sugar

1. Combine the ginger and water in a small saucepan. Simmer gently, covered, for 5 minutes.
2. Remove from the heat and steep for 10 minutes.
3. Strain, then add enough water to restore the liquid to 120 ml.
4. While warm, dissolve the cane sugar into it. Cool completely.

Organic hibiscus syrup — for Oaxaca Sunset

1/2 cup / 120 ml boiling water

5 g food-grade organic dried hibiscus flowers

1/2 cup / ~100 g organic cane sugar

1. Pour the boiling water over the hibiscus flowers. Steep for 5 minutes and strain.
2. Add enough water to restore the strained tea to 120 ml.
3. While warm, dissolve the cane sugar into it. Cool completely.

Prepare small batches, refrigerate promptly in clean, covered containers, and use them fresh.

Where to buy Mr. Mezcal

Old Town Tequila

<https://www.oldtowntequila.com/mr-mezcal/>

Blackwell's Wines & Spirits

<https://www.blackwellswines.com/products/mr-mezcal-artesanal-joven-mezcal-espadin>

Goto Liquor Store

<https://www.gotoliqurstore.com/b/spirits/mr-mezcal/20808>

A1 Wine & Spirit

<https://www.a1wineandspirit.com/p/mr-mezcal-espadin/60284>