

T'MARO Signature Cocktails

T'MARGARITA

T'MARO Signature Cocktail



Yield 1 cocktail

Ingredients:

1 oz T'MARO Eau de Vie
1 oz Blanco Tequila
3/4 oz Lime Juice
1/3 oz T'MARO Amaro
Barspoon of T'MARO Date
Syrup or Triple Sec

Preparation:

Add all ingredients into a shaker with ice. Shake and serve up or on the rock with a sprig of rosemary or lime wheel.

BLACK MANHATTAN

T'MARO Signature Cocktail



Yield 1 cocktail

Ingredients:

1 oz T'MARO Amaro
1 oz Rye Whiskey or Bourbon
1 Dash Orange Bitters
1 Dash Angostura Bitters
Brandied Cherry Garnish

Preparation:

Place all ingredients in a mixing glass with ice and stir. Strain into a chilled rocks glass with a large ice cube and garnish with brandied cherries



T'MARO Specialty Cocktails

AFTER PARTY

Adapted from Caldo Verde Bar Team
Proper Hotel DTLA

Yield 1 cocktail

Ingredients:

1.5 oz Hendrick's Gin
1 oz T'MARO Amaro
3/4 oz fresh grapefruit juice
1/2 oz of fresh lime juice
1 Barspoon date syrup
4 dashes of Peychaud's Bitters

Preparation:

Pour all ingredients except bitters into a mixing glass and stir well. Pour into a rocks glass with crushed ice. Top with the bitters. Garnish with orange peel or rosemary sprig.

CACAO CARAJILLO

T'MARO Specialty Cocktail

Yield 1 cocktail

Ingredients:

1 OZ T'MARO Cacao Nib Liqueur
1 OZ T'MARO Amaro
2 oz freshly brewed Equator Coffee

Preparation:

Pour all ingredients into a shaker full of ice and seal it. Shake it for 15 seconds and strain into a chilled coupe or rocks glass filled with ice. Garnish with two espresso beans or cacao nibs and orange peel.

MOCHA CARAJILLO

T'MARO Specialty Cocktail

Yield 1 cocktail

Ingredients:

2 OZ T'MARO Cacao Nib Liqueur
2 oz freshly brewed Equator Coffee

Preparation:

Pour all ingredients into a shaker full of ice and seal it. Shake it for 15 seconds and strain into a chilled coupe or rocks glass filled with ice. Garnish with two espresso beans or cacao nibs and orange peel.

V U T'MARO WOMEN OWNED

