



Hodde Bros

Beverage Company

MULE KICK

Spicy | Sweet | Effervescent

INGREDIENTS

- 2.0 oz Talero Blanco Tequila
- 0.5 oz Lime Juice
- 3.0 oz Ginseng Up or Pocas Ginger Brew
- Lime Wheel + Mint Garnish

Fun Alternatives

For a little variety, try adding in flavored ginger brew! Adjust the recipe by adding only 2 oz of ginger brew, plus 1 oz of flavored brew! Style the cocktail with a fragrant garnish and serve.

SHOPPING LIST

- Talero Blanco Tequila
- Fresh Lime Juice
- Ginseng Up or Pocas Ginger Brew
- Lime
- Mint
- Flavored Ginger Brew*

*Optional

PROCEDURE

01

Fill a copper mug 1/2 full with cubed or cracked ice.

02

Pour in Talero Blanco tequila and lime juice. Stir until blended.

03

Fill the remainder of the mug with ice and top with Ginseng Up or Pocas Ginger Brew. Add another flavor for a little variety!

04

Garnish with a lime wheel and a sprig of mint.



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MICHELADA

Smoky | Savory | Effervescent

INGREDIENTS

- 1.0 oz Smokin' Mary Mix
- 1.0 oz Tomato Juice
- .25 oz Fresh Lime Juice
- 4 dash Worcestershire
- 2 dash Tapatío Hot Sauce*
- 12 oz Lager or IPA Beer
(Kombucha for N/A option)
- Splash of Water
- Tajín-Kosher Salt Rim +
Lime Wheel Garnish

*optional

PROCEDURE

01

Rub a lime wedge on the rim of a chilled pint glass and dip into a mixture of Tajín and kosher salt.

02

Add all ingredients (except the beer) to the glass and stir until well blended. Make sure not to disturb the cocktail rim.

03

Tilt the glass and fill with your choice of lager or IPA beer. For a non-alcoholic option, try Kombucha in place of beer.

04

Add ice and stir again. Garnish with a lime wheel.

SHOPPING LIST

- Smokin' Mary Mix
- Tomato Juice
- Fresh Lime Juice
- Worcestershire Sauce
- Tapatío Hot Sauce*
- Beer
- Tajín
- Kosher Salt
- Lime

*Optional