



JB'S RAMONA PALOMA

INGREDIENTS:

1 oz. Del Maguey Mezcal Vida, 0.75 oz. lime juice, 0.5 oz. red bell pepper syrup, 3 oz. RAMONA (top)

INSTRUCTIONS:

Garnish rim of collins glass with chili salt. Pour everything but the RAMONA into a shaker and shake. Pour into a collins glass and top with RAMONA. **Bell pepper syrup: Combine 8 oz. bell pepper + 16 oz. simple syrup in an immersion blender and then fine strain.



RAMONA NEGRONI

INGREDIENTS:

1/2 can RAMONA, 2 oz. Campari, 2 oz. gin, 1 oz. grapefruit juice (fresh squeezed, y'all), 1 oz. orange juice (freshies), splash of simple syrup, couple o' ice cubes

INSTRUCTIONS:

Put that magic in a blender and enjoy the f*** out of it.



THE IL COLOMBO

INGREDIENTS:

3 oz RAMONA, 1 oz Tequila Cabeza, 0.5 oz Aperol 0.5 oz lime juice, 1 muddled strawberry, 3 medium basil leaves

INSTRUCTIONS:

Combine the RAMONA, tequila, Aperol, and lime juice in a shaker. Muddle 1 strawberry, add basil leaves, and add ice to the shaker. Shake it up and fine strain the mixture over ice into a Collins glass. Garnish with Strawberry and basil leaves and drink up!



THE TAVERN PALOMA

INGREDIENTS:

1 oz. tequila blanco, 0.75 oz manzanilla sherry, 0.75 oz. lime juice, 0.5 oz. lime cordial, 3 oz. RAMONA (top)

INSTRUCTIONS:

Fill a highball glass with ice. Pour everything but the RAMONA into the glass and stir. Top with RAMONA and garnish with a lime wedge.



THE PICKY-PICKY

INGREDIENTS:

4 oz RAMONA, 1.5 oz un-peated blended Scotch, 0.5 oz St. Germain Elderflower Liqueur, 0.5 oz Senor Curacao Blue Curacao, 4 dashes of orange bitters

INSTRUCTIONS:

Combine everything but the RAMONA in a mixing glass and stir with ice for 15 seconds. Strain into a chilled large cocktail coupe—or white wine glass—and add the RAMONA.



THE RAMONA SNOW CONE

INGREDIENTS:

1 can of RAMONA, crushed ice, 1 lime wheel

INSTRUCTIONS:

Fill the most beautiful stem glass you have with a heaping pile of crushed ice. Pour RAMONA on top. Garnish with a lime wheel. Voila. It's that easy.



THE PORTABLE PALOMA

INGREDIENTS:

1 can of RAMONA, 1 mini bottle of Avión tequila

INSTRUCTIONS:

Pop open the can and insert mini bottle of Avión tequila. Puncture an additional small hole in the top of the can and insert a straw. That's it!



MA, MA, MA, MY RAMONA

INGREDIENTS:

2oz RAMONA, 1.5oz Altos Blanco Tequila, 0.25oz Luxardo Maraschino, 0.25oz St. George Absinthe 0.5oz Lime Juice, 0.25 oz simple syrup

INSTRUCTIONS:

Add all ingredients minus RAMONA in a shaker tin. Add ice and shake for 5-10 seconds. Fine strain into Highball or Collins glass and add 2oz RAMONA. Fill with cube ice and garnish with salted grapefruit wedges.

RAMONA AT THE BAR