



SANDINISTA TEQUILA IS A COLLABORATION BETWEEN A GROUP OF FORMER BARTENDERS, PROFESSIONAL SNOWBOARDERS, AND THE OLDEST DISTILLERY IN GUADALAJARA, MEXICO, FOUNDED IN 1943 BY CESAR GARCIA FERNANDEZ. KOSHER DISTILLED IN SMALL BATCHES UTILIZING A ROLLER MILL AND TRADITIONAL AUTOCLAVE, SANDINISTA IS MADE WITH THE FINEST BLUE WEBER AGAVE. THE TEQUILA IS AGED FOUR MONTHS IN VIRGIN, FLAME CHARRED, FRENCH WHITE OAK CASKS. OUR NATURAL SRIRACHA, LIME AND SPICE FLAVORS ARE THEN ADDED TO CREATE SANDINISTA IS CRAFTED TO BE THE SMOOTHEST SPICED TEQUILA IN THE WORLD.

AROMA

CITRUS AND SPICE AROMA HIGHLIGHT OAK AGED, EARTHY AGAVE. NOTES OF CHILI, CARDAMOM, AND GINGER. COMPLEX AND INVITING.

TASTE

A RUSH OF SWEET AGAVE WITH SRIRACHA AND LIME, UPFRONT FOLLOWED BY HERBAL UNDERTONES INCLUDING ROASTED PEPPER, DRIED FRUIT, AND SPICED NOTES. A GENTLE BREATH OF HEAT AND SPICE THAT LINGERS ON THE TONGUE. A VERY CLEAN, PRECISE REPOSADO WITH AN ELEGANT, PURE, AGAVE CHARACTER. SANDINISTA IS A TEQUILA THAT CAN BE ENJOYED IN MARGARITAS, ON THE ROCKS, NEAT, OR IN ANY OF OUR SPECIALTY COCKTAILS.





SANDINISTA COCKTAILS

FRESHISTA

2 OUNCES SANDINISTA TEQUILA
3 OUNCE PINEAPPLE JUICE
1 DASH SRIRACHA HOT SAUCE
GARNISH: DICED JALAPEÑO AND CUCUMBER

TOMMY'S STYLE MARGARISTA

2 OUNCES SANDINISTA TEQUILA
1 OUNCE LIME JUICE, FRESHLY SQUEEZED
1/2 OUNCE AGAVE NECTAR OR SIMPLE SYRUP
GARNISH: SALT RIM

OLD FASHIONISTA

2 OUNCES SANDINISTA TEQUILA
1 TEASPOON AGAVE NECTAR
2 DASHES ANGOSTURA BITTERS
GARNISH: FLAMED ORANGE PEEL

PALOMISTA

2 OUNCES SANDINISTA TEQUILA
2 OUNCES GRAPEFRUIT JUICE
2 OUNCES SODA WATER
GARNISH: DASH OF CINNAMON, ORANGE WEDGE

BLOODY MARISTA

2 OUNCES SANDINISTA TEQUILA
5 OUNCES ZING ZANG BLOODY MARY MIX
1/2 OUNCE LEMON JUICE
2 DASHES SRIRACHA HOT SAUCE
GARNISH: LIME WEDGE, LEMON, CUCUMBER

RED BULLISTA

2 OUNCES SANDINISTA TEQUILA
6 OUNCES RED BULL (YELLOW) TROPICAL