

Class 3

You now know how to create measure and pour Rocks drinks, Martinis and Manhattans.

In Class 3 you will learn all about

1. Margaritas
2. Some bartending terms (see Appendix A)

Margaritas



Traditional Margaritas

1. Ask the customer if they want salt! If a salted rim is required, salt the rim as taught by your instructor.
2. In a glass mixing cup, pour 1 ¼ oz. Tequila, ¾ oz. Triple Sec & a dash of lime juice, fill with bar mix, Shake and pour ingredients into the glass and garnish with a Lime Wheel.

Straight up Margaritas

1. Chill the cocktail glass.
2. Salt the rim if required.
3. In a glass mixing cup, pour 1 ¼ oz. Tequila, ¾ oz. Triple Sec & a dash of lime juice, fill 3 oz. bar mix, Shake and strain into the chilled cocktail glass.
4. Garnish with a lime Wheel.

Margarita Drinks

- **BLUE MARGARITA** - Same recipe except with **BLUE CURACAO** instead of triple sec.
- **GOLD MARGARITA** - Same recipe except with **Gold Tequila**.
- **GRAND GOLD MARGARITA** - Same recipe except with **Gold Tequila** and **Grand Marnier** instead of Triple Sec.
- **CADILAC MARGARITA** - Same as **Grand Gold** except add a splash of orange juice and **Chambord**.