

# OSCARS.

SIP LIKE THE STARS WITH THESE SIGNATURE COCKTAILS THAT WILL BE SERVED AT THE ACADEMY OF MOTION PICTURE ARTS AND SCIENCES' GOVERNORS BALL. GLOBALLY ACCLAIMED MIXOLOGIST CHARLES JOLY HAS CURATED THIS SPECIALTY DRINKS EXPERIENCE WORTHY OF HOLLYWOOD'S BIGGEST NIGHT.

## WHEN YOU HAVE PASSION...



### INGREDIENTS

- 1 ½ oz Tequila Don Julio Blanco
- 1 oz Fresh Lime Juice
- ¾ oz Agave Nectar
- ½ oz Passion Fruit Liqueur
- Dash of Fresh Ginger Juice

### PREPARATION

1. Combine Tequila Don Julio Blanco, fresh lime juice, agave nectar, passion fruit liqueur, and fresh ginger juice into a cocktail shaker with ice. Shake well.
2. Strain contents into a 50ml Tequila Don Julio Blanco bottle and serve with a mini paper straw.

## NOMINEES' NEGRONI



### INGREDIENTS

- 1 ½ oz Tequila Don Julio Añejo
- ¾ oz Italian Apéritif
- ¾ oz Vermouth Blend\*
- Dash of Orange Bitters
- Orange Twist for garnish

### PREPARATION

1. Combine Tequila Don Julio Añejo, Italian Apéritif, vermouth blend and orange bitters into a rocks glass over a large ice cube. Stir well.
2. Garnish with an orange twist.

\*VERMOUTH BLEND: Combine 4 parts Gewürztraminer wine and 1 part American Amaro

## THE GOLDEN AGE



### INGREDIENTS

- 1 ½ oz Tequila Don Julio 1942
- On a small Bamboo Demitasse Spoon:
- Small dab of Spiced Mole
- Mexican Mango Pâte de Fui
- Pinch of Smoked Salt
- Micro Fennel Frond

### PREPARATION

1. Pour Tequila Don Julio 1942 into a sherry glass or fine, small white wine glass.
2. Layer spiced mole, mango pâte de fui, smoked salt, and micro fennel frond onto a small bamboo demitasse spoon and place on top of the glass for garnish.

# OSCARS.

## CINEMARGARITA



### INGREDIENTS

- 1 ½ oz Tequila Don Julio Blanco
- ¾ oz Fresh Lime Juice
- ½ oz Celery Seed Simple Syrup\*
- 1 oz Fresh Celery Juice
- Muddled Jalapeño
- 3 drops Moondog Bitters
- Vinegar Cherry Tomato for garnish
- Candied Jalapeño for garnish

### PREPARATION

1. In the bottom of a cocktail shaker, muddle fresh jalapeño and combine Tequila Don Julio Blanco, fresh lime juice, celery seed simple syrup, bitters into the shaker with ice. Shake well.
2. Strain contents into a rocks glass and garnish with a vinegar cherry tomato and candied jalapeño.

\*CELERY SEED SIMPLE SYRUP: Combine 4 oz sugar, 4 oz water and ¼ tsp celery seed into a saucepan and bring to a boil. Steep mixture into a glass container and let cool.

## THE HOLLYWOOD HIGHBALL



### INGREDIENTS

- 1 ½ oz Tequila Don Julio 70
- ¾ oz Coconut Sugar Syrup
- ¾ oz Medium Sherry
- 3 oz Chilled Soda Water
- Toasted Coconut for rim
- Dehydrated Pineapple Flower filled with Pickled Blueberries for garnish

### PREPARATION

1. Combine Tequila Don Julio 70, coconut sugar syrup, medium sherry and chilled soda water into a Collins glass over ice. Stir well.
2. Garnish with a dehydrated pineapple flower and pickled blueberry.

## GARDEN PARTY MARTINI

- Non-alcoholic Cocktail -



### INGREDIENTS

- 2 ½ oz Seedlip Garden 108
- ½ oz Olive Brine
- Dash of Celery Bitters
- 5 drops Giardiniera Oil

### PREPARATION

1. Combine Seedlip Garden 108, olive brine and celery bitters into a mixing glass over ice. Stir well.
2. Strain contents into a chilled martini glass. Use an eye dropper to place 5 drops of Giardiniera oil onto the top of the cocktail.

1942  
ESTABLISHED  
**Don Julio**

Please Enjoy Responsibly.

DON JULIO Tequila. 40% Alc/Vol. © 2020 Imported by Diageo Americas, New York, NY.