



Sips & SPIRITS

Ecto Cooler

1½ oz Tarantula Tequila Azul
1½ oz Bacardi Lime Rum
¾ oz fresh lime juice (*1 lime*)
¼ oz Grand Marnier
¼ oz orange simple syrup
Jarritos lime soda

- 1) Fill cocktail shaker with ice, tequila, rum, Grand Marnier, syrup & juice
- 2) Shake vigorously
- 3) Pour mixture from cocktail shaker into glass
- 4) Top with Jarritos to taste
- 5) Enjoy!

Making Orange Simple Syrup:

0) Ingredients:

1 part sugar; 1 part water; peels from 1 whole orange

- 1) In small pot on medium-high heat, add equal parts sugar and water
- 2) Stir until sugar has dissolved
- 3) Lower to medium heat, adding orange peels
- 4) Let simmer for 5 minutes, stirring occasionally
- 5) Remove from heat, strain out orange peels & let cool
- 6) Store in fridge up to two weeks in lidded jar

Purchasing Grand Marnier:

We recommend purchasing a mini bottle of Grand Marnier if you are unfamiliar with this liqueur. It's the perfect size for 6 servings of the cocktail and can be found in most chain liquor stores.