

CASA D'ARISTI XTABENTÚN

GREEN ANISE & YUCATECAN HONEY LIQUEUR

CASA
D'ARISTI
YUCATÁN · MÉXICO · 1935

FRESH ANISE WRAPPED IN HONEY

GRASSY, HERBACEOUS NOTES

CHOCOLATY AND WARM WITH A
HINT OF MINT



Serve neat, chilled
Great addition to a Spanish Coffee

FLIP UP FOR COCKTAIL RECIPE!

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TEARS OF TLALOC

INGREDIENTS

- ½ oz Navy Strength Gin
- ¾ oz Rye
- ¾ oz Aperitivo
- ¼ oz Xtabentún
- ½ oz Dry vermouth
- 2 dashes Orange bitters
- Orange peel for garnish

DIRECTIONS

*Add all ingredients to mixing glass
Add ice and stir
Strain into a chilled glass*



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