



<p>Cabo Wabo Tequila Shot</p> <p>1 shot of Cabo Wabo Blanco or Reposado Tequila Salt Lime wedge</p> <p>Lick your hand and sprinkle the salt, then lick the salt with the tip of your tongue. Shoot the ice-cold Cabo Wabo Tequila and then bite into the lime.</p>	
<p>Caborita</p> <p>2 oz. Cabo Wabo Reposado Tequila 1 oz. Lime Juice 0.5 oz. Agave Nectar</p> <p>Salt the rim of a large margarita glass. Combine ingredients in a shaker over ice and strain into the glass. Serve with a lime wheel.</p>	
<p>Cabo Wabo Bloody Maria</p> <p>2 1/2 oz. Cabo Wabo Blanco Tequila 1/2 oz. Lemon Juice 5 oz. Tomato Juice Dash Tabasco Sauce 1 Lime Wedge 1 Celery Stalk 1/8 tsp. Celery Salt 1/8 tsp. Pepper</p> <p>Fill Collins glass with ice and add Cabo Wabo Tequila, lemon juice, tomato juice, Tabasco, celery, salt and pepper. Mix. Garnish with a lime wedge and celery stalk. (Can also be prepared in a shaker)</p>	
<p>The Blazin' Shooter</p> <p>1 1/2 oz. Cabo Wabo Blanco Tequila 3 dashes Tabasco Sauce</p> <p>Cover the bottom of a shot glass with Tabasco sauce and fill the rest with Tequila. Finish with a lime wedge.</p>	

Enjoy Responsibly

For further information:

www.cabowabo.com
www.campariamerica.com
www.camparigroup.com