

Margarita Recipe Cards

The classic and five variations on 4 × 6 cards: Tommy's, Cadillac, mezcal, strawberry and hibiscus.



THE CARDS

01 Margarita

blanco tequila • lime • orange liqueur • salt rim

02 Tommy's Margarita

tequila • lime • agave

03 Cadillac Margarita

reposado tequila • Cognac orange liqueur • lime

04 Mezcal Margarita

mezcal • lime • orange liqueur • agave

05 Strawberry Margarita

blanco tequila • strawberries • lime • orange liqueur

06 Hibiscus Margarita

reposado tequila • lime • hibiscus syrup

HOW TO PRINT

Print on **card stock** (65–110 lb, 176–300 g/m²), at **100% / actual size**.

Cut along the dashed lines: each card is **6 × 4 inches** and fits a standard recipe box.

The QR code on every card opens the full recipe, with photos, in 36 languages.

The last page holds blank cards for your own recipes.

MARGARITA • 1 OF 6

Margarita

MARGARITA GLASS • SHAKEN • UP OR ON ICE



2 oz 60 ml blanco tequila
1 oz 30 ml fresh lime juice
3/4 oz 22.5 ml orange liqueur

1. Salt half the rim of the glass (optional).
2. Shake everything with ice.
3. Strain into the glass, straight up or over fresh ice.

MY NOTES



Garnish: lime wheel

FULL RECIPE

MARGARITA • 2 OF 6

Tommy's Margarita

OLD FASHIONED • SHAKEN • OVER ICE



2 oz 60 ml blanco or reposado tequila
1 oz 30 ml fresh lime juice
1/2 oz 15 ml agave syrup

1. Shake with ice.
2. Strain over fresh ice.

MY NOTES



Garnish: lime wedge

FULL RECIPE

MARGARITA • 3 OF 6

Cadillac Margarita

COUPE • SHAKEN • SERVED UP



1½ oz 45 ml reposado tequila
1 oz 30 ml Cognac-based orange liqueur
¾ oz 22.5 ml fresh lime juice

1. Salt half the rim of a chilled coupe (optional).
2. Shake everything hard with ice.
3. Fine-strain into the glass.

MY NOTES

Garnish: lime wedge



FULL RECIPE

MARGARITA • 4 OF 6

Mezcal Margarita

OLD FASHIONED • SHAKEN • OVER ICE



1½ oz 45 ml mezcal
¾ oz 22.5 ml orange liqueur
¾ oz 22.5 ml fresh lime juice
1 tsp 5 ml agave syrup
a pinch salt

1. Shake everything with ice.
2. Fine-strain into a glass filled with fresh ice.

MY NOTES

Garnish: lime wedge



FULL RECIPE

MARGARITA • 5 OF 6

Strawberry Margarita

COUPE • SHAKEN • SERVED UP



- 5** small ripe strawberries, hulled
1½ oz 45 ml blanco tequila
¾ oz 22.5 ml orange liqueur
¾ oz 22.5 ml fresh lime juice
¼ oz 7.5 ml rich syrup (2:1)

1. Muddle the strawberries in the shaker.
2. Add everything else and shake hard with ice.
3. Fine-strain into a chilled coupe.

MY NOTES

Garnish: strawberry on the rim



FULL RECIPE

MARGARITA • 6 OF 6

Hibiscus Margarita

MARTINI • SHAKEN • SERVED UP



- 2 oz** 60 ml reposado tequila
1 oz 30 ml fresh lime juice
1 oz 30 ml hibiscus syrup

1. For the syrup, steep 2 tbsp dried hibiscus flowers in ½ cup hot simple syrup for 10 minutes and strain.
2. Shake everything hard with ice.
3. Fine-strain into a chilled glass.

MY NOTES

Garnish: hibiscus flower or lime wheel



FULL RECIPE

DRINK	INGREDIENTS
GLASS • METHOD	
	METHOD
GARNISH	
NOTES	

DRINK	INGREDIENTS
GLASS • METHOD	
	METHOD
GARNISH	
NOTES	