

PERFECTLY SPICY™
GHOST
TEQUILA



Ghost Reposado Tequila

Spice is a sensation and a state of mind.

Applied to tequila, you get better cocktails.
Applied to people, you get better stories.

That's why we made Ghost.
The Perfectly Spicy™ tequila.

100% Blue Agave tequila with a pinch of Ghost pepper which unlike other peppers, gives a quick hit of heat followed by a fruity, smooth finish.

Color:
Bright Gold

Aroma:
Spicy cooked agave notes.

Flavor:
It first "hits" you with a mild spice at the front of your tongue. Followed immediately by some sweet notes of the cooked agave.

Finish:
Sweet and citric notes.

LET'S GHOST

PERFECTLY SPICY™
GHOST
TEQUILA

GHOST REPOSADO TEQUILA COCKTAILS



Perfectly Spicy™ Espresso Martini

2 oz Ghost Reposado Tequila
1 oz Coffee Liqueur
2 oz Brewed Espresso
½ oz Agave Syrup

Measure and pour all ingredients in a cocktail shaker. Fill shaker with ice. Shake vigorously. Strain into ice-filled, Chocolate Sugar Rim glass. Garnish with espresso beans.



Perfectly Spicy™ Ranch Water

1 ½ oz Ghost Reposado Tequila
½ oz Lime Juice
Topo Chico Sparkling Water

Measure and pour all ingredients into a highball glass. Top with Topo Chico Sparkling Water. Garnish with a lime slice.



Perfectly Spicy™ Old Fashioned

2 oz Ghost Reposado Tequila
1 oz Agave Syrup
3 Dashes Orange Bitters
3 Dashes Chocolate Bitters

Measure and pour all ingredients in a cocktail mixing glass with ice. Strain into ice-filled glass. Garnish with orange twist.



Perfectly Spicy™ Bloody Maria

1 ½ oz Ghost Reposado Tequila
4 oz Tomato Juice
½ oz Fresh Lemon Juice
½ tbsp Horseradish
4 dashes Worcestershire sauce
2 dashes hot sauce
1 pinch celery salt
1 pinch black pepper

Garnish: lime wedge, lemon wedge, celery spear, olives, Tajín Rim

Add the tequila, tomato juice, lemon juice, horseradish, Worcestershire sauce, hot sauce, celery salt and black pepper to a shaker and fill with ice. Shake briefly and strain into a pint glass filled with fresh ice. Garnish with lime wedge, lemon wedge, celery spear, olives, Tajín Rim.