

**BOZAL** mezcals

**THREE  
RIVERS**



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## INGREDIENTS

2 oz. Bozal Ensamble • 4 Strawberry Slices  
.75 oz. Lime Juice • .5 oz. Agave Syrup  
3 dashes Yuzu Bitters

## METHOD

Build in shaker tin with Bozal ensemble, strawberry slices, lime juice, agave syrup and bitters. Use a wooden spoon or muddler to smash/muddle everything together. Add ice, cap with other side of tin and shake vigorously for 10 seconds, double strain with a Hawthorne strainer through a fine strainer over ice cubes in double old-fashioned glass. Then garnish with a whole strawberry on the rim of the glass.

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### ESPADÍN-BARRIL-MEXICANO ENSAMBLE

*A slightly smoky, yet herbaceous undertone rests on the center of the palate, while citrus and floral notes from the Barril are introduced and strengthened by the warm viscous finish of the Mexicano. A light and easy sipping mezcal, which will delight and surprise you with its complex lingering finish.*

**#BOZAL**