



B.Y.O.B

Be Your Own Bartender With These Easy, Breezy Libations

TEQUIL'IN ME SOFTLY

Kick It up a Notch With This Spicy Spin on the Paloma Cocktail

We're definitely not saying there's anything wrong with your traditional Paloma, but we're also not saying that we're opposed to giving it a twist. Sweet and spicy mingle beautifully in this take on a citrusy classic, proving that change can be a good thing—especially when it involves Milagro.

Drink Name:

Milagro Ancho Paloma

Recipe:

- 1 ½ oz Milagro Reposado Tequila
- ½ oz Ancho Reyes Ancho Chile Liqueur
- ½ oz Lime Juice
- 3 oz Grapefruit Soda
- 1 Lime Wedge
- Salt (Rim)
- 1 Grapefruit Wheel (Garnish)

Instructions:

• Use a lime wedge to wet the rim of a highball glass and coat half the rim with salt. Squeeze the lime wedge into the glass, then discard the squeezed wedge. Fill the glass with ice, Milagro Reposado Tequila, Ancho Reyes Ancho Chile Liqueur, lime juice and grapefruit soda, and stir to combine. Garnish with a bright and delicate, thinly-sliced grapefruit wheel.



Songs to Set the Mood

- "Rio Ancho - Instrumental" by Paco de Lucía
- "Tres Notas para Decir Te Quiero" by Vicente Amigo
- "Samba Delight" by Govi

MILAGRO TEQUILA

www.milagrotequila.com

Photoshoot Location:

PIRCH COSTA MESA

3303 Hyland Ave, Ste D

Costa Mesa, CA 92626

949.429.0800

www.pirch.com

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DEVON RIESENBERG

AND FELA BARNETT



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MODELO CITIZEN

Modelo's Baja Michelada Is Reminiscent of Ocean Breezes and White Sand Beaches

Relaxing on a beach in Baja sounds nice and all, but kicking your shoes off and enjoying your patio sounds pretty amazing, too. Whether you're a homebody reminiscing vacations past or a wanderer gathering inspo for future getaways, a Baja Michelada is what we'd recommend for you!

Drink Name:
Baja Michelada

Recipe:

- 1 Bottle Modelo Negra® or Modelo Especial®
- 2½ oz Tomato-Clam Juice
 - ¼ oz Lime Juice
 - 4 Dashes Mexican Hot Sauce
 - Kosher Salt (Rim)
- Cocktail Onions (Garnish)
- Smoked Oysters (Garnish)

Instructions:

- Salt the rim of your preferred glass and fill halfway with ice. Combine tomato-clam juice, lime juice and hot sauce, then add Modelo Cerveza. Top with garnishes of your choice.



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MODELO CERVEZA
www.modelousa.com

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**Songs to
Set the Mood**

- "El Perdón"
by Nicky Jam
- "Bailar"
by Deorro
- "Mi Gente"
by J Balvin





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YES WAY, ROSÉ

This light and summery spritz is the perfect way to toast to warmer weather

As the epicenter of all things simplistic and beautiful, we think that integrating a French vibe into your cocktail hour is always a good idea. Clean, refreshing and just the right amount of sweet, the Lillet Rosé Spritz has a certain je n'ais sais quoi that we absolutely adore.

Drink Name:
Lillet Rosé Spritz

- Recipe:**
- 3 oz Lillet Rosé
 - 3 oz Lillet Tonic
 - Fresh Strawberries (Garnish)

- Instructions:**
- Pour Lillet Rosé and Lillet Tonic into your desired glass, then garnish with fresh strawberries or berries of your choice—it's that easy!



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LILLET
www.lillet.com

Photoshoot Location:
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Songs to Set the Mood

- "Elysée tango - Tango" by James Leseur
- "Chez moi" by Emilie-Claire Barlow
- "Dance Me to the End of Love" by Madeleine Peyroux