

La Niña Brava (*“Brave Girl”*)

Since May is the month of Cinco de Mayo, this cocktail honors Mezcal. Tequila can only be made from the Blue Weber agave; Mezcal can be made from a variety of agave species, creating a wide range of flavors and styles. Production often involves roasting the agave hearts in underground pits, which imparts a distinctive smoky flavor to Mezcal.

This cocktail was created a few years ago in honor of Kristin Beck, a highly decorated Navy SEAL. A former member of the vaunted SEAL Team Six, Kristin (now detransitioned and known as Chris) has two sons, a Bronze Star, a Purple Heart, a Meritorious Service Medal, and many other ribbons and service medals. After twenty years of service, Chris came out as a transgender woman in 2013 and once said, the only body armor she wears is “a very pretty dress and some heels.”



Ingredients

- 1 ¼ oz (38ml) Del Maguey Vida mezcal
- ¾ oz (22ml) Cynar
- ¾ oz (22ml) Dolin dry vermouth
- ¼ oz (8ml) St-Germain liquor
- 1 grapefruit slice, twisted over cocktail to release oils

Directions

- Fill cocktail shaker with ice
- Add all ingredients and stir well to chill
- Strain into 4 oz “Nick & Nora” style cocktail glass
- Twist a slice of grapefruit over the cocktail to release the oils and rub this around the rim
- Garnish with a grapefruit slice and serve

Serves 1

Cheers,
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