

The Essential Elements of a Tequila Martini

Sip and Vibe SLC • Boston Shaker Method • Guest Recipe Card (Print + Share)

Quick Context

The “tequila martini” isn’t a classic gin-and-vermouth martini. It’s a modern, martini-style cocktail: spirit-forward, shaken ice-cold, and served with a clean, elevated finish—often featuring coffee, fruit, or sparkling builds.

Blanco Tequila - Brief History

Blanco tequila (also called “silver” or “plata”) is typically bottled soon after distillation, showcasing the purest expression of cooked blue agave. Because it’s not heavily aged, it stays bright, crisp, and ideal for shaken cocktails where fresh flavors lead.

Tequila vs. Vodka vs. Gin Martini

- **Gin Martini:** traditionally stirred (not shaken) with dry vermouth—botanical, aromatic, classic.
- **Vodka Martini:** similar structure but cleaner/neutral—lets garnish and vermouth (or “dry” style) stand out.
- **Tequila “Martini”:** tequila replaces gin/vodka and is commonly shaken with citrus, syrups, purées, or coffee—modern, bold, and flavor-forward.

Boston Shaker Setup

- Boston shaker (tin + tin or tin + glass)
- Hawthorne strainer
- Jigger (1/2 oz + 1 oz / 2 oz markings)
- Bar spoon
- Ice scoop (keep ice food-safe)
- Citrus press (for fresh lime)
- Knife + cutting board (garnishes)

Martini-Style Technique

- Chill your glass (ice water while you build).
- Measure precisely—martinis show every imbalance.
- Add ingredients first, **ice last** to control dilution.
- Shake hard: **10–12 sec** for fruit builds; **12–15 sec** for espresso/creamy builds.
- Strain into a chilled glass for a clean finish; garnish with intention.

Recipes

1) Bischoff Espresso Martini (Tequila)

Rich, smooth, coffee-forward with a creamy finish • Served up

Ingredients (1 drink)

- **2 oz** tequila (blanco or reposado)
- **1.5 oz** cold brew
- **0.5 oz** coffee simple syrup
- **1 oz** creamer (half-and-half or oat)

Steps

- Chill a coupe/Nick & Nora.
- Add all ingredients to shaker; fill 3/4 with ice.
- Shake hard **12–15 sec**.
- Strain into chilled glass.
- Garnish: coffee beans (optional).

Tip: Want more foam? Shake a touch longer and keep your cold brew extra cold.

2) Spicy Mango Martini

Sweet heat + tropical mango + bright lime • Served up

Ingredients (1 drink)

- **2 oz** blanco tequila
- **1.5 oz** mango purée
- **0.75 oz** fresh lime juice
- **0.75 oz** jalapeño-agave simple syrup

Steps

- Chill a coupe/martini glass.
- Add ingredients to shaker; fill 3/4 with ice.
- Shake hard **10–12 sec**.
- Strain into chilled glass.
- Garnish: mango slice, lime wheel, or thin jalapeño coin.

Quick Jalapeño-Agave Syrup (batch): 1 cup water + 1 cup agave. Warm to dissolve, add 1 sliced jalapeño, steep 15–30 min, then strain (longer steep = more heat).

Balance: If mango is very sweet, reduce syrup to **0.5 oz**. If mango is tart, keep **0.75 oz**.

3) Pineapple & Rose Ranch Water

Light, floral, bubbly—ranch water vibes with pineapple lift • Sparkling

Ingredients (1 drink)

- **2 oz** blanco tequila
- **2 oz** pineapple juice
- **1 oz** rose simple syrup
- **1–2 oz** Topo Chico club soda (to taste)

Steps

- Add tequila + pineapple to shaker with ice; shake **6–8 sec** (just to chill).
- Strain into a chilled stemmed glass (or over fresh ice in a highball).
- Add Topo Chico.
- Slowly pour rose syrup; gentle stir.

Tip: Keep Topo Chico cold and pour gently to preserve bubbles.