

BANDANA





BANDANA

BANDANA TEQUILA IS MORE THAN JUST A SPIRIT; IT'S A SYMBOL OF FREEDOM, ADVENTURE, AND THE SPIRIT OF YOUTH. INSPIRED BY THE ICONIC BANDANA, A VERSATILE ACCESSORY WORN BY EXPLORERS, OUTLAWS, AND REBELS ALIKE, BANDANA TEQUILA EMBODIES THE SAME SENSE OF INDEPENDENCE AN INDIVIDUALITY, A SPIRIT THAT IS BOLD, FLAVORFUL, AND UNAPOLOGETICALLY AUTHENTIC.



BLAZIN' PINEAPPLE

Ignite your nights with Blazin Pineapple, the ultimate shot of liquid sunshine! This vibrant fusion of premium tequila, juicy pineapple, and a hint of spicy bliss will transport you to sun-kissed beaches and endless summers.

TASTING NOTES



Prominent notes of pineapple with a delightful mix of sweet, spicy, and tropical flavors.

A burst of sweet pineapple followed by a gradual build of heating with a velvety texture and a lingering finish.





KICKIN' TAMARINDO

A harmonious fusion of flavors, where the smooth agave notes dance with the tart and sweet tamarindo. With each sip, "Kickin' Tamarindo" delivers a burst of tropical flavor, followed by a warm, spicy kick.

TASTING NOTES



Crystal clear with bright highlights.



Notes of tamarind and caramel followed by a subtle heat.



Vibrant notes of sweetness and spiciness followed by a tangy tamarind finish.



PERFECT SIPPIN'

INGREDIENTS

2 oz • Bandana (Tamarindo or Pineapple) Optional: Lime wedge & Tajín

PREPARATION

Served chilled for the best flavor.



BANDANA RISE

INGREDIENTS

2 oz • Bandana Tamarindo

1/2 oz • Grenadine Syrup

3 oz Orange juice

- Cherry
- Tajín

Pour all ingredients into a glass over ice. Garnish with an orange wedge, a cherry, and tajín to taste.





BOLD & SPICY

INGREDIENTS

- 2 oz Bandana Pineapple
- 1 oz Pineapple juice
- 1 oz · Lime juice
- 1 oz Simple syrup
 - 4 Mint leaves
 - Millit leaves
 - Pineapple cubes
 - Soda

PREPARATION

Combine all ingredients in a glass over ice and stir gently until mixed.

Garnish with pineapple cubes and mint leaves.





INGREDIENTS

2 07 Bandana Tamarindo

1 oz • Tamarind concentrate

3/4 oz · Lime juice

1/2 oz • Syrup

• Ice

Tajín

Use a blender to add all the ingredients, Rim the glass with tajín for a tangy touch. Pour everything in the glass and enjoy.







BLOODY MARGARITA

INGREDIENTS

2 oz • Bandana Tamarindo

4 oz • Clamato

4 oz • Lager Beer

1/2 OZ

Lime juice

Tajín

PREPARATION

Rim the glass with tajín. Combine all ingredients in the glass, stir, and garnish with a lime slice.



MANGONADA

INGREDIENTS

3 oz ½ cup • Bandana Tamarindo

2 oup

Fresh mangoMango juice

• Chamoy

• Tajin

• Ice

PREPARATION

Blend Bandana Tamarind, fresh mango, mango juice, and ice until smooth. Rim the glass with chamoy and tajín before pouring in the mix.





PINKY PROMISE

INGREDIENTS

2 oz

Bandana Tamarindo

3 oz

• Grapefruit juice

2 oz • Lime juice

· Soda water

• Sweet chili dust

PREPARATION

Rim a glass with sweet chili dust, add ice, and combine all ingredients. Top with soda and garnish with a grapefruit slice.



OLDIE BUT GOODIE

INGREDIENTS

2 oz

Bandana Tamarindo

· Lemon - lime soda

· Crushed ice

· Lemon and lime wedges

Combine Bandana Tamarind, lemon soda, and crushed ice in a glass. Stir well and garnish with lemon and lime wedges.







KICKIN' COLADA

INGREDIENTS

3 oz • Bandana Pineapple

 $\frac{1}{2}$ cup • Fresh pineapple

1 oz • Pineapple juice

Coconut cream

Ice

PREPARATION

Blend Bandana Pineapple, fresh pineapple, pineapple juice, coconut cream, and ice until smooth. Serve in a glass and garnish with a pineapple slice.



SPICY YELLOW TWEAK

INGREDIENTS

2 oz • Bandana Pineapple

1 tsp • Sugar

1 oz

- · Lime juice
- · Soda water
- · Pineapple slice
- Jalapeño slice
- Ice
- Tajín

PREPARATION

Rim the glass with tajín and add ice. Mix all ingredients in the glass, and garnish with a jalapeño slice and a pineapple slice.





AQUA PIÑA



INGREDIENTS

2 oz

• Bandana Pineapple

2 cups 1 cup

· Pineapple crushed

 Water 1 tbpn • Sugar

· Pineapple Wedge

Crush the pineapple until you get liquid. Take a glass and add the crushed pineapple, bandana, water, and sugar. Top with pineapple wedges.



