

Bitter Margarita

The margarita with an Italian accent and a bitter finish.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
4 min	Easy	Coupe	Shaken	Half salt rim and a lime wheel

INGREDIENTS

1½ oz Blanco tequila

or mezcal for smoke

¾ oz Amaro Montenegro

Nonino and Averna both work

¾ oz Fresh lime juice

¼ oz Agave syrup

1:1 agave nectar and water

METHOD

1. Salt half the rim of a chilled coupe with a lime wedge and flaky salt.
2. Shake tequila, amaro, lime and agave with ice for 10 seconds.
3. Double-strain into the coupe, pouring away from the salted side.
4. Garnish with a thin lime wheel.

BARTENDER'S TIP

Salt only half the rim. Every sip becomes a choice, and the unsalted side lets you taste the amaro's botanicals clearly.

THE STORY

Bartenders started reaching for amaro in place of triple sec in the late 2000s, at the same moment the Paper Plane put Nonino on every backbar. Montenegro's orange-and-rose profile does everything Cointreau does, and then adds a bitter finish Cointreau cannot.

Full recipe, variations and bottle notes: amaroafficionado.com/recipes/bitter-margarita