

Monte Paloma

The Mexican highball, run through Bologna: tequila, grapefruit and Amaro Montenegro.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
3 min	Easy	Highball	Built	Grapefruit wedge and a salted half-rim

INGREDIENTS

1½ oz Blanco tequila

1 oz Amaro Montenegro

½ oz Fresh lime juice

3–4 oz Grapefruit soda

Ting, Squirt or Jarritos Toronja

1 Grapefruit wedge and flaky salt for the rim

METHOD

1. Salt half the rim of a highball glass and fill it with ice.
2. Build tequila, Amaro Montenegro and lime juice directly in the glass.
3. Top with cold grapefruit soda.
4. Give one gentle lift with a bar spoon to combine without killing the fizz.
5. Garnish with a grapefruit wedge.

BARTENDER'S TIP

Use a genuinely bitter grapefruit soda. Sweet supermarket brands collapse into candy — if that's all you have, swap in 2 oz fresh grapefruit juice topped with soda water.

THE STORY

The Paloma is Mexico's real national cocktail — far more common there than the Margarita — and bartenders on both sides of the border have spent the last decade splicing it with Italian bitters. Amaro Montenegro is the natural partner: its candied-orange and rose notes read as an extension of the grapefruit rather than an intrusion, which is why the Monte Paloma turns up on aperitivo menus from Mexico City to Milan.

Full recipe, variations and bottle notes: amaroafficionado.com/recipes/monte-paloma