

Naked & Famous

The smoky, modern equal-parts cocktail that bridges mezcal and amaro.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
4 min	Easy	Coupe	Shaken	None

INGREDIENTS

$\frac{3}{4}$ oz Mezcal

Del Maguey Vida is the classic call

$\frac{3}{4}$ oz Yellow Chartreuse

$\frac{3}{4}$ oz Aperol

$\frac{3}{4}$ oz Fresh lime juice

must be fresh

METHOD

1. Chill a coupe in the freezer.
2. Combine all ingredients in a shaker with ice.
3. Shake hard for 10–12 seconds until the tin is frosty.
4. Double-strain into the chilled coupe. No garnish — the cocktail speaks for itself.

BARTENDER'S TIP

Use a mezcal with real smoke but moderate ABV. An overproof mezcal will bulldoze the Aperol and Chartreuse and unbalance the whole drink.

THE STORY

Created by Joaquín Simó at Death & Co in New York in 2011, the Naked & Famous was conceived as a love child between the Last Word and the Paper Plane. Its perfect equal-parts structure made it an instant modern classic and helped cement mezcal as a serious cocktail base.

Full recipe, variations and bottle notes: amaroafficionado.com/recipes/naked-and-famous