

Siesta

A Daiquiri that took a detour through Milan — tequila, Campari, grapefruit.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
4 min	Easy	Coupe	Shaken	Grapefruit twist

INGREDIENTS

1¾ oz Blanco tequila

100% agave, something grassy

½ oz Campari

½ oz Fresh lime juice

½ oz Fresh pink grapefruit juice

½ oz Simple syrup

1:1

1 Grapefruit twist for garnish

METHOD

1. Chill a coupe.
2. Combine tequila, Campari, lime, grapefruit and syrup in a shaker with ice.
3. Shake hard for 12 seconds until the tin frosts.
4. Double-strain into the chilled coupe.
5. Express a grapefruit twist over the surface and lay it on the rim.

BARTENDER'S TIP

Squeeze the grapefruit to order. Bottled juice is sweeter and flatter, and it lets the Campari run away with the drink.

THE STORY

Katie Stipe created the Siesta at Flatiron Lounge in New York in 2006, working from Hemingway's grapefruit Daiquiri and reaching for Campari instead of maraschino. It is now on more menus than almost any other Campari drink that isn't a Negroni — proof that agave and Italian bitterness were always going to get along.

Full recipe, variations and bottle notes: amaroafficionado.com/recipes/siesta