

CAMPARI ACADEMY R&D LAB: MARGARITA

DATE _____

COCKTAIL NAME:

SPECS:

| AMT | INGREDIENT |
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METHOD:

BRAINSTORM NOTES:
Use this space to map your flavors, outline your technique and design your serve



AGAVE SPIRIT + **SOUR** + **SWEET** + **(MODIFIER)** = **YOUR MARGARITA**