

1000 MARGARITAS!



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Devious Elements



FEATURING

**VOODOO
TIKI
TEQUILA**

Margarita Madness

You're about to experience some of the wildest margaritas you've ever seen.

The funkiest, tastiest, tangiest, creamiest, coolest, hottest and outright craziest party margarita recipe's ever under one cover! Some are so off kilter, you might not even recognize them as margaritas at all, but hey, don't be a margarita snob! Mix'em and enjoy'em all...even the ones that feature ice cream! (That's right! Ice Cream!)

After all, what is a margarita? A tequila based, drink that's thirst quenching, flavorful and fun. That description surely fits every drink in this volume, but the category we especially like to point out when "mixing up magic" is fun, which is what you'll find in every one of the 100 recipes that follow.

So grab a few bottles of Voodoo Tiki Tequilas, call up some friends and start mixing up a little magic of your own, because there's another description of margarita – a delicious drink made better when shared with good friends.

Key

Within the recipes, you'll find icons that describe garnishes, glassware and drink presentations...here are the to secret codes.

Serve:



UP, AKA Martini or Mar-Tiki Style



On The Rocks



Frozen (Blended)

"EXCEPTING THE THERAPY I'M GOING TO NEED AFTER THAT TIME I WOKE UP IN A TIJUANA BROTHEL, NO TIKIS WERE HARMED IN THE WRITING OF THIS BOOK"



Garnish:



Lime Wheel



Lime Wedge



Lime Peel



Orange Wheel



Orange Wedge



Orange Peel



Lemon Wheel



Lemon Wedge



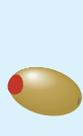
Lemon Peel



Cherry



Mint Leaves



Olive



Grapefruit



Peach



Melon



Strawberry



Apple



Banana



Water Melon



Kiwi



Mango



Blueberry



Raspberry



Pineapple



Chili



Candy



Special Garnish

Designer Margarita Rims

One of the most distinctive aspects of a margarita is the decorative and tasty salted rim. . .well we're about to take the decorative rim to an all new level. Here are the tricks and instructions to decorate and delish your margaritas Voodoo Tiki Party Style!



Salt

Rim the glass with a lime wedge squeezing the juice around the entire rim. Dip in salt.



Brown Sugar

Lightly dip glass in honey. Thoroughly cover rim by dipping in brown sugar.



Sugar

For fruit drinks, rim the glass with a lime wedge squeezing the juice around the entire rim. Dip in sugar. Or for a thick and sweet rim, lightly dip glass in honey. Thoroughly cover rim by dipping in sugar.



Raw Sugar

Also known as "Sugar in the Raw", this product features larger sugar crystals so may require a bit more honey to get the crystals to stick. Lightly dip glass in honey. Thoroughly cover rim by dipping in sugar and turning glass slowly from left to right.



Cinnamon

Cinnamon has tiny crystals so be sure to dip glass in honey very lightly. Thoroughly cover rim by dipping in cinnamon and turning glass slowly from left to right.



Cinnamon Sugar

Cinnamon sugar is a great choice for any recipe that calls for a cinnamon rim due to the fact that cinnamon sugar crystals are larger and easier to work with while retaining the cinnamon taste. Dip glass in honey. Thoroughly cover rim by dipping in cinnamon and turning glass slowly from left to right.



Chocolate Syrup

It's a challenge to rim a glass with chocolate syrup because the syrup will quickly run down the inside and outside of the glass. A better alternative to chocolate syrup rim is to spiral the glass, starting at the bottom of the glass evenly squeeze your syrup while spinning your glass to create a "spring" design toward the top of the glass.



Chocolate

It's best to prepare ahead by dipping your chocolate rimmed glasses at least 1 hour prior to their planned use. Melt chocolate evenly in a melting pot and dip the top 1/2 inch of the glass. Quickly place glass in freezer to solidify chocolate. For thicker rims, repeat every 2-10 minutes. You can build up a thick delicious edible rim in as few as 3 passes.



Chocolate & Peanuts, Coconut or Cookie

Add a second burst of flavor to chocolate by quickly dipping a fresh chocolate dipped rim into peanuts, coconut or cookie crumbs. For thicker rims double dip the chocolate 2-3 times before the final chocolate dip, then add dry topping. Do not chocolate dip after applying dry topping.



Vanilla Frosting or Chocolate Frosting

Using a butter knife or bar spoon, spread icing on glass starting 1/2 inch below rim moving toward the rim. Continue to spin glass and apply a thick coat around the entire rim. Vanilla Frosting can also be colored with a drop of food color as pictured above.



Icing and Cookie Crumbs

Any cookie, or cake margarita, and many of the dessert margaritas can be taken to a whole new level of flavor with the addition of a frosting and cookie crumb rim. Follow the directions for applying frosting using a knife or bar spoon. Next apply crumbs by pressing side of glass in crumbs. Continue to turn glass applying approximately an inch of crumbs to the icing with each press.



Betty Crocker Designer Icing Flavors

This spray on icing comes in various colors and comes with four decorator tips that can be used to produce designs as unique as they are tasty. Be sure to choose a color that compliments the 'Rita.

Colored Salts and Sugars

Colored margarita salts and sugars are now available, and can really dress up your drinks and set your cocktails apart from the crowd. We recommend mixers and rim coatings by Franco International. Their website is located at www.francoscocktailmixes.com.



ULTRA-PREMIUM TEQUILAS



**VOODOO TIKI TEQUILA
REPOSADO**
100% Blue Agave
Super-Premium Tequila
A Sweet Vanilla Taste with
a Light Brandy Finish

**VOODOO TIKI TEQUILA
PLATINUM SILVER**
100% Blue Agave
Super-Premium Tequila
An Herbal Sweet and Fresh
Flavor with No Heat and a
Light Pear Finish.



INFUSED TEQUILAS

**VOODOO TIKI TEQUILA
BLUE DRAGON
BLUE RASPBERRY
AND KIWI INFUSED**
Infused super-Premium Tequila.
Delicious over ice or in
Gourmet Margaritas!

**VOODOO TIKI TEQUILA
DESERT ROSE
PRICKLY PEAR**
Super-Premium Infused Tequila.
Mix the Ultimate Prickly
Pear Margarita!



**VOODOO TIKI TEQUILA
GREEN DRAGON
MANDARIN LIME**
Super-Premium Infused Tequila.
Tangy and Sweet, Guaranteed to
Make Ice Taste Better!



**VOODOO TIKI TEQUILA
AÑEJO**
100% Blue Agave
Super-Premium Tequila
A Sweet Caramel Taste with
A hint of Smoke and Cognac
Brandy Finish.

**VOODOO TIKI TEQUILA
LA RESERVA DE LA FAMILIA
THREE YEAR EXTRA AÑEJO**
100% Blue Agave
The Ultimate
Super-Premium Tequila
Limited to 1,000 Signed
and Numbered Cases Annually.



EVERY HAND-SIGNED AND NUMBERED BOTTLE FEATURES A "MAGIC WORD" ON THE BACK. MAGIC WORDS SIGNIFY THE POWER OF THE TIKI WITHIN.

Magic words can be classified common, uncommon, rare and some are one-of-a-kind collectibles.

Learn more online at www.voodootiki.com

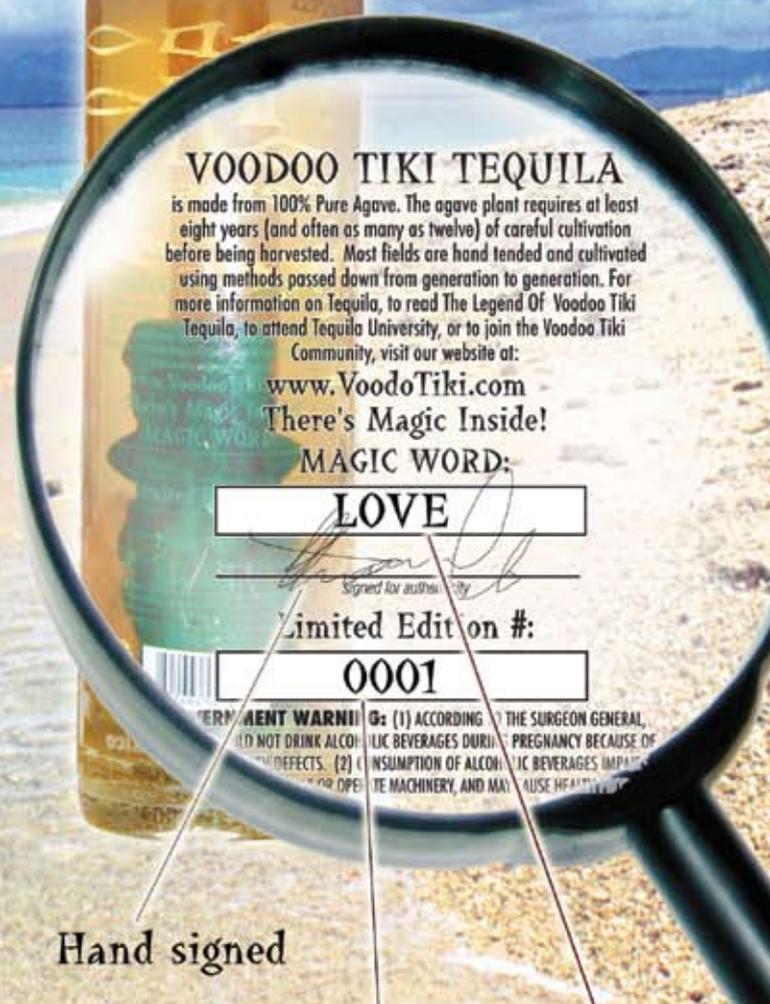
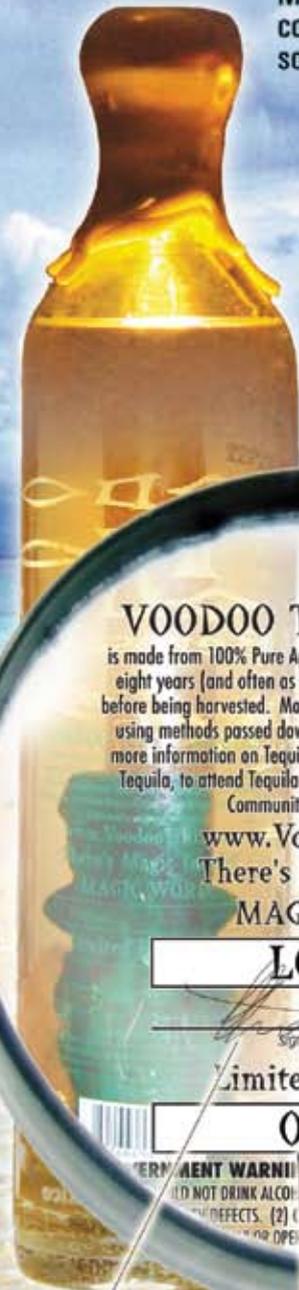
Natural wood top cork

Hand-dipped sealing wax

Super Premium 100% Blue Agave Tequila

Hand etched bottles made from authentic Mexican bubble glass

Each bottle contains a hand blown GLASS TIKI



VOODOO TIKI TEQUILA

is made from 100% Pure Agave. The agave plant requires at least eight years (and often as many as twelve) of careful cultivation before being harvested. Most fields are hand tended and cultivated using methods passed down from generation to generation. For more information on Tequila, to read The Legend Of Voodoo Tiki Tequila, to attend Tequila University, or to join the Voodoo Tiki Community, visit our website at:

www.VoodooTiki.com
There's Magic Inside!

MAGIC WORD:

LOVE

Limited Edition #:

0001

PERMITS WARNING: (1) ACCORDING TO THE SURGEON GENERAL, DO NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF FETAL DAMAGE. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE SAFELY AND OPERATE MACHINERY, AND MAY CAUSE HEALTHY PEOPLE TO BECOME DRUNK.

Hand signed

Numbered Magic Word

THE HIGHEST QUALITY TEQUILA AND CRAFTSMANSHIP IN THE WORLD.



CLASSIC MARGARITA



A Sexy Mar-Tiki Cocktail



Feels Good...



The Classic Voodoo Tiki Margarita



Rock the party!



Cold Margaritas and Hot Tamales.



Margaritas All Around!



Shake That!



1

The Classic Voodoo Tequila Margarita

The original – accept no substitutes. Although there are as many “family” recipes as there are myths as to the origin, one fact stands clear, the Classic Margarita is a timeless legend that through the decades has remained the single most popular tequila drink ever shaken or blended.

Ingredients:

- 2 oz **Voodoo Tiki Reposado Tequila**
- 1/2 oz Triple Sec
- 1 1/2 oz Sour Mix
- 1 oz Fresh Lime Juice (approx 1 Fresh Lime)

Directions:

For up or on the rocks, combine all ingredients and Shake. For frozen, combine all ingredients in a blender with ice and blend until smooth. Garnish with a lime wheel or wedge.

Rim: Salt or None



Garnish:



Johnny Tiki Says . . .
“Like women, wine and fine aged Tiki Wood – such as myself - this timeless elixir keeps getting better with age.”



3

Frozen Corona Margarita

An original home recipe – obviously created in America, a bit unusual, but tasty. A great party punch style recipe. For a full frozen blender (makes four big drinks) fill blender with ice, eight ounces of Voodoo Tiki Tequila, the whole can of Minute Maid mix and a full beer.

Ingredients:

- 3 oz Corona Beer
- 2 ounces **Voodoo Tiki Reposado Tequila**
- 1/4 cup frozen Minute Maid Limeade Concentrate
- Ice

Directions:

Combine all ingredients in a blender with ice and blend until smooth. Blend slowly at first to ensure the carbonation in the beer doesn't make a huge mess! Garnish with a lime wheel.

Rim: Salt or None



Garnish:



Johnny Tiki Says . . .
Very Fat Tuesday and smoothie-like, the beer margarita is tangy with a silky texture. If you can resist the urge to over-blend, the carbonation in the beer adds a bit of extra kick. Tasty and unique – reminds me of Lola Tiki!



Rustic Margarita



Light and refreshing, the Rustic Margarita is tasty, easy drinking on hot summer days. Also great with meals and snacks.

Ingredients:

- 1-1/2 oz **Voodoo Tiki Reposado Tequila**
- 1/2 oz Grand Marnier
- 2 oz Sour Mix
- 1 1/2 oz Cranberry Juice
- Orange peel for garnish

Directions:

For up or on the rocks, combine all ingredients and shake. For frozen, combine all ingredients in a blender with ice and blend until smooth. Garnish with an orange peel, lime wheel or lime wedge.

Rim: Salt or None



Garnish:

Johnny Tiki Says . . .
“The cranberry tart cuts some sweet and some tang. Great margarita choice for drinkers that avoid “Sours” drinks such as Whiskey Sour or Apricot Sour. ”



2

Juicy Margarita



Mandarin fresh lime infusion tequila makes this mouth watering cocktail both delicious and dangerous. Thirst quenching with the perfect blend of tart and sweet,

Ingredients:

- 1 1/2 oz **Voodoo Tiki Green Dragon Lime Infused Tequila**
- 1/2 oz Cointreau
- 1/2 oz Grand Marnier
- 2 oz Sour Mix
- 1 oz Orange Juice – preferably with pulp

Directions:

For up or on the rocks – recommended -, combine all ingredients in a mixing glass and shake your money maker. Pour into up glass or over freshly iced rocks glass.

For frozen, combine all ingredients in a blender with ice and blend until smooth. Give it a good hard blend! Garnish with a lime wheel.

Rim: Salt or None



Garnish:

Johnny Tiki Says . . .
“With Lime Infused Tequila, lime juice, Cointreau and Grand Marnier, this margarita is truly mouth watering, reminds me of a Lime Gatorade.”



4

Key West Rita Recipe

A fruity tropical margarita. A vacation in a glass!

Ingredients:

- 1 1/2 oz Voodoo Tiki Platinum Tequila
- 1 oz Midori Melon Liqueur
- 1 oz Piña Colada mix
- 1/2 oz Rose's Lime Juice
- 1/2 oz Orange Juice
- 1 dash Grenadine

Directions:

For up or on the rocks – recommended–, combine all

ingredients in a mixing glass and shake in a melodic relaxed manner like the slowly shifting calm summer breezes that caress the key west tropics. Pour into martini glass or over freshly iced rocks glass.

For frozen, combine all ingredients in a blender with ice and blend until smooth. Garnish with a lime wheel and cherry.

Rim: Salt

Serve:   

Garnish:  & 

Tina Tiki Says ...

Ernest Hemmingway said, "Always do sober what you said you'd do drunk. That will teach you to keep your mouth shut".



5

Cadillac Margarita

A tangy clean 'Rita a bit heavier on the tongue due to the Grand Marnier, with a nice brandy finish, recommended service is up or on the rocks. You'll find this recipe served in many Family style restaurants (the ones where the servers are decked out in suspenders, chochkees, pins and such. Bears the marketing name "Cadillac" to convey the use of high end ingredients such as Añejo Tequila and Grand Marnier.

- 2 1/2 oz. Sour Mix
- 1/2 oz Float Rose's Lime Juice on Top

Directions:

Combine all ingredients in a mixing glass and shake it up. Pour into an martini glass or over new ice in a freshly iced rocks glass.

Frozen will weaken the distinct weight and finish, but if you prefer, combine all ingredients in a blender with ice and blend until silky smooth. Garnish with a lime wedge or wheel.

Rim: Salt

Serve:   

Garnish:  

Ingredients:

- 2 oz. Voodoo Tiki Añejo Tequila
- 1/2 oz. Grand Marnier

Johnny Tiki Says ...

"Call it a Mazda Miata Margarita if you like, this is definitely not your fathers Oldsmobile – If you're an Añejo drinker this is the 'Rita for you.'"



7



6

Bahama Mama Blue Margarita

It's like enjoying a creamsicle on a blue bahama beach, this sweet and creamy margarita will appeal to fans of sweet cream drinks such as Mudslides, White Russians, Creamsicles and Kaluah and Milk.

Ingredients:

- 2 oz Voodoo Tiki Platinum Tequila
- 1/2 oz Blue Curacao
- 1 1/2 oz Sour Mix
- 1 oz Cream
- 1/2 oz Orange Juice

Directions:

For up or on the rocks, combine all ingredients and Shake. For frozen, combine all ingredients in a blender with ice and blend until smooth. Garnish with lime peels, orange wheel and cherry.

Rim: Salt

Serve:   

Garnish:  &  & 

Johnny Tiki Says ...

"Don't let the cream fool you – it's just an ounce, so it's not heavy and it gives the drink a rich piña-colada like texture. It's very refreshing."



8

Cabo Margarita

The sky's are blue, the breezes are soft, the oceans are crystal clear and the tequila is flowing in this thirst quenching yet somewhat strong gimlet style margarita, best served on the rocks with plenty of ice.

Ingredients:

- 2 oz Voodoo Tiki Reposado Tequila
- 2 oz Cointreau
- 2 oz Lime Juice

Directions:

On the rocks, combine all ingredients and shake well. If serving up, shake well, then allow a few seconds to rest before pouring.

Rim: Salt

Serve:  

Garnish:  

Johnny Tiki Says ...

"It's a tough decision ... Dave was a better performer but Sammy was a better singer. ... and who the hell is Wolfgang?"



9

Lime-Ade Margarita

A great party margarita, Serve this delicious frozen treat early and often. Doubly tangy, yet sweet, this Fat Tuesday style drink is a great poolside selection. Careful, they'll sneak up on you!

Ingredients:

- 1 1/2 oz **Voodoo Tiki Green Dragon Lime Infused Tequila**
- 1/2 Triple Sec
- 2 oz Minute Maid Lime-Ade Concentrate.
- 2 oz Sprite
- Ice

Directions:

Combine all ingredients in a blender with ice. Blend Smoothie smooth. garnish with a sugar coated lime wedge.

Rim: Salt

Serve: 

Garnish: 



Johnny Tiki Says . . .
I remember being invited. That was about a month ago. Next thing I knew I woke up on a bus in Tijuana with three strippers, an all girl mariachi band and a Russian gymnast named Nadia.



Tina Tiki Says . . .
"I love it and it's worth the extra attention. It's very cosmopolitan. Good things are worth waiting for!"

That's an awful lot of measuring, so I admit this isn't a margarita I drink often, but it's worth sampling, also good if you have a tendency to drink too much because that's definitely a recipe that will slow you down – especially if you truly measure out every ingredient to perfection.

Ingredients:

- 1 1/2 oz **Voodoo Tiki Añejo Tequila**
- 1/2 oz Grand Marnier
- 1/2 Triple Sec
- 1 oz sweet and Sour Mix
- 1 oz Orange Juice
- 1/2 oz Fresh Lime Juice (Approx 1/2Lime)

- 1/2 oz Fresh Lemon Juice (Approx 1/2Lemon)
- 2 drops dry vermouth

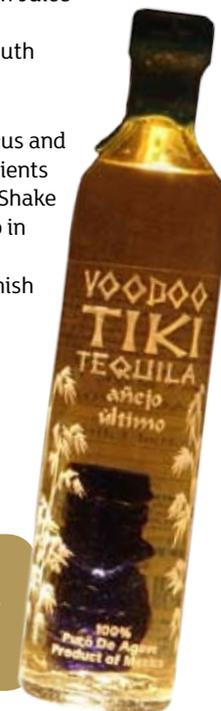
Directions:

Break out the abacus and combine all ingredients in a mixing glass. Shake softly and serve up in a fancy schmancy Martini glass. Garnish with lemon wheel.

Rim: Sugar

Serve: 

Garnish: 



Top Shelf Margarita

The Tiki family recipe, the fresh lime awakens the taste buds to accentuate the cognac like brandy finish of the Añejo.

Recommended served on the rocks, but equally smooth and delicious served up.

Ingredients:

- 2 oz **Voodoo Tiki Añejo Tequila**
- 1/2 oz Grand Marnier
- 2 oz Sour Mix
- 1/2 oz Fresh Lime Juice (approx 1/2Lime)
- 1/2 oz Rose's Lime Juice

Directions:

In a mixing glass filled with ice, squeeze the juice of 1/2 a lime. After squeezing, include the lime rinds in the mixing glass to extract their essential oils while shaking. Add tequila, Grand Marnier, sour mix and shake well. Strain into martini glass or over fresh ice in a rocks glass. Top with Rose's Lime Juice. Garnish with lime peels, lime wedge or lime wheel.

Rim: Salt or None

Serve: 

Garnish:   



Johnny Tiki Says . . .
"This is it! Fresh and delicious. A must have Margarita!"



10

Millionaire's Margarita

Full three year aged, cognac tequila taste in a tangy sweet 'Rita. You can't take it with you, so you might as well drink up while you still can.

Ingredients:

- 2 oz **Voodoo Tiki Family Reserve 3 Year Old Tequila**
- 1/2 oz Cointreau
- 2 oz Sour Mix
- 1/2 oz Orange Juice
- Juice of 1/2 lime
- Float Grand Marnier® orange liqueur

Directions:

Ask the richest guy in the room to combine all ingredients in a mixing glass except for the Grand Marnier. Shake and strain into an up glass or over fresh ice in a rocks glass. Serve on a bed of \$100 bills.

Rim: Salt

Serve:  

Garnish: 



Johnny Tiki Says . . .
"Pardon me, but do you have any Grey Poupon? Oh excuse me, I think I feel another million coming on.."



Electric Margarita Recipe

Tequila's screaming neon answer to the Blue Hawaii, a well made Electric Blue Margarita will be tart and sweet with a distinct orange peel finish and light blue in color. Darker blues will overwhelm the tequila and sour mix resulting in an overly sour orange taste, so easy on the curacao.

Ingredients:

- 2 oz Voodoo Tiki Reposado Tequila
- 1/2 oz Blue Curacao Liqueur
- 2 1/2 oz Sour Mix
- 1/2 oz Rose's® lime juice

Directions:

Combine all ingredients and shake well, or for frozen combine all in a blender and blend lightly. Note that frozen presentations will be a lighter shade of blue due to the addition of the ice. When serving frozen try to gently crush ice as opposed to creating a heavily blended smoothie. Best served on the rocks.

Rim: Salt

Serve:



Garnish:



Johnny Tiki Says . . .

"Electric Margaritas, Yes. Electric Slide, No. Boycott the slide!"

13



Beachside Margarita Recipe

The Beachside Margarita can best be described as tequila lemonade. The spoon of sugar combines with the Blue Curacao, lime juice and sour mix to create a Kool-Aid like base which is an eager compliment to a sweet or herbal platinum tequila.

Highly recommended for sunny days. Drink up and you'll be chillin' like a villain. Highly recommended on the rocks for balance of chill and flavor.

Ingredients:

- 1 1/2 oz Voodoo Tiki Platinum Tequila

- 1/2 oz Triple Sec
- 1/2 oz Blue Curacao liqueur
- 1 oz Rose's Lime Juice
- 2 oz Sour Mix
- Bar Spoon of Sugar

Directions:

Combine all ingredients with ice and shake or blend. Garnish with orange, cherry and umbrella.

Rim: Salt or sugar

Serve:



Garnish:



Tina Tiki Says . . .

"Addictive and delicious, make a whole punch bowl for your next party. Your guests will rave!"



15



Hemingway's Tropical Margarita

The natural sweetness of the blue agave is enhanced by the pineapple juice, and well balanced by the cointreau, sour mix and lime juice. Very tasty, light and summer-y. Great pool or beachside, it's like a vacation in a glass. Especially delicious in a hot tub, I sometimes paint myself with Thompson's Water Seal and then soak for hours.

Ingredients:

- 1 1/2 oz Voodoo Tiki Platinum Tequila
- 1/2 oz Triple Sec

- 1/2 Splash of Cointreau
- 1 oz Pineapple Juice
- 1 1/2 oz Sour Mix
- 1/2 oz Rose's Lime juice

Directions:

Combine all ingredients with ice and shake or blend.

Rim: Salt or Sugar or Coconut

Serve:



Garnish:



Johnny Tiki Says . . .

"If you like Piña-coladas but don't appreciate catching your wife placing personal ads behind your back, drink Hemingway Tropical Margaritas instead of those girly, umbrella ridden coladas."



16

Low Carb Margarita

At first I scoffed at the idea of a low carb margarita – this whole concept of people treating carbs like kryptonite has got to stop, but then I considered that if the idea of "Diet" margaritas gets Tina Tiki drinking – count my Atkins drinking Tiki ass in. A clever alternative to get the "Ab" crowd in on the party.

Ingredients:

- 1 1/2 oz Voodoo Tiki Platinum Tequila
- 1/2 oz Triple Sec

- 1/2 Packet Crystal Light Lemonade Flavored Drink Mix
- 4 oz Water

Directions:

On the rocks, combine all ingredients and shake well. If serving up, shake well, then allow a few seconds to rest before pouring.

Rim: Salt or none

Serve:



Garnish:



Johnny Tiki Says . . .

"Oh. Here we go. Every time I'm trying to get my party on some health nut has to go and get all flax seed on me."



14



17

Platinum Mar-Tiki

For the tequila aficionado, the Mar-Tiki is a Tequila Martini. Pour all ingredients over ice in a mixing glass, shake briefly and allow a few seconds to breathe. Serve strained up in martini glass or strain over fresh ice. Rim with sugar to counter balance the lime juice or for the true tequila lover skip the rim.

Ingredients:

- 4 1/2 oz Voodoo Tiki Platinum Tequila
- 1 oz Fresh Lime Juice

Directions:

Combine all ingredients with ice and shake. Strain into Martini glass or over fresh ice.

Rim: Sugar

Serve:  

Garnish:  



Johnny Tiki Says . . .
"Daring, dignified and delicious. Reminds me of . . .me.."



19

Tiki Kiss Mar-Tiki

Sensual and seductive, be careful of this oversize shot that's good enough to sip and savor.

Ingredients:

- 3 1/2 oz Voodoo Tiki Añejo Tequila
- 1/2 oz Gran Marnier
- 1 Sugar Coated Lime on the Side

Directions:

Sink a cherry, coat with a great añejo, top with romantic Grand Marnier and get your best pick up lines ready.

Rim: Sugar

Serve: 

Garnish: 



Johnny Tiki Says . . .
"Hey Tina, If I said you had a nice body would you hold it against me?"

Tiki Torch Mar-Tiki

Flaming shots are for showoffs . . .like me! And nothing lights a bar on fire better than the Grain Alcohol! Grab a bottle at your local liquor store or from Uncle Jesse's liquor cabinet and layer your drink pouring slowly onto the back of a bar spoon over your glass. Careful! Unless your into outdoor living, wipe up any spills before igniting.

Ingredients:

- 3 1/2 oz Voodoo Tiki Añejo Tequila

- 1 oz Everclear or Grain Alcohol (float and ignite)
- 1 1/2 oz Roses Lime Juice

Directions:

Layer tequila first, then lime juice, then the Grain. Light the torch and serve

Rim: Sugar

Serve: 

Garnish: 



Johnny Tiki Says . . .
"Flaming shots can not only burn the house down, they burn people and Tikis too. Please be careful when igniting or drinking flaming shots!"

18



Tabasco Margarita

A similar tasting recipe is promoted by some of the larger family dining chains under the name "Beaurita", heat up an ice cold Rita with a few shots of Tabasco. Sounds a little crazy but it's great with Mexican food!

Ingredients:

- 1 1/2 oz Voodoo Tiki Platinum Tequila
- 1 oz Vodka
- 2 Sour Mix
- 1 oz Lime juice
- 2 dashes Tabasco sauce

Directions:

Combine all ingredients and shake well. Serve over ice or in an ice cold chilled glass.

Rim: Salt

Serve: 

Garnish:  



Johnny Tiki Says . . .
"Serve Tabasco Margaritas with chips, salsa and guacamole as the perfect welcome starter at your next dinner."



20

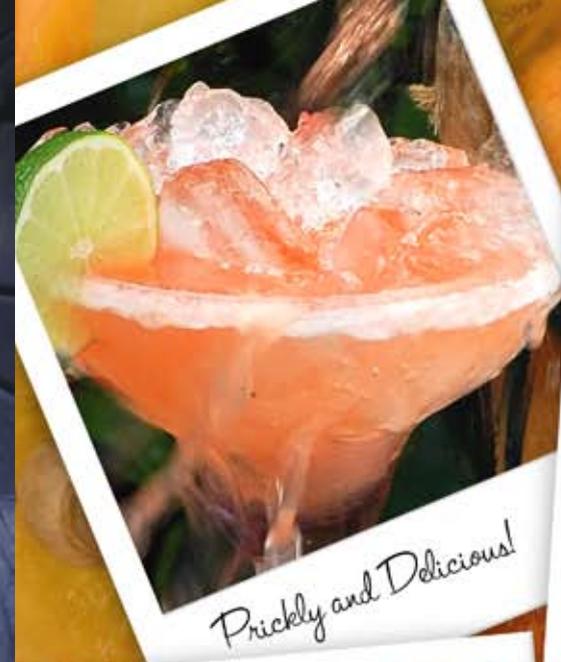
VOODOO TIKI TEQUILA

ULTRA PREMIUM 100% WEBER BLUE AGAVE
AND INFUSED ARTESIAN TEQUILAS

OPEN UP A BOTTLE AND YOU'LL FIND...
... THERE'S MAGIC INSIDE.

BACK SEAT: TEQUILA LEMON DROP, TEQUILA LIME DROP, TIKI'S REVENGE, GREEN DRAGON SLAMMER
FRONT SEAT: TEQUILA-KAZI SLAMMER, PRICKLY PEAR, POPPER, BLUE VODOO SLAMMER

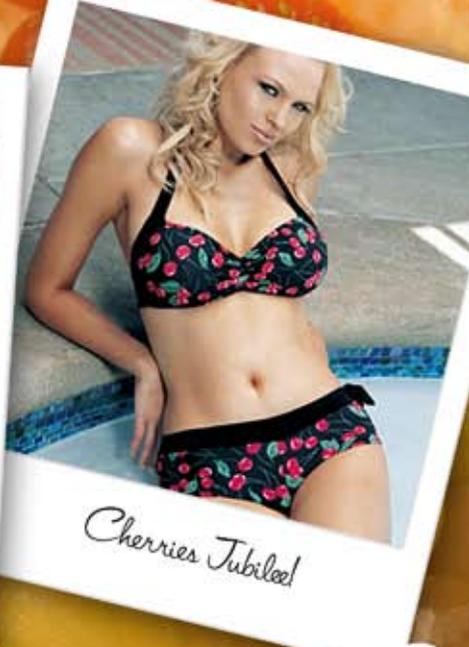
www.voodooiki.com



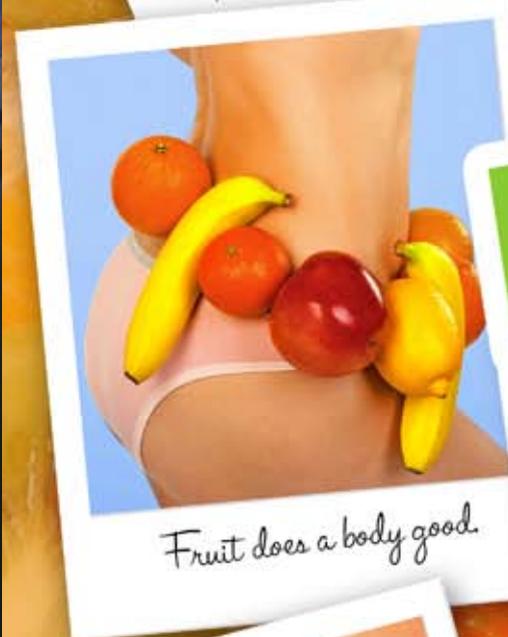
Prickly and Delicious!



That's Where My Garnishes Went!



Cherries Jubilee!



Fruit does a body good.

FRESH FRUIT INFUSIONS



More Cherries... Great!



Sweet



Ouch!



Prickly Pear Margarita



Like the cactus which bears the luscious ruby prickly pear fruits, this cocktail is both delicious and dangerous. Thirst quenching with the perfect blend of tart and sweet, the Prickly Pear Margarita works equally well with a salted of sugar rimmed glass and served highball or on the rocks.

Ingredients:

- 2 1/2 oz Voodoo Tiki Desert Rose Prickly Pear Infused Tequila
- 1/2 oz Triple Sec
- 1/2 oz Orange Juice
- 2 oz Sour Mix
- Splash of Grenadine for color

Directions:

Combine all ingredients and Shake. Serve on the rocks or up. Garnish with sugar coated lime wheel.

Rim: Salt or Sugar



Garnish: 

Johnny Tiki Says ...

"I love this drink! The prickly pear has never let me down, and I affectionately refer to it as, "The Panty Dropper". The perfect concoction to get the party juices flowing. Praise the Pear!"



Lime Infused Margarita



Lime lovers rejoice! Featuring Voodoo Tiki Green Dragon Lime Infusion, this Margarita boasts a sweet and freshly picked taste. A tasty spectacular choice for margarita newbies and experienced palettes alike.

Also try Green Dragon Lime Infused tequila on the rocks or chilled shots!

Ingredients:

- 2 1/2 oz Voodoo Tiki Green Dragon Lime Infused Tequila
- 1/2 oz Triple Sec
- 2 oz Sour Mix
- 1/2 oz Fresh Lime Juice (1/2 a lime)
- 1/2 oz Orange Juice

Directions:

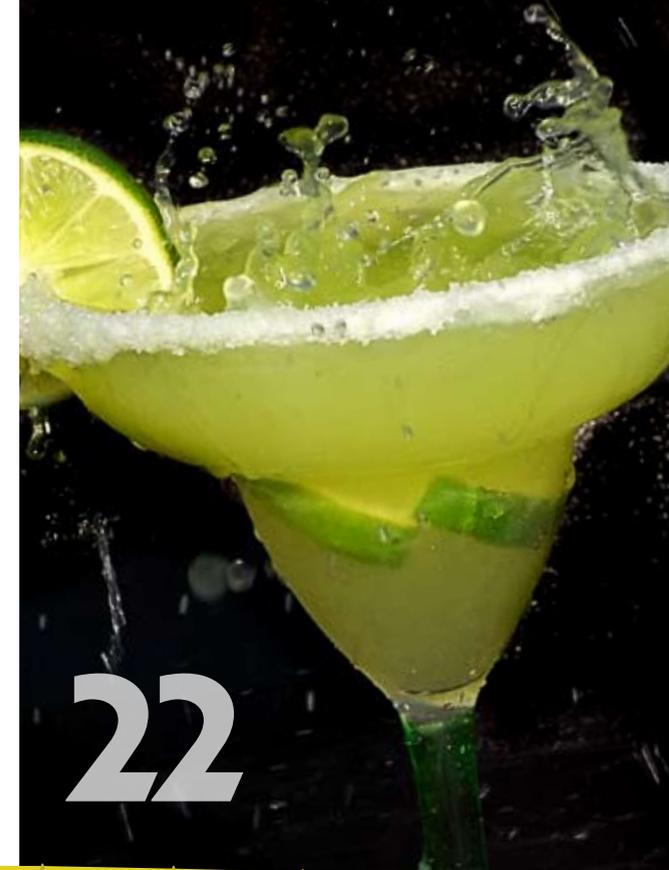
Combine all ingredients in a mixing glass, include the lime rind to extract essential oils while shaking. Shake vigorously. Strain into martini glass or over fresh ice. For frozen do not include the lime rinds and blend. If serving frozen, best served with crushed ice as opposed to blended smooth.

Rim: Salt

Serve:  

Garnish: 

Johnny Tiki Says ...
"Got Lime?"



Peach Lime Margarita



Peachy and delicious, this is a must try margarita bound to become a crowd favorite in "Su Casa". Pour, pour pour and let the party begin!

Ingredients:

- 3 oz Corona Beer
- 2 ounces Voodoo Tiki Reposado Tequila
- 1/4 cup frozen Minute Maid Limeade Concentrate
- Ice

Directions:

Combine all ingredients in a mixing glass and shake well. Strain into up glass or pour into rocks glass. For additional presentation float sliced peaches in your martini glasses or on the rocks mix peach slices into the ice.

Rim: Salt or Sugar



Garnish:  

Johnny Tiki Says ...

"For extra fuzz, freeze a can of peaches and scoop into a blender. Fill with ice and quadruple the ingredients above. Blend smooth."



Blackberry Lime Margarita

Refreshing and easy sipping, mix up a pitcher full of Blackberry Lime 'Ritas, relax out on the porch with your buddies Bartles and James and rock your troubles away.

Ingredients:

- 1 1/2 oz **Voodoo Tiki Reposado Tequila**
- 1 oz Blackberry Brandy
- 2 oz Sour Mix
- 1 oz Fresh Lime Juice
- Top with 1 oz Sprite

Directions:

Combine all ingredients except Sprite in a mixing glass with ice and shake. Prepare a rocks glass by lining the interior with lime wheels, (Keep them in place by filling the center with ice). Strain over freshly iced rock glass or enjoy up in a martini glass.

Rim: Sugar

Serve:  

Garnish: 

Johnny Tiki Says ...

"Blackberry Lime Ritas also make a great topping ... for ice. If your tired of drinking your ice plain pour some Voodoo Tiki Blackberry Lime Ritas over your ice. Voodoo Tiki Tequila is guaranteed to improve the flavor if ice. I hope you appreciate this suggestion, and thank you for your support."



24



Cranberry Margarita Recipe

Tart yet thirst quenching and enjoyable, the cranberry and Rose's Lime Juice balance out this easy sipping margarita.

Ingredients:

- 1 1/2 oz **Voodoo Tiki Platinum Tequila**
- 1/2 oz Triple Sec
- 2 oz Cranberry Juice
- 1 oz Sour Mix
- 1 oz Rose's sweetened lime juice

Directions:

Combine all ingredients in a mixing glass and shake. Strain into martini glass or over fresh ice.

Rim: Salt or sugar

Serve:  

Garnish:  & 

Johnny Tiki Says ...

"Vodka and cranberry drinkers will love it. A great segue out of Vodka and cranberry and into Tequila!"



26



Ruby Grapefruit Margarita

A fresh alternative to Seabreezes and Baybreezes, this margarita is a great choice for those off to an early start of tequila tasting. Also a terrific breakfast accompaniment!

Ingredients:

- 1 1/2 oz **Voodoo Tiki Platinum Tequila**
- 1/2 oz Triple Sec
- 1/2 Splash of Cointreau
- 1 oz Ruby Red Grapefruit juice
- 1 1/2 oz Sour Mix
- 1/2 oz Rose's Lime juice

Directions:

Combine tequila, sour mix, and ruby grapefruit juice in a mixing glass. Shake well and strain into a martini glass or over fresh ice in a rocks glass. Top with sprite.

Rim: Sugar

Serve:  

Garnish:  & 

Johnny Tiki Says ...
"I do like Green Eggs and Ham. Served with Margaritas! Johnny Tiki I Am."



25



27



Cranberry Apple Mar-Tiki

Apple Shakka provides the apple punch. Drink it and you'll live "Apple-y-everafter".

Ingredients:

- 1 1/2 oz **Voodoo Tiki Platinum Tequila**
- 1 oz Apple Shakka
- 2 oz White Cranberry Juice
- 1 oz Sour Mix

Directions:

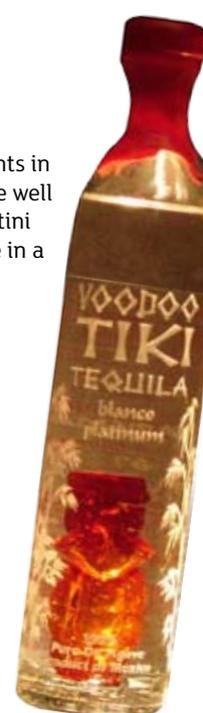
Combine all ingredients in a mixing glass. Shake well and strain into a martini glass or over fresh ice in a rocks glass.

Rim: Sugar or Salt or Cinnamon

Serve:  

Garnish: 

Johnny Tiki Says ...
"Some people call it a "Cran-Apple Maragarita". I call it delicious."





28

Green Apple Mar-Tiki

Fantastic alternative for fans of the Sour Apple Martini. Stand out from the vodka crowd. Mas tequila!

- Ingredients:**
- 2 oz **Voodoo Tiki Platinum Tequila**
 - 1 oz Sour Apple Pucker
 - 2 oz White Cranberry Juice
 - 1 1/2 oz Sour Mix

Directions: Combine all ingredients in a mixing glass and shake. Strain into martini glass or over fresh ice.

- Rim:** Sugar
- Serve:**  
- Garnish:** 



Johnny Tiki Says . . .
"Tasty sour apple Mar-Tiki style margarita – a real palette pleaser, and hip alternative to the Sour Apple Martini.."



Melon Margarita

Juicy watermelon taste and mouth watering color, to add a true watermelon texture, shake with a few muddles slices of ripe watermelon.

- Ingredients:**
- 1 1/2 oz **Voodoo Tiki Reposado Tequila**
 - 1 oz Midori
 - 2 oz White Cranberry
 - 1 1/2 oz Sour Mix

Directions: Combine all ingredients in a mixing glass and shake. Strain into martini glass or over fresh ice.

- Rim:** Salt or Sugar
- Serve:**  
- Garnish:**  & 



Johnny Tiki Says . . .
"Nothing screams party like a Tequila Soaked Watermelon! Carefully carve a hole in the top of the melon and turn a bottle of Voodoo Tiki Platinum Tequila upside down in the hole. Allow to infuse for 24 hours, Slice into chunks and enjoy."



30

Cherry Apple Mar-Tiki

Delicious and interesting, tastes a bit like cherry Jolly Ranchers, but not nearly as sweet. It's very Smooth and easy drinking, a tasty choice for light drinkers.

- Ingredients:**
- 1 oz **Voodoo Tiki Blue Dragon Blue Raspberry and Kiwi Infused Tequila**
 - 1/2 oz Apple Schnapps
 - 1/2 oz Cherry Schnapps
 - 1 oz Apple Juice
 - 2 1/2 oz Cranberry Juice

Directions: Combine all ingredients in a mixing glass and shake well. Strain into a martini glass, or over a freshly iced rocks glass.

- Rim:** Sugar
- Serve:**  
- Garnish:**  & 

Johnny Tiki Says . . .
"Fruit candy flavor makes this a great entry level margarita to introduce potential margarita lovers to the Voodoo Tiki lifestyle."



29

Juicy Red Watermelon Margarita

A delicious summer treat, the Juicy Red Watermelon Margarita is one part party and one part classic. It's a great thirst quencher pool or beachside.

- Ingredients:**
- 1 1/2 oz. **Voodoo Tiki Platinum Tequila**
 - 1 1/2 oz Watermelon Pucker
 - 2 1/2 oz. Sour Mix
 - 1/2 oz Grenadine
 - 3-4 watermelon chunks

Directions: For up or on the rocks, muddle watermelon chunks with tequila in mixing glass. Fill with combine all ingredients in a mixing glass with ice and shake. Strain into martini glass or over fresh ice for on the rocks. For frozen, combine all ingredients in a blender with ice and blend smooth.

- Rim:** Salt or Sugar
- Serve:**   
- Garnish:** 

Tina Tiki Says . . .
"Cut 1 inch cubes of water melon and top tableside with Voodoo Tiki Platinum tequila for a delectable party treat."



31

Midori Margarita



Rich and sweet Midori Liqueur adds significant sweetness to the old standby.

Ingredients:

- 2 oz **Voodoo Tiki Platinum Tequila**
- 1 1/2 oz Midori Melon Liqueur
- 2 1/2 oz Sour Mix

Directions:

Combine all ingredients in a mixing glass with ice and shake. Strain into martini glass or over fresh ice for on the rocks. For frozen, blend all ingredients with ice until smooth.

Rim: Salt or Sugar



Garnish:

Johnny Tiki Says . . .
 "Change out the sweet and sour mix and exchange for 2 1/2 oz of orange juice and you've got a *Melon-ball Margarita*."



32

Coconut Margarita



Also known as a Chi Chi Margarita, it's coco sweet and tasty.

Ingredients:

- 1 1/2 oz **Voodoo Tiki Platinum Tequila**
- 1/2 oz Coconut Rum
- 2 1/2 oz Piña Colada Mix
- 1 1/2 oz Sour Mix

Directions:

Up or on the rocks combine all ingredients in a mixing glass with ice. Shake vigorously and let sit 5 seconds. Strain into martini glass or into a freshly iced rocks glass. For frozen – recommended – combine all ingredients in a blender with ice and blend smooth.

Rim: Salt or sugar



Garnish:

Johnny Tiki Says . . .
 "A traditional Chi Chi is a Piña-colada which features tequila as opposed to vodka. Try one.."



34



Citrus Amaretto Margarita

Rich and thick Amaretto adds a punch of sweetness to this fruity and tangy thirst quencher.

Ingredients:

- 1 1/2 oz **Voodoo Tiki Platinum Tequila**
- 1/2 oz Amaretto
- 1/2 oz Triple Sec
- 2 oz Orange Juice
- 1 oz White Cranberry Juice
- 1 oz Sour Mix

Directions:

Combine all ingredients in a mixing glass and shake. Strain into martini glass or over fresh ice.

Rim: Sugar



Garnish:

Johnny Tiki Says . . .
 "A little nutty, somewhat fruity and very tiki."



33



Coconut Almond Margarita

Tropical coconut and mango collide. A unique slant on the traditional tropical treat.

Ingredients:

- 1 oz **Voodoo Tiki Platinum Tequila**
- 1 oz Amaretto
- 1 oz Malibu Coconut Rum
- 2 oz Mango Juice or Puree
- 1 oz White Cranberry Juice

Directions:

On the rocks, combine all ingredients and shake well. If serving up, shake well, then allow a few seconds to rest before pouring.

Rim: Coconut Flakes



Garnish:

Johnny Tiki Says . . .
 "I discovered this tropical treat while feasting on clown with the Carib Cannibal tribe of the lesser Antilles. I loved the drink, but don't enjoy clown. It tastes funny."



35



36

Pomegranate Margarita Recipe

The end result of this drink is a function of the type of pomegranate juice. Some pom juices are sweet while others are sour. Be sure to find a pom juice of your liking before mixing up your personal pom 'Ritas.

Ingredients:

- 1 1/2 oz **Voodoo Tiki Platinum Tequila**
- 1/2 oz Triple Sec
- 3 oz Pomegranate juice
- 1 oz Sour Mix

Directions:

Combine all ingredients in a mixing glass and shake. Strain into martini glass or over fresh ice. Garnish with lime wheel or pom seeds.

Rim: Salt or Sugar

Serve:  

Garnish:  



Johnny Tiki Says . . .
 "The pomegranate is actually considered a berry. Go and confirm it for yourself. Johnny Tiki knows his Wiki."



38

Strawberry Breeze Margarita

Delicious frozen strawberry daiquiri style margarita . . . more delicious and thirst quenching than all the "sacred cow" frozen rum drinks. The ultimate poolside frozen strawberry margarita. Try one for yourself.

Ingredients:

- 1 1/2 oz **Voodoo Tiki Platinum Tequila**
- 1 oz Strawberry Liqueur
- 1/2 cup frozen strawberries
- 2 bar spoons sugar
- 3 oz Sour Mix
- 1 oz Grenadine

Directions:

Combine all ingredients in a blender and blend until smooth. For a blender full, quadruple the ingredients and fill the balance of the blender with ice.

Rim: Salt or Sugar

Serve: 

Garnish: 



Johnny Tiki Says . . .
 "A fantastic frozen surprise guaranteed to garner you rave reviews. Warning - Blend one and you'll be filling orders on these all night."

Strawberry Sweet Mar-Tiki

A strawberry Mar-Tiki style margarita best suited for sipping

Ingredients:

- 1 1/2 ounce **Voodoo Tiki Platinum Tequila**
- 1/2 ounce Triple Sec
- 1 ounce Strawberry Liqueur or Schnapps
- 1 oz Cranberry Juice
- 1/2 ounce Rose's Lime Juice
- 1/2 ounce Fresh Lemon Juice

Directions:

Combine all ingredients in a mixing glass and shake. Strain into martini glass or over fresh ice.

Rim: Salt or Sugar

Serve:  

Garnish: 



Johnny Tiki Says . . .
 "Great drink for women or men who love Cosmo's . . . not that there's anything wrong with that!"



37

Strawberry Kiwi Margarita

Shakka and Voodoo Tiki Blue Dragon Blue Raspberry and Kiwi Infused tequila. To change color to blue, omit the grenadine and add 1/2 oz of Blue Curacao.

Ingredients:

- 1 1/2 oz **Voodoo Tiki Blue Dragon Blue Raspberry and Kiwi Infused Tequila**
- 1/2 oz Strawberry Liqueur
- 1/2 oz Kiwi Shakka
- 1/2 cup frozen strawberries
- 3 oz Sour Mix

- 1 oz Orange Juice
- Dash Grenadine to color

Directions:

Combine all ingredients in a blender and blend until smooth. For a blender full, quadruple the ingredients and fill the balance of the blender with ice.

Rim: Salt or Sugar

Serve: 

Garnish:  & 



Tina Tiki Says . . .
 "Blue or red – equally delicious! Blend a batch of each and layer "half and half" for a unique and colorful presentation."



39

Strawberry Banana Margarita

A smoothie with a kick! Garnish with banana slices and fresh strawberries for the cocktail that you can enjoy like a plate of fresh fruit.

Ingredients:

- 1 1/2 **Voodoo Tiki Platinum Tequila**
- 1/2 oz Strawberry Liqueur
- 1/2 oz Cream De Banana
- 1/2 cup strawberries
- 1/2 ripe banana
- 4 oz Sour Mix
- Ice

Directions:

Place all ingredients except strawberry liqueur in a blender with ice and blend smooth for extra cold use frozen strawberries in place of fresh. Pour into glass and top with sliced bananas. Top with strawberry liqueur in a drizzle manner.

Rim: Sugar

Serve: 

Garnish:  & 

Tina Tiki Says ...

Layering frozen drinks is a piece of cake and can create cocktails as delicious as beautiful as they are delicious. Layer a Frozen Strawberry Banana Margarita with a Chocolate Margarita for a delicious chocolate strawberry banana treat!



40



Cinnamon Peach Margarita

Delicious cinnamon peaches in 100% blue agave reposado tequila, clearly a match made in heaven and the base for this delicious margarita combination. Use canned peaches in heavy syrup to really up the peach punch.

Ingredients:

- 1 1/2 ounces **Voodoo Tiki Reposado Tequila**
- 1 oz Peach Schnapps
- 2 oz Peaches in Heavy Syrup (separate peaches from syrup)
- 1 1/2 oz Sour Mix
- Cinnamon Sugar

Directions:

Place all liquid ingredients in mixing glass with ice and shake vigorously. Strain into martini glass or over fresh ice for on the rocks. Garnish with cinnamon sugar dipped peaches. For frozen add 6-8 peach slices in the blender with ingredients and ice and blend smooth.

Rim: Cinnamon or Sugar

Serve:  

Garnish: 

Tina Tiki Says ...

"For the frozen presentation, plan ahead and freeze the canned peaches and syrup. Place the whole contents in the blender with 4x the other ingredients. Fill with ice and blend smooth. Delicious!"



42



Mixed Berry Margarita

Featuring cranberry, raspberry and blue raspberry flavors along with real strawberries, blueberries and raspberries, this is a very berry Rita.

Ingredients:

- 1 1/2 oz **Voodoo Tiki Blue Dragon Blue Raspberry and Kiwi Infused Tequila**
- 1 1/2 oz Raspberry Liqueur
- 2 oz Sour Mix
- 1 oz Cranberry Juice
- 4-6 Mixed Berries (Blue Berries, Strawberries or Raspberries)

Directions:

For Mar-Tiki Style combine all liquid ingredients in a mixing glass. Shake and strain into martini glass filled with fresh berries. For on the rocks, strain into iced rocks glass with mixed berries in the ice. For frozen, combine all ingredients in a blender with ice and blend smooth.

Rim: Salt or Sugar

Serve:  

Garnish: 



Johnny Tiki Says ...

"Chambord liqueur is too haughty taughty for me. I'll stick with the basic raspberry liqueur."



43



Pineapple Margarita

Juicy, tart and sweet the pineapple margarita places a Hawaiian and tiki style slant on an old classic. For a added on the rocks treat, mix frozen pineapple chunks in with the ice cubes.

Ingredients:

- 1 1/2 oz **Voodoo Tiki Platinum Tequila**
- 1/2 oz Triple Sec
- 2 oz chilled Pineapple Juice
- 2 oz Sour Mix

Directions:

For up or on the rocks, combine all ingredients in a mixing glass and shake. Strain into martini glass or over fresh ice for on the rocks. For a frozen Pineapple Margarita place 6-8 chunks of fruit in a blender with the ice and all ingredients and blend smooth.

Rim: Salt or Sugar

Serve:  

Garnish: 



Johnny Tiki Says ...

"I love this drink – even if it does come garnished with a foo-foo umbrella."



41



44

Piña-melon Pear Margarita

Three sweet fruits – luscious prickly pear, juicy melon and sweet pineapple – make this mouth watering margarita a fruit filled favorite.

Ingredients:

- 1 oz **Voodoo Tiki Desert Rose Prickly Pear Infused Tequila**
- 1 oz Midori Melon Liqueur
- 1/2 oz Triple Sec
- 1 1/2 oz Pineapple Juice
- 1 oz White Cranberry Juice
- 1 oz Sour Mix

Directions:

Combine all ingredients in a mixing glass and shake. Strain into martini glass or over fresh ice.

Rim: Sugar

Serve:  

Garnish:  &  & 



Johnny Tiki Says . . .

“This particular adventure led to the naming of the famous hidden city of Africa. 1,500 years ago, while exploring the African continent, my Tiki friend Tim and I happened upon three fair maidens who introduced us to this delicious elixer. They was three and we but two, so I bucked one and Timbaktu.”

Passion Fruit Margarita

The sweet and substantial juice of the passion fruit is a natural for any margarita presentation. This recipe works equally well Mar-Tiki style, frozen or on the rocks.

Ingredients:

- 1 1/2 oz **Voodoo Tiki Platinum Tequila**
- 1/2 oz Triple Sec
- 2 oz passion fruit juice
- 2 oz Sour Mix
- After shaking top with 1 oz sprite

Directions:

For frozen, combine all ingredients except Sprite in a blender and blend until smooth. For a blender full, quadruple the ingredients and fill the balance of the blender with ice. Top with Sprite.

Rim: Salt or Sugar

Serve:   

Garnish:  & 



Johnny Tiki Says . . .

“Passion fruit brings out the Tiki lover in everyone . . . which is good for me. Kiss a Tiki today.”

46

Mandarin Pineapple Margarita

Juicy and fruity, this margarita resembles the Seabreeze, Madress, Baybreeze family more so than the old classic. A tropical alternative that Tequila Sunrise fans will love.

Ingredients:

- 1 1/2 oz **Voodoo Tiki Platinum Tequila**
- 1/2 oz Triple Sec
- 1 oz Sour mix
- 1 1/2 oz Pineapple Juice
- 1 oz Orange Juice

Directions:

Combine all ingredients in a mixing glass with ice and shake. Strain into martini glass or over fresh ice for on the rocks.

Rim: Salt or Sugar

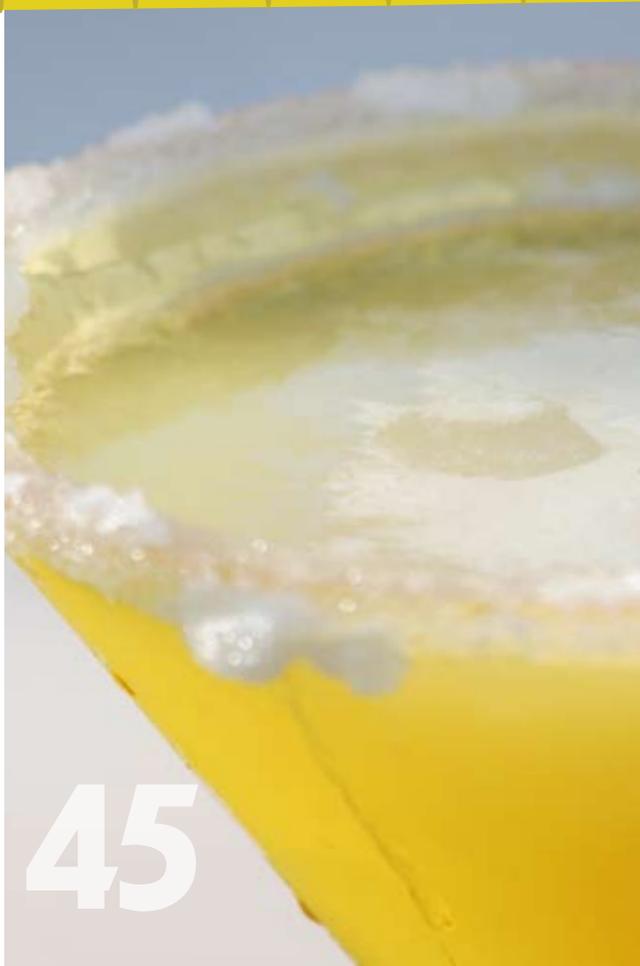
Serve:   

Garnish:  & 



Johnny Tiki Says . . .

“Change out the spoon of sugar for 1/2 ounce of grenadine and you’ve got a Tropical Sunrise.”



45

Mango Margarita

An instant classic! Try to drink just one. Drink frozen and go for the brown sugar rim. This is an instant party sensation that is currently being served at top shelf bars worldwide.

Ingredients:

- 1 1/2 oz. **Voodoo Tiki Platinum Tequila**
- 1 1/2 oz Watermelon Pucker
- 2 1/2 oz. Sour Mix
- 1/2 oz Grenadine
- 3-4 watermelon chunks

Directions:

Combine all ingredients in a blender and blend smooth. Garnish with a mango slice and brown sugar rim. Substitute Sugar in the Raw if brown sugar is unavailable.

Rim: Salt or Sugar or Brown Sugar or Sugar in the Raw

Serve: 

Garnish:   



47

Johnny Tiki Says . . .

“This is one of the hottest new tequila drinks out there and a must try! Mix one right now.”



Peach Mango Margarita



A peach twist on the Mango Rita, adds a bit more sweetness, while the mango juice formula allows for Mar-Tiki and on the rocks presentations.

Ingredients:

- 1 1/2 oz **Voodoo Tiki Platinum Tequila**
- 1 oz Peach Schnapps
- 2 oz Sour Mix
- 1 1/2 oz Mango Juice

Directions:

Combine all ingredients in a mixing glass and shake. Strain into a martini glass for Mar-Tiki style or over ice for on the rocks. For frozen combine all ingredients in a blender and add 1/2 cup sliced mango and ice. Blend until smooth.

Rim: Brown Sugar or Salt or Sugar



Johnny Tiki Says . . .

"Peachy and delicious, admittedly a little girlie, but too good to resist. Don't make fun unless you want your ass kicked by a Tiki. Shut up and drink. Cheers."



48



Banana Margarita



This delicious frozen treat is like a dessert in a glass.

Ingredients:

- 1 1/2 oz **Voodoo Tiki Platinum Tequila**
- 1 1/2 oz Creme De Banana
- 2 oz Sour Mix
- 1/2 oz Orange Juice
- 1/2 Ripe Banana

Directions:

Combine all ingredients in a blender with ice. Blend until smooth. Garnish with whipped cream and sliced bananas. For an added punch of presentation top whip cream with vanilla cookie crumbs.

Rim: Salt or Sugar or Brown Sugar or Vanilla Icing



Johnny Tiki Says . . .

"Layer Frozen Strawberry Margarita with frozen Banana Margarita and Frozen Blue Raspberry Margarita for a fruity and delicious red white and blue margarita treat."



50



Blue Kiwi Margarita

An instant classic! Deliciously sweet and tangy, gorgeous in color, and can only be made with Voodoo Tiki Blue Dragon Blue Raspberry and Kiwi Infused Tequila. Try a shot of Blue dragon while you're mixing – you'll be glad you did. Recommended up – Mar-Tiki Style or On The Rocks.

Ingredients:

- 2 1/2 oz **Voodoo Tiki Blue Dragon Blue Raspberry and Kiwi Infused Tequila**
- 1/2 oz blue Curacao
- 2 oz Sour Mix
- 1/2 oz Orange Juice
- 1/2 oz Rose's Lime Juice

Directions:

Combine all ingredients in a mixing glass with ice and shake vigorously. Strain into martini glass or for on the rocks, strain over freshly iced rocks glass. For frozen, combine all ingredients in a blender with iced and blend smooth.

Rim: Sugar

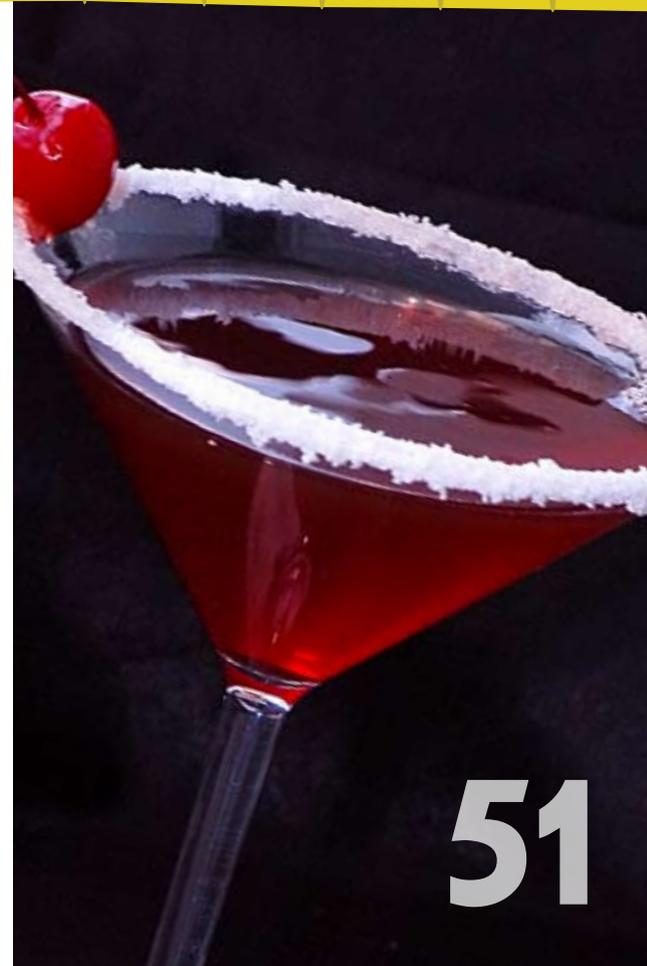


Johnny Tiki Says . . .

"Voodoo Tiki Blue Dragon Blue Raspberry and Kiwi Infused Tequila is also delicious chilled as a shot and refreshing mixed on the rocks with 7Up or Sprite. Grab a bottle today!"



49



Black Cherry Margarita

For a beautiful rocks presentation, mix up some pitted black cherries in with the ice. To add a sexy look to the Mar-Tiki presentation, sink three cherries in the glass.

Ingredients:

- 1 1/2 oz **Voodoo Tiki Reposado Tequila**
- 1 oz Black Cherry Schnapps
- 2 oz Cranberry Juice
- 1 oz Orange Juice

Directions:

Combine all ingredients in a mixing glass with ice and shake. Strain into a martini glass or over freshly iced rocks glass.

Rim: Sugar



Johnny Tiki Says . . .

"Like Tupac said, 'The Darker the Berry the Sweeter the Juice', and this Black Cherry 'Rita is no exception. Add a few extra cherries – everybody loves cherries!"



51

52



Strawberry Mango Margarita

The Mango Margarita is the hottest new frozen drink of the decade, and this strawberry twist gives it an additional look and flavor punch.

- Ingredients:**
 2 oz **Voodoo Tiki Platinum Tequila**
 1 oz Strawberry Schnapps
 1/2 Cup Mango Chopped
 2 oz Sour Mix
 1/2 oz Orange Juice

Directions:
 Combine all ingredients in a blender with ice and blend smooth. Pour into glass, and drizzle strawberry schnapps on top.

Rim: Sugar or Salt or Brown Sugar

Serve:

Garnish:



Johnny Tiki Says . . .
 "For an added treat, before drizzling strawberry schnapps, top with 3-4 large fresh strawberries, then drizzle schnapps on top of the fruit."



54



Mango-Avocado Margarita

It sounds strange, but avocado lovers are going to find this unique mix a big hit. Try it with a breakfast or brunch in place of a Bloody Mary or Bloody Maria.

- Ingredients:**
 1 1/2 oz **Voodoo Tiki Platinum Tequila**
 1/2 Soft Fresh Avocado
 3 oz Sour Mix
 2 oz Mango Juice
 1 Bar spoon sugar

Directions:
 Combine all ingredients in a mixing glass and shake. Strain into martini glass or over fresh ice.

Rim: Salt or Sugar

Serve:

Garnish:



Johnny Tiki Says . . .
 "If you would rather eat your guacamole instead of drinking it, combine three mashed avocados with the juice of a lime, 1/2 of a chopped onion and 1/4 cup of chopped cilantro. Mix and dip chips."



Apple Berry Crusharita

Best served on the rocks with crushed ice, a properly served Crusharita should have a slush like consistency. Small apple chunks mixed in with the ice adds a touch of gourmet class.

- Ingredients:**
 1 oz **Voodoo Tiki Reposado Tequila**
 1 oz Apple Shakka
 1 oz Raspberry Liqueur
 2 1/2 oz Sour Mix

Directions:
 Combine all ingredients in a mixing glass with ice and shake lightly. Strain into a martini glass or over crushed ice.

Rim: Sugar or Brown Sugar

Serve:

Garnish:



Johnny Tiki Says . . .
 "We love Shakka, but it's sometimes tough to find. If you can't find Apple Shakka you can replace the Shakka with Apple Schnapps – just make sure it's not sour apple, unless you want a Sour Apple."



53

Mandarin Orange Margarita

Very orange, fresh and herbal, for an especially distinct presentation, float orange wheel in the Mar-Tiki service, or mix 6-8 mandarin range supremes into the ice.

- Ingredients:**
 1 1/2 oz **Voodoo Tiki Platinum Tequila**
 1 oz Cointreau® orange liqueur
 1 oz Orange Juice, preferably with pulp
 2 oz Sour Mix

Directions:
 Combine all ingredients in a mixing glass and shake well. Strain into a martini glass and garnish, or over a freshly iced rocks glass with orange slices in the glass.

Rim: Sugar or Salt

Serve:

Garnish:



Johnny Tiki Says . . .
 "Make sure to drink enough of these to get your recommended daily allowance of vitamin c, along with plenty of Vitamin T! Mas Tequila!"



55

Sambuca Blueberry Mar-Tiki

Tasty and delicious a terrific after dinner Mar-Tiki style margarita. Float three berries in place of coffee beans for luck. Also interesting on the rocks.

Ingredients:

- 1 oz **Voodoo Tiki Platinum Tequila**
- 1 oz Blueberry Schnapps
- 1/2 oz Sambuca Liqueur
- 2 oz White Cranberry Juice
- 1 oz Sour Mix

Directions:

Combine all ingredients in a mixing glass and shake well. Strain into a martini glass and garnish. For on the rocks, strain into a freshly iced rocks glass with blueberries mixed into the ice. If fresh blueberries are not available, float an orange slice.

Rim: None

Serve:  

Garnish:  

Johnny Tiki Says . . .

"Lightly sweet, sophisticated and original, a great Mar-Tiki selection to take the place of an after dinner buca or barndy."



56



Pink Raspberry Mar-Tiki

Mar-Tiki pink lady style and delicious, this dessert margarita features a pink frosting rim and a nutty raspberry creamsicle flavor. Serve it ice cold.

Ingredients:

- 2 oz **Voodoo Tiki Desert Rose Prickly Pear Infused Tequila**
- 1/2 Raspberry Liqueur
- 1/2 Frangelico Hazelnut Liqueur
- 1 oz Cranberry Juice
- 1 1/2 oz Cream
- Dash of Grenadine

Directions:

Rim an ice cold chilled glass with pink frosting. Combine all ingredients in a mixing glass and shake briefly. Strain into frosted martini glass. Garnish with three fresh raspberries or strawberries.

Rim: Sugar or Frosting

Serve: 

Garnish:  

Tina Tiki Says . . .

"Double the Frangelico for an added dose of the Nutty Monk's hazel-y goodness."



58



Cinnamon Apple Margarita

Cinnamon, apple and quick shake is all it takes, this Mar-Tiki style ritas' flavors blend easily so get it in and out of the ice quick for best and fullest flavor.

Ingredients:

- 1 oz **Voodoo Tiki Reposado Tequila**
- 1 oz Goldschlager
- 1 oz Apple Schnapps
- 2 1/2 oz Sour mix

Directions:

Combine all ingredients in a mixing glass and shake. Strain into a martini glass or over a freshly iced rocks glass.

Rim: Cinnamon or Cinnamon Sugar

Serve:  

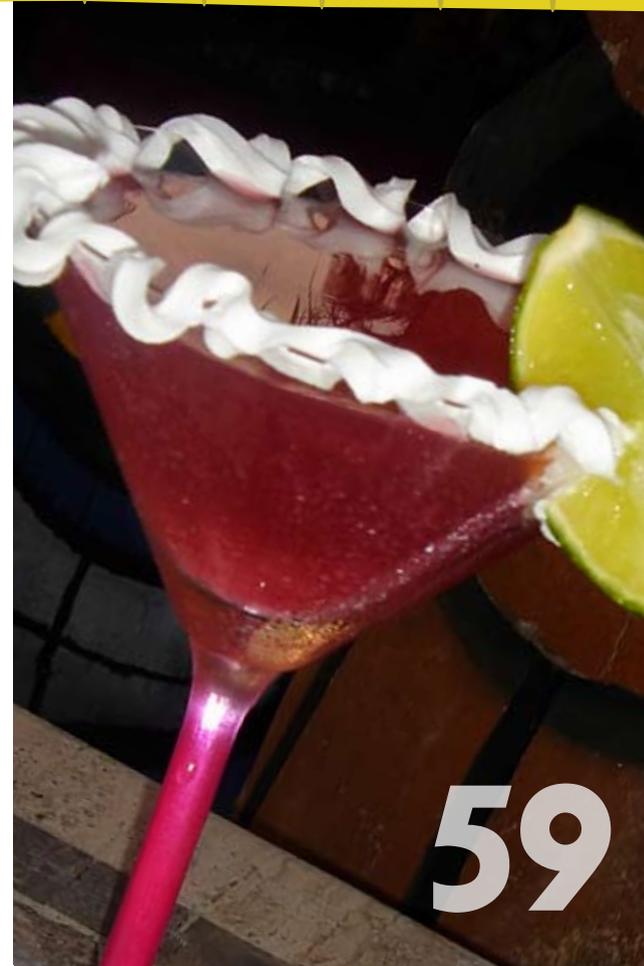
Garnish: 

Tina Tiki Says . . .

"Cinnamon is good, but I love cinnamon sugar. Whenever you see cinnamon in a recipe or rim, feel free to substitute cinnamon sugar as a sweeter alternative."



57



59

Vanilla Raspberry Margarita

A little less berry, a bit more vanilla, this margarita can be taken to the level of ultimate dessert with the addition of a vanilla frosting and graham cracker rim.

Ingredients:

- 1 oz **Voodoo Tiki Desert Rose Prickly Pear Infused Tequila**
- 1 oz Raspberry Liqueur
- 1 oz Vanilla Syrup
- 2 1/2 oz Sour mix

Directions:

Combine all ingredients in a mixing glass and shake. Strain into rimmed martini glass. Garnish with iced graham cracker or sugar coated lime wedge, or raspberries.

Rim: Sugar or Vanilla Icing & Graham Cracker

Serve:  

Garnish:  

Tina Tiki Says . . .

"Lightly sweet and delicious, I love it!"



Apricot Margarita

A fruity tequila laden apricot sour style margarita that is 100% guaranteed to knock the stockings off apricot sour sucking grandmothers everywhere.

Ingredients:

- 1 1/2 oz **Voodoo Tiki Reposado Tequila**
- 1 oz Apricot brandy
- 1 Bar Spoon Sugar
- 1 oz Sour Mix
- 1 oz Fresh Lime Juice (Approx 1 Lime)
- 1 oz Cranberry
- 1/2 oz Orange Juice

Directions:

Combine all ingredients in a mixing glass, include the lime rind to extract essential oils while shaking. Shake vigorously. Strain into martini glass or over fresh ice. For frozen do not include the lime rinds and blend. If serving frozen, use crushed ice as opposed to blended smooth.

Rim: Salt or Sugar

Serve:  

Garnish:  & 



Johnny Tiki Says...

"If my grandmother wasn't a telephone pole she would consume these by the punchbowl full."



60

Fruit Punch Margarita

Delicious mixed as a single drink, but a party in a bowl when the recipe is multiplied and made as a punch. For added fizz, top with Sprite or your favorite champagne.

Ingredients:

- 1 1/2 oz **Voodoo Tiki Reposado Tequila**
- 1/2 Grand Marnier
- 3 oz Fruit Punch
- 1 oz Sour mix

Directions:

Combine all ingredients in a mixing glass with ice and shake. Strain into martini glass or pour into rocks glass. For frozen, combine all ingredients in a blender with ice and blend smooth. Garnish with orange, cherry and umbrella.

Rim: Sugar or Salt

Serve:   

Garnish:  &  

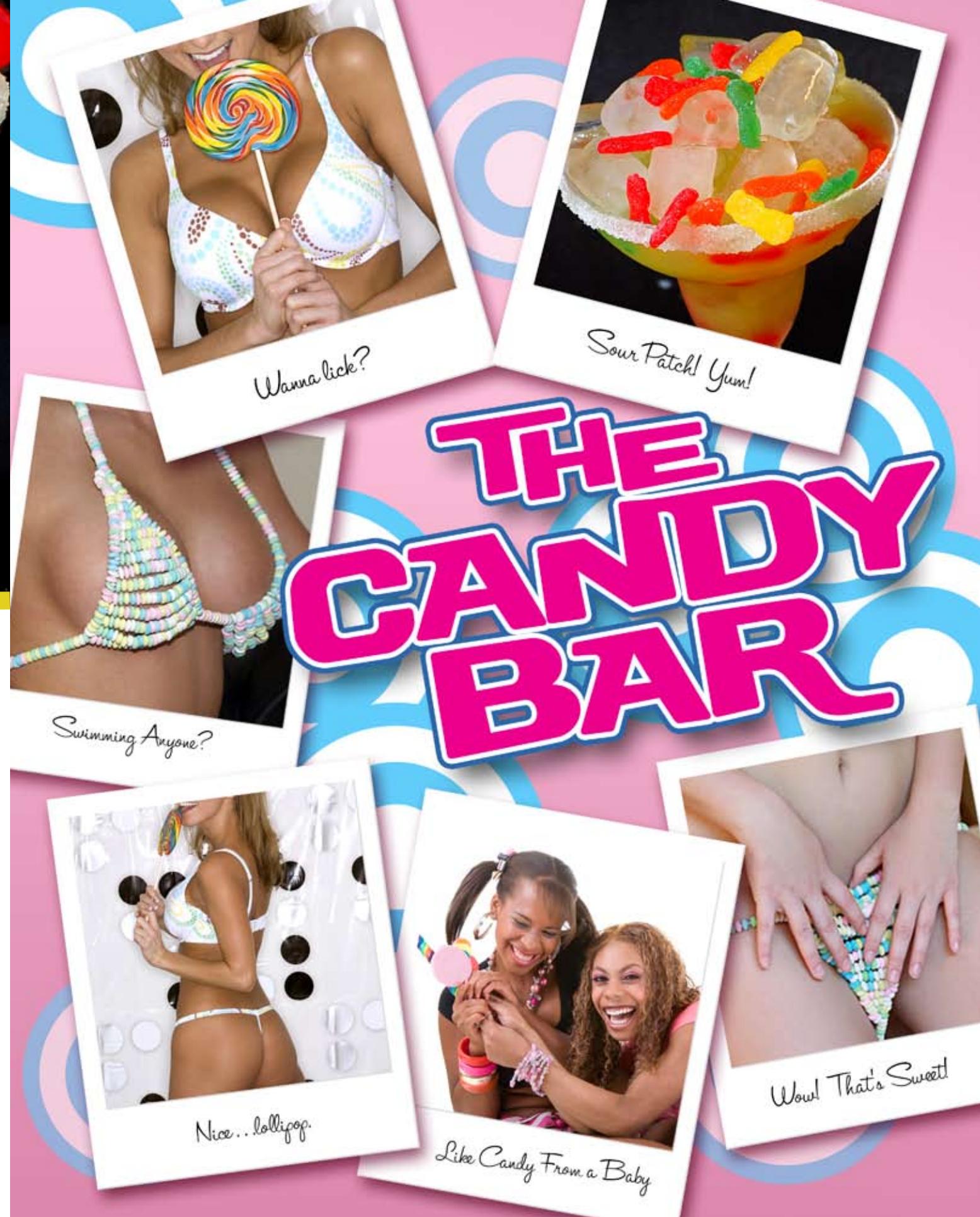


Johnny Tiki Says...

"I love fruit punch margaritas, but if anybody mistakes me for that fat bastard Kool Aid, there will be some ass kickings handed out."



61



THE CANDY BAR

62



Gummi Bear Margarita



You have to grow old, but you never have to grow up! This party sweet margarita is fun and carefree, and really tastes like the original Red Raspberry Gummi Bears by Haribo – mix in real Gummi Bears and watch your guests' eyes pop out of their heads!

Ingredients:

- 1 1/2 oz Voodoo Tiki Blue Dragon Blue Raspberry and Kiwi Infused Tequila
- 1 oz Watermelon Pucker
- 1/2 oz Triple Sec
- 1 oz Sour Mix
- 1 oz Cranberry Juice
- Dash of Grenadine

Directions:

Combine all ingredients and Shake. Serve on the rocks or up. Garnish with sugar coated lime wheel.

Rim: Sugar or Cinnamon



Garnish: 

Johnny Tiki Says . . .

“Created in Germany by the company Haribo, they were originally called Gummibär. The original flavors were Raspberry (red), Pineapple (white/clear), Orange, Strawberry (green), and Lemon (yellow). Now how about some Gummi Tikis?”



Chocolate Covered Cherry Margarita



63

Tastes like the famous brand of chocolate covered cherries that have syrup and cherry centers surrounded by a milk chocolate shell. Voodoo Tiki Reposado adds a distinct vanilla balance to round out the chocolate.

Ingredients:

- Lace martini glass with chocolate syrup
- 1 oz Voodoo Tiki Reposado Tequila
- 1 oz Cream de Cocoa
- 1 oz Godiva Chocolate Liqueur
- 1 oz Cherry Juice

- 1 oz Cranberry Juice
- 1/2 oz Grenadine

Directions:

Place all ingredients in a mixing glass and shake. Using chocolate syrup and a frozen or chilled glass, decorate the glass interior with chocolate. Strain contents into glass. Garnish with chocolate syrup covered cherry.

Rim: Salt or Sugar



Garnish: 

Johnny Tiki Says . . .
“Chocolate and tequila (and Tikis!) are aphrodisiacs.”



Watcha' Macallit Mar-Tiki



The best part about drinking these chocolaty, nutty and delicious, Mar-Tiki style margaritas is that you don't even have to try to remember what your drinking – just say, “Give me a Watcha' Macallit”.

Ingredients:

- 1 oz Voodoo Tiki Reposado Tequila
- 1 oz Godiva Chocolate Liqueur
- 1/2 oz Frangelico
- 2 oz Half & Half
- 1 oz Cola
- Swirl Glass with Chocolate Syrup

Directions:

Decorate glass with chocolate syrup swirl. Combine all ingredients in a mixing glass except cola, shake. Strain into martini glass or over freshly iced rocks glass. Top with cola. Garnish with candy bar slice.

Rim: Chocolate Syrup



Garnish: 

Johnny Tiki Says . . .
“Last night I wound up with . . . Whatdo'Yacallher.”



64

Almond Joy Margarita

“Sometimes you feel like a nut, sometimes you don’t”. For a Mounds Mar-Tiki drop the amaretto and add an extra 1/2 ounce each of Godiva Chocolate Liqueur and Coconut liqueur.

- 1/2 oz Chocolate Syrup
- 1 bar spoon Coconut Flakes

Directions:

Combine all ingredients in a mixing glass except club soda, shake. Strain into martini glass or over freshly iced rocks glass. Top with club soda. Garnish with mini Almond Joy.

Rim: Brown Sugar or Salt or Sugar

Serve:  

Garnish: 

Ingredients:

- 1 oz **Voodoo Tiki Reposado Tequila**
- 1 oz Godiva Chocolate Liqueur
- 1 oz Amaretto
- 1 oz Coconut Liqueur
- 1 oz Half & Half
- 1 oz Club Soda

Johnny Tiki Says ...

“For the ultimate coconut flake rim, dip glasses in melted milk chocolate and roll in coconut flakes. Place completed glasses in freezer for 1/2 hour.”



65



Red Hots Margarita

(Also known as Valentine Margarita)

The old school cinnamon Red Hots candy Mar-Tiki style margarita, with it’s hot sensation and love red color makes a fantastic Valentines Day dessert margarita.

Serve it with milk or dark chocolate for an additional aphrodisiac temptation.

Ingredients:

- 2 oz **Voodoo Tiki Añejo Tequila**
- 1/2 oz Goldschlager
- 1/2 oz Cherry Juice
- 2 oz Cranberry Juice
- 1 oz Fresh Lime Juice

- 1/2 oz Grenadine
- 1-2 drops Tabasco Sauce

Directions:

Combine all ingredients in a blender with ice. Blend until Smooth. Garnish with whipped cream and sliced bananas. For an added garnish presentation garnish with vanilla cookie crumbs sprinkled on the whipped cream.

Rim: Cinnamon Sugar

Serve:  

Garnish: 

Johnny Tiki Says ...

“Control the heat with Tabasco drops, but don’t go over three or you’ll lose flavor. For high heat, shake with a sliced jalapeno pepper and strain out when pouring. For extreme heat use the shake technique with a habanero or scotch bonnet – Yeouch!”



67



Choco-covered Strawberry Mar-Tiki

Best served Mar-Tiki style, but for a frozen presentation omit the club soda and add ice and 1/2 fresh or frozen strawberries.

Ingredients:

- 1 oz **Voodoo Tiki Reposado Tequila**
- 1 1/2 oz Strawberry Liqueur
- 1 1/2 oz Godiva Chocolate Liqueur
- 1 oz Cranberry Juice
- 1 oz Club Soda
- Swirl Glass with Chocolate Syrup

Directions:

Combine all ingredients in a mixing glass with ice and shake vigorously. Strain into martini glass or for on the rocks, strain over freshly iced rocks glass. For frozen, combine all ingredients in a blender with iced and blend smooth.

Rim: Sugar or Chocolate

Serve:  

Garnish: 



Tina Tiki Says ...

“Serve with tuxedo dipped chocolate covered strawberries for the ultimate presentation.”



66



Sour Patch Margarita

Sweet, sour, delicious and fun! The sour from the candy begins to infuse the drink and the candies take on a wonderful texture as they chill ice-y cold.

Ingredients:

- 2 oz **Voodoo Tiki Tequila Green Dragon Lime Infused Tequila**
- 1/2 oz Midori Melon Liqueur
- 1/2 oz Triple Sec
- 1 oz Sour Mix

- 1 oz Orange Juice
- 1/2 oz Roses Lime Juice floated on top

Directions:

Combine all ingredients in a mixing glass with ice and shake. Pour over freshly iced rocks glass that has Sour Patch Kids mixed into the ice.

Rim: Sugar or Salt

Serve:  

Garnish: 



Johnny Tiki Says ...

“Sour Patch Kids were originally called Mars Men, the sour concept was added in the late 1970’s and in the mid 1980s, during the Cabbage Patch Kids dolls craze the product was renamed. Now where’s my Colecovision?”



68



69

Circus Peanut Margarita

Easily one of the craziest things you'll ever in a margarita glass. It's old-school, fun dip, bomb pop, circus surprise fun.

Ingredients:

- 1 1/2 oz Voodoo Tiki Reposado Tequila
- 2 oz Pisang Ambon® liqueur
- 1 oz Orange Juice
- 1 oz Rose's® lime juice

Directions:

Combine all ingredients in a mixing glass with ice and shake. Pour over freshly iced rocks glass that has Circus Peanuts Candy mixed into the ice.

Rim: Sugar or Cinnamon

Serve:

Garnish:



Johnny Tiki Says . . .

"Circus Peanuts Candy and Candy Corn taste very similar despite their different textures. Switch out the Circus Peanuts Candy for Candy Corns and you have a unique Halloween Candy inspired treat."



71

Lemonhead Candy Margarita

Sweet lemons mean one thing... Lemonheads! The old school candy drink is now liquified in a lemon-lime margarita hit as the sweet from the white cranberry and Kiwi Shakka combine with the fresh lemon juice and lime infused Voodoo Tiki Tequila.

Directions:

Combine all ingredients in a mixing glass with ice and shake. Pour over freshly iced rocks glass that has Lemonheads mixed into the ice.

Rim: Sugar

Serve:

Garnish:

Ingredients:

- 1 oz Voodoo Tiki Green Dragon Mandarin Lime Infused Tequila
- 1/2 oz Kiwi Shakka
- 1 oz Fresh Lemon Juice
- 3 1/2 oz White Cranberry Juice



Tina Tiki Says . . .

"Lemonheads are made by Ferrara Pan Candy Company, the same company that produces Jawbreakers, Atomic Fireballs, Original Boston Baked Beans, Alexander the Grape, and Red Hots. The company still exists at its original Chicago location. 2008 will be their 100th year in business."



Caramel Apple Margarita

The vanilla and caramel accents in Voodoo Tiki Reposado Tequila are driven to the max with the addition of the butterscotch schnapps and vanilla syrup.

Apple juice and Apple Shakka complete the apple.

Ingredients:

- 1 oz Voodoo Tiki Reposado Tequila
- 1 oz Butterscotch Schnapps
- 1 oz Apple Shakka

- 1 oz Apple Juice
- 1 oz Vanilla Syrup
- 1 oz Sour Mix

Directions:

Combine all ingredients in a mixing glass with ice and shake lightly. Strain into a martini glass or over crushed ice.

Rim: Sugar or Brown Sugar

Serve:

Garnish:



Tina Tiki Says . . .

"We love Shakka, but if you can't find it substitute apple schnapps – careful! Do not use sour apple unless you actually want a sour caramel apple."



70

Bottle Caps Margarita

There are only three delicious "grapes" in the world. Grape Chap-stick, grape Bubble Yum and grape Bottlecaps. Visually exciting and fun, this margarita is a guaranteed party hit. For Root Beer Bottle Caps flavor substitute Root Beer Schnapps for Grape Shakka and Sour mix in place of the white cranberry

Directions:

Combine all ingredients in a mixing glass with ice and shake. Pour over freshly iced rocks glass that has Bottle Caps mixed into the ice.

Rim: Sugar or Salt

Serve:

Garnish:

Ingredients:

- 1 oz Voodoo Tiki Green Dragon Mandarin Lime Infused Tequila
- 1 oz Grape Shakka
- 1 oz Hypnotic Liqueur
- 3 oz White Cranberry Juice

Johnny Tiki Says . . .

"Willy Wonka Candy Company Bottle Caps come in grape, cola, orange, root beer, and cherry flavors. Cherry replaced the original fifth flavor lemon-lime after two decades."



72

Fish Bowl Margarita



Despite the beautiful blue green ocean color, this party punch 'Rita actually tastes a lot like the original red Swedish Fish candy.

Ingredients:

- Serves 2 or more
- 2 oz **Voodoo Tiki Blue Dragon Blue Kiwi Infused Tequila**
- 2 oz Kiwi Shakka
- 1 oz Blue Curacao
- 1 oz Hypnotic Liqueur
- 5 oz White Cranberry Juice

Directions:

Combine all ingredients in a mixing glass with ice and shake. Pour over freshly iced rocks glass that has candy fish mixed into the ice.

Rim: Vanilla, Blue or Green Frosting

Serve:

Garnish:

Johnny Tiki Says . . .
"You don't have to make it in a fishbowl... but it helps."



73



Gumball Margarita



Fun and delicious, the gumball 'rita tastes remarkably like the classic candy.

Ingredients:

- 1 oz **Voodoo Tiki Blue Dragon Blue Kiwi Infused Tequila**
- 1 oz Apple Shakka
- 1 oz Hypnotic Liqueur
- 4 oz White Cranberry Juice

Directions:

Combine all ingredients in a mixing glass with ice and shake. Pour over freshly iced rocks glass that has gumballs mixed into the ice.

Rim: Sugar

Serve:

Garnish:

Johnny Tiki Says . . .
"Originally just a single penny, the current standard cost of one gumball in the United States is a quarter. Inflation sucks."



75



74

Junior Mint Mar-Tiki

"Who's gonna turn down a Junior Mint? It's chocolate, it's peppermint -- it's delicious! It's very refreshing!"

Ingredients:

- 1 oz **Voodoo Tiki Platinum Tequila**
- 1 oz Godiva Chocolate Liqueur
- 1 oz Peppermint Schnapps
- 1 oz Hershey's Chocolate Syrup
- 2 1/2 oz Half and half

Directions:

Combine all ingredients in a mixing glass with ice and shake vigorously. Strain into martini glass or for on the rocks, strain over freshly iced rocks glass. For frozen, combine all ingredients in a blender with iced and blend smooth.

Rim: Sugar or Chocolate Frosting

Serve:

Garnish:



Johnny Tiki Says . . .
"It's abnormally delicious as if affected by something beyond science -- something, perhaps, from above."



76



Jolly Rancher Margarita

It's like going back in time and popping an original sour apple Jolly Rancher in your mouth, back then they were just two cents a piece! Today mixing a dozen of these up in your ice can set you back a buck . . . but worth it!

Ingredients:

- 1 oz **Voodoo Tiki Blue Dragon Blue Raspberry** and Kiwi Infused Tequila
- 1 oz Peach Schnapps
- 1 oz Sour Apple Pucker
- 2 1/2 oz Cranberry Juice

Directions:

Combine all ingredients in a mixing glass, include the lime rind to extract essential oils while shaking. Shake vigorously. Strain into Martini Glass or over fresh ice. For frozen do not include the lime rinds and blend. If serving frozen, best served with crushed ice as opposed to blended smooth.

Rim: Sugar

Serve:

Garnish:



Johnny Tiki Says . . .
"Wiki says the name "Jolly Rancher" was used to suggest western hospitality . . . go figure."



Bloody Maria Margarita



Drop the vodka and add tequila to turn a mundane Mary into a sexy and exciting Maria! Great as a pre lunch or brunch drink. An appetizer in a glass.

Ingredients:

- 2 ounces **Voodoo Tiki Añejo Tequila**
- 4 ounces Tomato Juice
- Juice from half a large, fresh lemon
- Dab fresh horseradish
- Dash Worcestershire sauce
- Dash Tabasco
- Pinch celery salt

Pinch freshly ground pepper
Pinch salt

Directions:

Combine all ingredients and shake well. Serve over ice or in an ice cold chilled glass.

Rim: Salt

Serve:

Garnish:

Tina Tiki Says . . .

“Control the spice with Tabasco drops and make sure to offer extra celery and a skewer of olives as a garnish and treat.”



77

Hot Shot Mar-Tiki

79



It's an actual hot shot that is best served to hotshots, Makes a beautiful presentation and despite the simplicity always draws a crowd. A snack in a shot glass.

Ingredients:

- 2 1/2 oz **Voodoo Tiki Platinum Tequila**
- 1 Jalapeno for Hot
- 2 Jalepeno for Hotter

Directions:

Thoroughly clean a red and green jalepeno pepper and serve with a tasty shot of Voodoo Tiki Añejo – best served neat, which means not chilled

Rim: Salt

Serve:

Garnish:

Johnny Tiki Says . . .

“Simple and hot, I drink them a lot, but the pepper shot is not for the faint of heart. I’m a Poet, and now you know it . . .sort of.”



78

Ice Hot Margarita

Ice cold yet peculiarly hot, the heat is hidden by the shaking of and then removal of jalepenos in the mix. You won't see them, but you'll taste them! A very interesting and exhilarating margarita.

Ingredients:

- 1 1/2 oz **Voodoo Tiki Platinum Tequila**
- 1 oz Pineapple Juice
- 1 Jalapeno Pepper
- 2 oz Fresh Lime Juice
- 1 oz Sour Mix

Directions:

Slice jalepeno into thick rings. Remove seeds. Combine all ingredients, including pepper rings, in a mixing glass and shake well. Strain into martini glass or over freshly iced rocks glass being careful that no seeds sneak through.

Rim: Salt

Serve:

Garnish:



Tina Tiki Says . . .

“Great choice as a cocktail served with sizzling fajitas or chips and dip.”



80



Sangreal Margarita

Great breakfast or lunch drink that fans of tequila and Bloody Mary drinks will love. Make sure to serve with a plenty of ice, a big fresh celery stick and a toothpick of at least three olives.

Ingredients:

- 1 1/2 Oz **Voodoo Tiki Platinum Tequila**
- 1 oz Grand Marnier
- 1 oz Fresh Lime Juice (Approx 1 Lime)
- 4 oz Bloody Mary Mix

Directions:

Combine all ingredients in a mixing glass with ice and shake. Strain into a martini glass or over freshly iced rocks glass.

Rim: Salt

Serve:

Garnish:



Johnny Tiki Says . . .

“Do not add two olives unless proceeding on to three. Do not reach four or you will have passed three. Five is out. Three is the number, and the number shall be three. Now where did I leave that Holy Hand Grenade?”



VOODOO TIKI TEQUILA

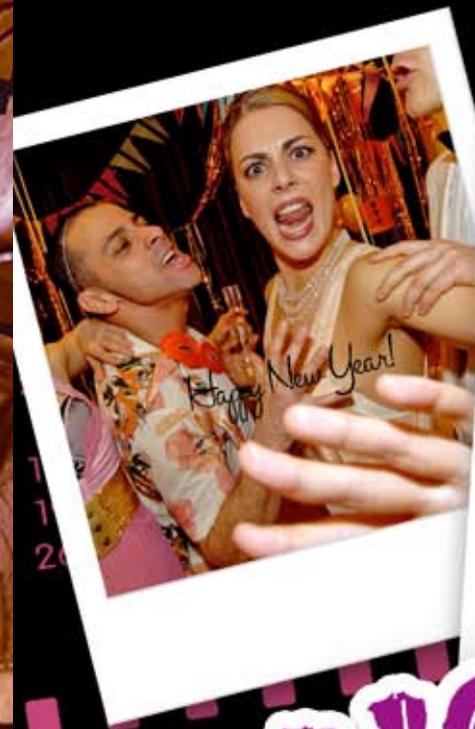
ULTRA PREMIUM 100% WEBER BLUE AGAVE
AND INFUSED ARTESIAN TEQUILAS

OPEN UP A BOTTLE AND YOU'LL FIND...
... THERE'S MAGIC INSIDE.



BALCONY: BLANCO PLATINUM, REPOSADO ULTIMO, ANEJO ULTIMO, 3 YEAR ANEJO FAMILY RESERVE.
ORCHESTRA: MANDARIN LIME INFUSED GREEN DRAGON, BLUE RASPBERRY KIWI INFUSED BLUE DRAGON,
PRICKLY PEAR INFUSE DESERT ROSE

www.voodooiki.com



New Year!



Santa's Helper



Heaven & Hell Party

HOLIDAY MARGARITA



Lingerie Party



Sushi Anyone?



Oh Salute that flag!

New Year Margarita

Honey melon sweet, this Mar-Tiki style margarita is a sexy and seducing accompaniment to a New Year or anniversary toast.

Ingredients:

- 1 oz Blue Dragon Blue Raspberry and Kiwi Infused Tequila
- 1 oz Midori Melon Liqueur
- Chilled Champagne

Directions:

Pour Blue Kiwi Infused Voodoo Tiki Tequila and melon liqueur ingredients into a cocktail shaker. Add crushed ice and let stand for five seconds. Shake vigorously for five seconds. Strain into martini glass. Fill the glass with chilled Champagne.

Rim: Sugar



Garnish:



Johnny Tiki Says . . .

"Count down to midnight any night of the year with this bubbly melon sweet sensation. Works great with Voodoo Tiki Platinum too!"

Kon Tiki Margarita

Creamy Tiki, this cold tasty and refreshing Tiki inspired cocktail gets an added punch of flavor from ice cream in the mix. Fans of Mudslides, Bushwackers and Piña-Coladas will love this poolside warm weather party drink.

Ingredients:

- 1 1/2 oz Voodoo Tiki Reposado Tequila
- 1 oz Godiva Chocolate Liqueur
- 2 oz Pineapple Juice
- 1 oz Cream
- 1 heaping Bar Spoon Vanilla ice cream

1 oz Vanilla Syrup
Top with Cola (after Shake)

Directions:

Combine all ingredients and shake. Top with cola. For a frozen presentation add ice in a blender with all ingredients and triple the ice cream scoops.

Rim: Sugar



Garnish:



Tina Tiki Says . . .

"A spring or summer Luau is a great get together and opportunity to mix and sample interesting tiki, rum and tequila cocktails"

I Did What Last Night?

Strawberry and banana flavors combine, but be careful as this lovers holiday Rita contains four ounces of liquor . . .and an additional chocolate shot side car. Serve as a dessert with chocolate covered strawberries after a romantic meal.

Directions:

Combine all ingredients in a mixing glass and shake. Strain into martini glass. Serve with Godiva Chocolate liqueur side car. For frozen, add light ice and blend smooth. Garnish with strawberries or banana.

Rim: Sugar



Garnish:

Ingredients:

- 2 oz Voodoo Tiki Añejo Tequila
- 1 oz Strawberry Liqueur
- 1 oz Banana Liqueur
- 2 oz Sour Mix
- 1 oz side car shot of Godiva Liqueur



Johnny Tiki Says . . .

"I did what!? . . . with whom!?"

Mai Tai Margarita

The first true tequila Mai Tai, It's out of this world! Sweet, sour, mint, nut and tang join forces, as history and the future collide to form a new favorite based upon an old classic.

- 1 dash Rose's Lime Juice
- 1 Sprig of Fresh mint

Directions:

Combine all ingredients and shake. Top with dash of Rose's lime juice and mint sprig.

Rim: Sugar



Garnish:

Ingredients:

- 1 oz Voodoo Tiki Reposado Tequila
- 1 oz ml Dark Rum
- 1 oz Amaretto
- Juice from a fresh lime
- 1 oz Vanilla syrup
- 1 oz Pineapple Juice



Johnny Tiki Says . . .

"The original Mai Tai was invented at the Trader Vic's "Polynesian-style" restaurant in Oakland, California in 1944. "Maita'i" is the Tahitian word for "good," but figuratively it means "Out of this world!"



Tiki Colada

The 4th of July Margarita



The ultimate Tiki-Colada, this jumbo cocktail is powered by vanilla ice cream which brings smoothness, creaminess and an extra punch of taste. It's coconut. It's pineapple. It's delicious.

Ingredients:

- 1 oz Voodoo Tiki Platinum Tequila
- 1 oz Dark Rum
- 1 oz Malibu Rum
- 3 heaping bar spoons of vanilla ice cream
- 2 oz Pineapple Juice
- 2 oz Coco Lopez

Johnny Tiki Says . . .

"Prefer Chocolate? No problem. Omit the pineapple juice and replace with 1 oz of chocolate syrup and 1 oz of cream or milk. The cocktail becomes less piña colada and more Bushwhacker, yet still every bit as delicious."



Directions:

Combine all ingredients in a blender with ice. Blend smooth.

Rim: Sugar

Serve:

Garnish:



85

Halloween Party Margarita

Zombie Mar-Tiki



Based upon the rum Zombie cocktail, so named for being exceptionally strong and the perceived effects the libation will have upon the drinker. Its smooth, fruity taste works to conceal its high alcoholic content.

Ingredients:

- 1 oz Voodoo Tiki Reposado Tequila
- 1 oz Mango Rum
- 1 oz Dark Rum
- 1 oz Pineapple Juice
- 1 oz Orange Juice

Johnny Tiki Says . . .

"In my glass . . . in my glass – Zombie, Zombie, Zombie – bie –bie."



- 1 oz Vanilla Syrup
- 1/2 oz Fresh Lime Juice

Directions:

Combine all ingredients in a mixing glass with ice and shake. Strain into a chilled martini glass or over fresh ice in a Tiki Mug or Rocks Glass.

Rim: Salt or Sugar or Brown Sugar or Vanilla Icing

Serve:

Garnish:



87

Lava Flow

Pool Party Margarita



86

The ultimate fruit smoothie poolside frozen drink, the Lava Flow is a coconut strawberry banana fresh fruit extravaganza – and the flowing lava is a fun kinetic interactive twist.

Ingredients:

- 1 oz Voodoo Tiki Reposado Tequila
- 2 oz Malibu® coconut rum
- 1 oz Strawberry Liqueur
- 1/2 Vanilla Syrup
- 1 1/2 oz Pineapple Juice
- 2 oz Cream of coconut
- 1/2 cup of strawberries (set aside half)
- 1 ripe banana (set aside half)



Johnny Tiki Says . . .
"Wow . . . just wow."

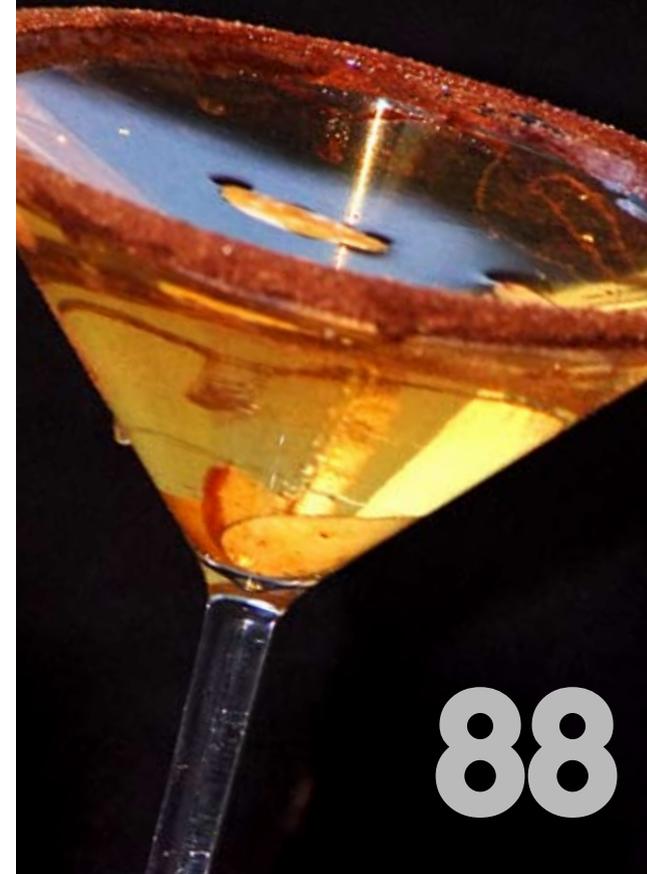
Directions:

Set aside 1/2 your banana, 1/2 your strawberries and the strawberry liqueur. Combine remaining ingredients in a blender with ice. Blend smooth. While blending smooth, slice remaining bananas and strawberries. Pour into chilled Mug and top with sliced fruit. Drizzle strawberry liqueur on top.

Rim: Sugar or Vanilla Frosting

Serve:

Garnish:



88

Howdy Pilgrim Mar-Tiki

An interesting almost pumpkin like flavor with a delicious cinnamon finish, this isn't an everyday margarita. It's best served as an after dinner or dessert drink after a hearty thanksgiving meal.

Ingredients:

- 1 oz Voodoo Tiki Anejo Tequila
- 1 oz Golschlager
- 1 oz Amaretto
- 2 oz Cranberry Juice
- 1 oz Sprite



Johnny Tiki Says . . .

"If you're mixing this drink on Thanksgiving you are a true die hard, and I am proud to know you."

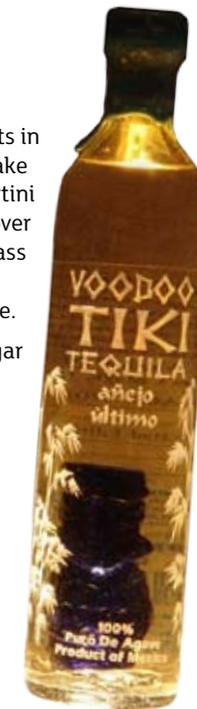
Directions:

Combine all ingredients in a mixing glass and shake well. Strain into a martini glass and garnish, or over a freshly iced rocks glass with almonds and an orange mixed in the ice.

Rim: Cinnamon or Sugar

Serve:

Garnish:





89

The Hannukah Song Mar-Tiki

An interesting and unique Mar-Tiki style holiday mix

Ingredients:

- 1 oz **Voodoo Tiki Reposado Tequila**
- 1 oz Sour Apple Pucker
- 1/2 oz Creme de Noyaux
- 1/2 Amaretto
- 1 1/2 oz Cranberry Juice
- 1 oz Sour Mix

Directions:

Combine all ingredients in a mixing glass and shake well. Strain into a martini glass and garnish, or strain into a freshly iced rocks glass.

Rim: Sugar

Serve:  

Garnish: 



Johnny Tiki Says . . .

"When you feel like the only kid in town without a Christmas tree, Mix this entire list of margaritas, just for you and me."



Bottoms Up!



Now that's a low fat lunch.



Where's my Margarita?

MARGARITA PALOOZA



Throw your roles in the sky . . .
... wave 'em side to side!



PARTY!



Hey... no secrets!



The night was a Blur.

Christmas Mint Vanilla Rita

Mama in her kerchief and Poppa in his cap aren't settling down for a long winter's nap after this! They'll be up partying all night long! Vanilla, mint and sweet – Now adults can't wait for Christmas either!

Ingredients:

- 1 oz **Voodoo Tiki Blanco Platinum Tequila**
- 1/2 oz Green Creme de Menthe
- 1/2 oz Vanilla Vodka
- 1/2 oz Vanilla Syrup
- 3 oz White Cranberry Juice
- 3-5 Cherries
- Mint Leaves

Directions:

Combine all liquid ingredients in a mixing glass and shake well. Strain into a martini glass and garnish with mint sprigs and cherries, or strain into a freshly iced rocks glass with mint leaves and cherries mixed in the ice. Garnish with candy cane or peppermint stick.

Rim: Colored Sugar or Green or Red Frosting

Serve:  

Garnish: 



Tina Tiki Says . . .

"Originally created by my dear elven friends Jingle and Jangle while we were on expedition at the Isle of Misfit Toys. Wow, Elves sure know toys, cookies and tequila!"



90

91

VSOP Cognac Margarita

Hennessey is one of the oldest and most famous cognac brandys, making it the perfect compliment to Voodoo Tiki's three year old cognac standard Extra Añejo. It's the ultimate brandy-tequila elixir. Everything else is second best.

Ingredients:

- 2 oz. Three Year Old Extra Añejo Voodoo Tiki Tequila Family Reserve
- 2 oz. Hennessey Cognac Brandy
- ½ oz Grand Marnier
- 1 oz Fresh Lime Juice

Directions:

Combine all ingredients over ice and stir. Or for Mar-Tiki style combine all ingredients in a mixing glass, stir and strain into martini glass.

Rim: None

Serve:  

Garnish: 



Johnny Tiki Says . . .

"The Hennessey company was born when the Irishman Richard Hennessey, who had been a mercenary for the French king, was compensated with land in the town of Cognac France in 1765. Today it is owned by Louis Vuitton."

92

Mojito Margarita

Careful! The combination of sweetness and refreshing citrus and spearmint flavors mask the potent kick of the tequila and rum.

Ingredients:

- 1 oz Voodoo Tiki Platinum Tequila
- 2 oz Light Rum
- 1 oz Fresh Lime Juice
- 2 oz Club Soda
- Mint Leaves
- Bar spoon of sugar

Directions:

Muddle mint leaves in a mixing glass with tequila and rum. Add ice and one ounce of fresh lime juice and shake. Allow to sit for 5 seconds while you coat the glass rim in pure cane sugar. Strain into martini glass for Mar-Tiki style or strain over freshly iced rocks glass for on the rocks.

Rim: Sugar

Serve:  

Garnish:  & 



Johnny Tiki Says . . .

"Although in Voodoo, Mojo is a divine power, Mojito is actually a diminutive of the latin form of the word Mojo which is a Cuban sauce made with garlic, olive oil and a citrus juice, primarily lime or orange. That must be a divine sauce!"

93

Hypnotiq Margarita

Hypnotizing and delicious, it's irresistible and impossible to drink just one.

Ingredients:

- 1 1/2 oz Voodoo Tiki Blue Dragon Blue Raspberry and Kiwi Infused Tequila
- 1 oz Hypnotiq® liqueur
- 1/2 oz Blue Curacao
- 2 oz sweet and Sour Mix
- 1 oz Pineapple Juice
- Dash Blue curacao for color

Directions:

Combine all ingredients in a mixing glass with ice and shake. Or for Mar-Tiki style combine all ingredients in a mixing glass, shake and strain into martini glass.

Rim: Sugar

Serve:  

Garnish: 



Johnny Tiki Says . . .
"Hypnotize the lady in your life with an after dinner Hypnotic Margarita."

Purple Margarita

If a Purple Hooter crashed into a Margarita at 100 miles per hour you would wind up with a Purple Margarita! Raspberry liqueur, such as Chambord, takes the place of the orange peel flavored triple sec while a shot of 7 Up after the shake kicks in some kinetic fizz.

Ingredients:

- 1 oz Voodoo Tiki Reposado Tequila
- 1 1/2 oz Raspberry liqueur
- 2 oz Sour Mix
- 1/2 oz Rose's® lime juice
- 1 oz 7 Up

Directions:

Muddle mint leaves in a mixing glass with tequila and rum. Add ice and one ounce of fresh lime juice and shake. Allow to sit for 5 seconds while you coat the glass rim in pure cane sugar. Strain into martini glass for Mar-Tiki style or strain over freshly iced rocks glass for on the rocks.

Rim: Sugar

Serve:   

Garnish:  & 



Johnny Tiki Says . . .

"One eyed, one horned, flying purple people eater . . . sounds like my last one night stand. The bitch gave me termites!"

94



Tennessee Whiskey & Tequila

T-N-T Lemonade

Tequila and Tennessee Whiskey hard lemonade – thirst quenching and delicious – the flavor is explosive.

Ingredients:

- 1 oz **Voodoo Tiki Reposado Tequila**
- 1 oz Tennessee Whiskey
- 1/2 oz Triple Sec
- 3 1/2 oz Sour Mix
- 1/2 Fresh Lemon Juice
- 1 Bar Spoon Sugar

Directions:

Combine all ingredients in a glass with ice and shake. Best served on the rocks.

Rim: Salt or Sugar

Serve:  

Garnish:  & 

Johnny Tiki Says . . .

“Voodoo Tiki is aged in brandy barrels giving T-N-T a double whiskey kick.”



95



Blue Lagoon Margarita

Gorgeous in color and delicious in taste the Blue Lagoon Margarita is a sweet and sexy pool or beachside refreshment. Translucent blue crystal waters in a tasty and refreshing margarita, and the bubbles give it a light and airy lift.

Ingredients:

- 2 oz **Voodoo Tiki Blue Dragon Blue Raspberry and Kiwi Infused Tequila**
- 1/2 oz Blue Curacao Liqueur
- 2 oz Pineapple Juice
- 1/2 Oz Rose's® lime juice
- Top with 7 Up or Sprite

Directions:

Combine all ingredients except 7 Up in a mixing glass with ice and shake. Strain into a martini glass or over freshly iced rocks glass. Top with Sprite or 7 Up.

Rim: Sugar or Salt

Serve:  

Garnish:  & 

Tina Tiki Says . . .

“Tropical and delicious, a tasty and refreshing drink, especially when served with a fresh fruit snack.”



97



Japanese Cherry Blossom Mar-Tiki

Fresh, exotic and delicious, best served with sushi!

Ingredients:

- 1 oz **Voodoo Tiki Desert Rose Prickly Pear Infused Tequila**
- 2 oz Sake
- 1 oz Cherry Syrup
- 1 oz Sour Mix
- 1 oz Fresh Lemon Juice (Approx 1 Lemon)
- splash of Grenadine

Directions:

Combine all ingredients in a mixing glass and shake. Strain into martini glass or over fresh ice.

Rim: Cinnamon or Cinnamon Sugar

Serve:  

Garnish:  & 

Johnny Tiki Says . . .

“For a sexy and fun romantic dinner date, pick up some sushi, mix up some JCB Margaritas and garnish them with exotic flowers. Dinner isn't the only thing that will come easy that evening. Works for me everytime.”



96



Tequila Chocolate Mudslide

A chocolate lovers delight, delicious frozen but easy to guzzle on the rocks. Try it once and you'll be hooked.

Ingredients:

- 1 oz **Voodoo Tiki Reposado Tequila**
- 1 oz Coffee Liqueur (Kahlua or Tia Maria)
- 2 oz Irish Cream (Bailey's)
- 1 oz cream, half & half or milk
- 2 Bar spoons of Vanilla Ice Cream
- 1 Bar Spoon Hershey Syrup
- Spiral Chocolate Syrup in glass

Directions:

For a frozen presentation, combine all ingredients in a blender and blend smooth. For on the rocks combine all ingredients in a mixing glass and shake well. Allow to sit for five seconds while you decorate the glass with chocolate syrup. Give one additional quick shake and pour full contents into decorated rocks glass.

Rim: Chocolate

Serve:   

Garnish: 

Johnny Tiki Says . . .

“Tequila was meant to be a mudslide. Viva La Mexican mudslide!”





Mas Tequila Rumrunner

You'll never drink a naked rum runner again! The heavy rum base, banana liqueur and fruit juices make it sweet, while the tequila gives it balance and a kick. Like Johnny Tiki says, "Tequila naked drinks - bad - Tequila naked girls -good!"

Ingredients:

- 1 oz **Voodoo Tiki Platinum Tequila**
- 1 oz Gold Rum
- 1 oz Blackberry brandy
- 1 oz Dark rum
- 1/2 oz Banana liqueur

- 1/2 oz Grenadine syrup
- 2 oz Pineapple juice
- 1 oz Orange juice

Directions:

Combine all ingredients in a huge glass with ice and shake. For frozen, combine all ingredients with ice and blend smooth. Garnish with orange and cherry.

Rim: Sugar or Cinnamon



Serve:

Garnish:  & 



Johnny Tiki Says . . .

"The name rum runner is derived from the illegal business of smuggling alcoholic beverages via water to circumvent taxation or prohibition. Prohibition can suck my wood. Mas tequila!"

99

Yucatan Ice Tea

OK . . .so it's more a tequila heavy Long Island Ice Tea than a margarita, but so what? Tequila has always been the tastiest part of the long Island Ice Tea, so this recipe is way overdue. Drink two of them and let's see if you still care about the name.

Ingredients:

- 2 oz Voodoo Tiki Platinum Tequila
- 1 oz Vodka
- 1 oz Gin
- 1 oz Light Rum

- 3 oz Sour Mix
- Top with Cola

Directions:

Combine all ingredients except cola in a huge glass with ice and shake. Top with cola for color. Garnish with lemon wheel and mint leaves.

Rim: Sugar



Serve:

Garnish:  & 



Johnny Tiki Says . . .

"Legend has it that the Long Island Ice Tea was invented during the Prohibition era, as a way of taking the appearance of a non-alcoholic drink. For an "Electric Iced Tea" use blue curacao instead of triple sec and top with sprite in lieu of cola. Viva' Tequila!"



100

Become a Tequila Expert!

Get Your Official PERSONALIZED

Voodoo Tiki Tequila University

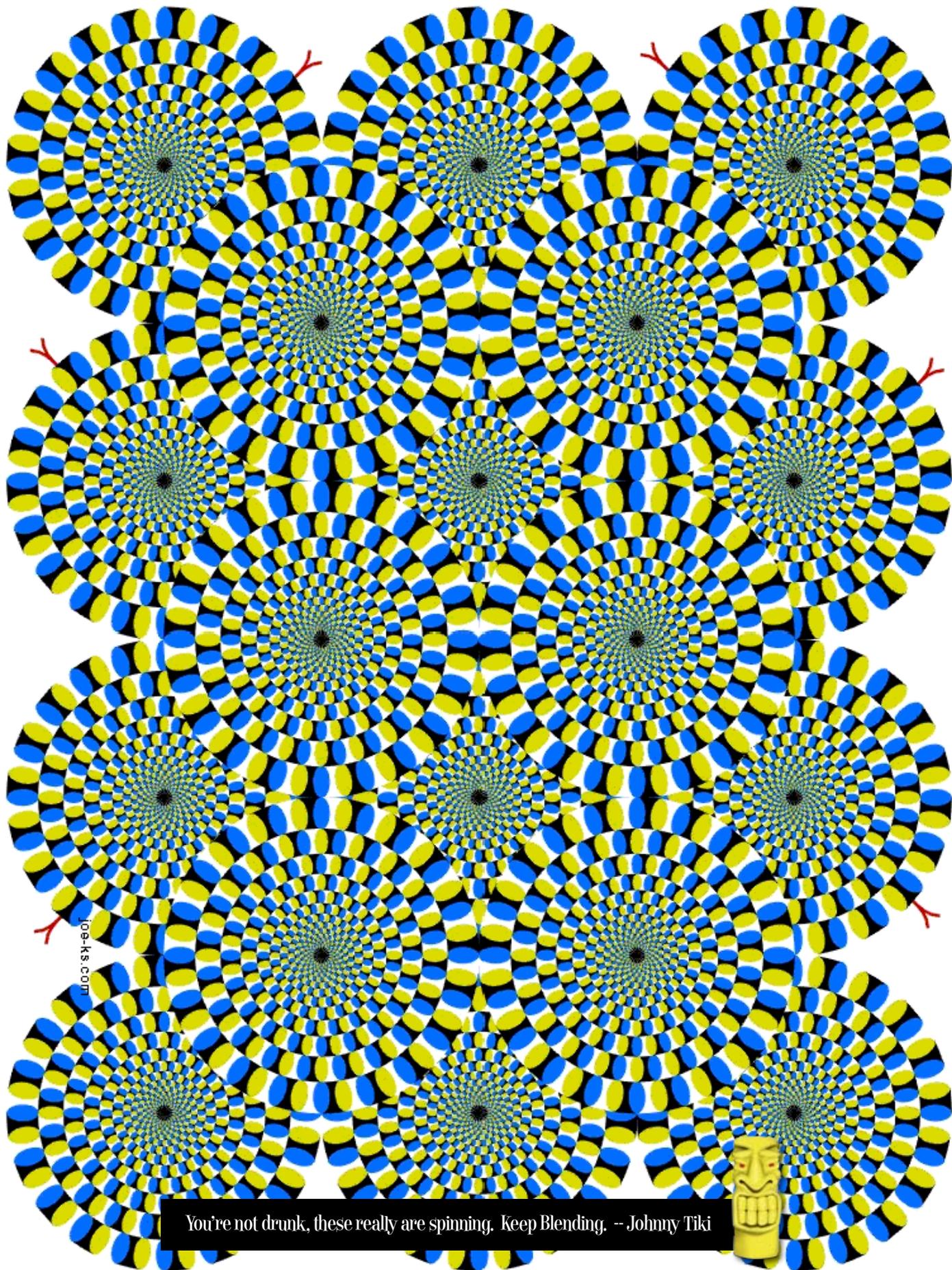
Diploma Online Now at

www.VoodooTiki.com



Johnny Tiki Says: "If Your Liquor Store Doesn't Carry Voodoo Tiki, kick the Owner in the Ol' Bean Bag!"





Joe-Ks.com

You're not drunk, these really are spinning. Keep Blending. -- Johnny Tiki

