

# imbibe LIQUID CULTURE

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[HOME](#) | [RECIPES](#) | [COCKTAIL RECIPES](#)

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## Rosarita

In this zingy cocktail, blanco tequila provides the perfect foil for a tangy strawberry shrub. Cocchi Americano and grapefruit juice lend bitterness and a hint of herbaceousness.

1½ oz. blanco tequila  
¾ oz. strawberry shrub  
¾ oz. Cocchi Americano  
½ oz. fresh grapefruit juice  
Tools: shaker, strainer  
Glass: rocks  
Garnish: grapefruit wedge

Combine all ingredients in a shaker with ice. Shake and strain into a rocks glass over fresh ice. Garnish.

**Strawberry shrub:** Combine 1 lb. of strawberries and 1 cup of sugar in a large bowl and cover. Place in the fridge overnight. The next day, juice 1 stalk of fresh rhubarb (optional) and add the rhubarb juice and 8 oz. of Champagne vinegar to the strawberry mixture. Stir to combine and strain into a large jar. Add 1 Tbsp. of honey, 1 sprig of mint and 1 cinnamon stick and let the mixture steep overnight. Store in the fridge until use.

*Regina Butler, [Blackbird](#), San Francisco*