



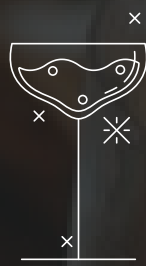
CANCUN COCKTAIL GUIDE



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WELCOME TO CANCUN



Thank you for downloading our
cocktail guide.

Nakú is a private chef service based
in Cancun, Mexico specializing in
private dining experiences,
brunches, bachelorette
celebrations, and bartender services
throughout the Riviera Maya.

We hope these recipes bring a taste
of Mexico to your home.



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01.

Traditional Mexican Margarita

Instructions:

Rim the Glass: Rub a lime wedge on the rim, dip in salt.

Mix: Combine tequila, lime juice, and Cointreau in a shaker with ice. Shake well, then pour over ice in the glass.

For Frozen: Blend all ingredients with ice until smooth, then pour into a salted-rim glass.

Garnish with a lime wheel, and enjoy!

Ingredients:

2 oz tequila

1 oz freshly squeezed lime juice

1 oz Cointreau or triple sec

0.5 oz simple syrup

Salt (for the rim)

Ice



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02. Mango Ginger Margarita

Instructions:

Rim the Glass: Run a lime wedge around the rim and dip it in salt.

Blend: In a blender, combine tequila, Cointreau, lime juice, previously blended mango and ginger puree, and a handful of ice. Blend until smooth.

Serve: Pour into the salted glass, garnish with a lime wedge or mango slice, and enjoy!

Ingredients:

2 oz tequila

1 oz freshly squeezed lime juice

1 oz Cointreau or triple sec

1–2 small slices of fresh ginger

1 cup frozen or fresh mango (pureed in the blender with ginger slices and simple syrup to taste)

Salt or Tajin (for the rim)

Ice



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03.

Hibiscus Rosemary Margarita

Instructions:

Rim the Glass: Rub a lime wedge on the rim, dip in salt or sugar.

Mix: In a blender, combine tequila, lime juice, simple syrup, hibiscus-rosemary water, and ice. Blend until smooth.

Garnish: Pour into the prepared glass and garnish with a lime wedge or a rosemary sprig!

Ingredients:

2 oz tequila

1 oz fresh lime juice

1 oz simple syrup (adjust to taste)

1 cup hibiscus-rosemary water (recipe on next page)

Salt or sugar for the rim

1 cup ice



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Hibiscus Rosemary Margarita Mix

Instructions:

1. Bring the water to a boil.
2. Add the dried hibiscus flowers and rosemary.
3. Reduce heat and simmer for 10 minutes.
4. Strain the mixture and let it cool. Store in the fridge until ready to use.

Ingredients:

4 cups water

1 cup dried hibiscus flowers

3–4 sprigs fresh rosemary



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BONUS RECIPE

Traditional Mexican Cantarito

Instructions:

Rim the Cup: Rub a lime wedge around the rim of a clay cup (or regular glass) and dip it in Tajín or salt. **Mix the Drink:** In the cup, add tequila, lime juice, orange juice, grapefruit juice, and a pinch of salt. Stir to combine. **Add Ice and Soda:** Fill the cup with ice and top off with grapefruit soda.

Ingredients:

2 oz tequila

1 oz fresh lime juice

1 oz fresh orange juice

1 oz fresh grapefruit juice

1 splash grapefruit soda (e.g., Squirt or Fresca)

Pinch of salt

Ice

Tajín or salt (for the rim)



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