

FROZEN MARGARITA

SRV. SIZE	12 oz.
YIELD	3 gal.
ABV	9%* / 10%†

The frozen Margarita is an institution. That being said, everyone has their own stance on how it should taste. To appease any palate, we have two different tried-and-true versions. Keep reading for a simple way to add a touch of heat to cool you down!

INGREDIENTS	BATCH QUANTITIES			
	*SWEET		†TART	
	L / qt.	oz.	L / qt.	oz.
Patrón Silver	1.5	48	2.25	72
Citrónge Orange Liqueur	1.5	48	1	32
Lime Juice ¹	1.5	48	2	64
Simple Syrup	2.25	72	2.25	72
Filtered Water	5.25	168	4.5	144

method.

1. Make sure the pulp is strained out of lime juice (if using pasteurized juice, use a new, unopened bottle and shake before opening).
2. Add Patrón Silver, Citrónge Orange Liqueur, and remaining ingredients to a clean, food-safe 22 qt. container.
3. Stir to mix completely.
4. Fill the frozen machine to its fill-line. Follow the machine's instructions and be careful not to overfill.
5. Refrigerate the leftover batch for up to seven days.

glass.

12 oz. pour in an Old Fashioned or Margarita glass

garnish.

Lime wheel or lime wedge

optional: make it spicy.

- a. Roughly chop three whole jalapeños for each 750 mL to be infused.
- b. Combine chopped jalapeños and tequila in a food-safe container and allow to sit for one hour.
- c. Strain out using a fine strainer.
- d. Substitute this infused Patrón Tequila in either the sweet or tart recipes.

SUGGESTED BRANDS

¹ Natalie's Orchid Island Juice Company



FROZEN EL DIABLO

SRV. SIZE	12 oz.
YIELD	3 gal.
ABV	8%

This iconic tequila cocktail gets a refresh in the frozen machine. Its rich, frozen texture holds the blackcurrant float atop of the glass to create a beautiful drink that folks will see served and immediately want to order.

INGREDIENTS	BATCH QUANTITIES	
	L / qt.	oz.
Patrón Silver	2.5	80
Ginger Syrup ¹	1	32
Lime Juice ²	1	32
Simple Syrup	0.75	24
Filtered Water	6.75	216

method.

1. Make sure the pulp is strained out of lime juice (if using pasteurized juice, use a new, unopened bottle and shake before opening).
2. Add Patrón Silver and remaining ingredients to a clean, food-safe 22 qt. container.
3. Stir to mix completely.
4. Fill the frozen machine to its fill-line. Follow the machine's instructions and be careful not to overfill.
5. Refrigerate the leftover batch for up to 7 days.

glass.

12 oz. pour in a Highball glass; float blackcurrant syrup³ on each individual serving

garnish.

Lime wedge

SUGGESTED BRANDS

¹ Pickett's Hot & Spicy ² Natalie's Orchid Island Juice Company ³ Monin



FROZEN PATRÓN STAR MARTINI

SRV. SIZE	12 oz.
YIELD	3 gal.
ABV	9%

One of the best-selling drinks in London reimaged with Tequila Patrón, this cocktail is classically served with a pour of sparkling wine on the side, which we have included right in the batch. The richness of the vanilla is balanced by the bracingly tart passionfruit.

INGREDIENTS	BATCH QUANTITIES	
	L / qt.	oz.
Patrón Silver	2.25	72
Passionfruit Purée ¹	1	32
Sparkling Wine ²	0.75	24
Vanilla Extract ³	0.125	4
Lime Juice ⁴	0.375	12
Simple Syrup	2.5	80
Filtered Water	5	160

- method.**
1. Make sure the pulp is strained out of lime juice (if using pasteurized juice, use a new, unopened bottle and shake before opening).
 2. Add Patrón Silver and remaining ingredients to a clean, food-safe 22 qt. container.
 3. Stir to mix completely.
 4. Fill the frozen machine to its fill-line. Follow the machine's instructions and be careful not to overfill.
 5. Refrigerate the leftover batch for up to seven days.

glass. 12 oz. pour in a Martini glass

garnish. Halved passionfruit

SUGGESTED BRANDS

¹ Perfect Purée ² Prosecco ³ McCormick (avoid "artificial vanilla") ⁴ Natalie's Orchid Island Juice Company



FROZEN KILLER COLADA

SRV. SIZE	12 oz.
YIELD	3 gal.
ABV	9%

A mash-up of two tropical classics, this drink is halfway between a Piña Colada and a Painkiller, pairing the intense flavors of pineapple with rich coconut.

INGREDIENTS	BATCH QUANTITIES	
	L / qt.	oz.
Patrón Reposado	2.25	72
Pineapple Liqueur ¹	0.75	24
Pineapple Juice ²	1	32
Coconut Cream ³	1	32
Orange Juice	0.5	16
Simple Syrup	0.5	16
Filtered Water	6	192

method.

1. Make sure the pulp is strained out of lime juice (if using pasteurized juice, use a new, unopened bottle and shake before opening).
2. Add Patrón Reposado and remaining ingredients to a clean, food-safe 22 qt. container.
3. Stir to mix completely.
4. Fill the frozen machine to its fill-line. Follow the machine's instructions and be careful not to overfill.
5. Refrigerate the leftover batch for up to seven days.

glass.

12 oz. pour in a Hurricane glass

garnish.

Reusable or compostable straw

SUGGESTED BRANDS

¹ Giffard Caribbean Pineapple ² Dole Canned Pineapple Juice

³ Reál Coconut, Coco Lopez





FROZEN PALOMA

SRV. SIZE	12 oz.
YIELD	3 gal.
ABV	5%

After the Margarita, the Paloma is America's favorite tequila beverage. The bright, refreshing grapefruit flavor comes from Fruitations' naturally produced grapefruit syrup – more grapefruit-y than grapefruit juice! – and highlights the barrel notes of Patrón Reposado.

INGREDIENTS	BATCH QUANTITIES	
	L / qt.	oz.
Patrón Reposado	1.5	48
Lime Juice ¹	1.5	48
Grapefruit Syrup ²	1	32
Simple Syrup	2.25	72
Filtered Water	5.75	184
Salt	0	0

method.

1. Make sure the pulp is strained out of lime juice (if using pasteurized juice, use a new, unopened bottle and shake before opening).
2. Add Patrón Reposado and remaining ingredients to a clean, food-safe 22 qt. container.
3. Stir to mix completely.
4. Fill the frozen machine to its fill-line. Follow the machine's instructions and be careful not to overfill.
5. Refrigerate the leftover batch for up to seven days.

glass.

12 oz. pour in a Highball glass

garnish.

Grapefruit half-wheel and a salted rim (optional)

SUGGESTED BRANDS

¹ Natalie's Orchard Island Juice Company ² Fruitations





PATRÓN

FRO-GRONI

SRV. SIZE	12 oz.
YIELD	3 gal.
ABV	10%

The Negroni is all the rage these days as the new go-to drink, with countless variations and riffs. The Fro-groni capitalizes on the zeitgeist while highlighting Martini & Rossi's Bitter and Vermouth.

INGREDIENTS	BATCH QUANTITIES	
	L / qt.	oz.
Patrón Reposado	1.75	56
MARTINI Bitter	1.25	40
MARTINI Sweet Vermouth	1.25	40
Orange Juice ¹	1	32
Simple Syrup	1.25	40
Filtered Water	5.5	176

method.

1. Make sure the pulp is strained out of lime juice (if using pasteurized juice, use a new, unopened bottle and shake before opening).
2. Add Patrón Reposado and remaining ingredients to a clean, food-safe 22 qt. container.
3. Stir to mix completely.
4. Fill the frozen machine to its fill-line. Follow the machine's instructions and be careful not to overfill.
5. Refrigerate the leftover batch for up to seven days.

glass.

12 oz. pour in a Coupe

garnish.

Orange wheel

SUGGESTED BRANDS

¹ Natalie's Orchid Island Juice Company



FROZEN TEQUILA OLD FASHIONED

SRV. SIZE	12 oz.
YIELD	3 gal.
ABV	15%

Who's ever heard of a Frozen Old Fashioned? This classic two-hundred-year-old, brooding, spirituous cocktail gets an update in the Frozen Machine. Refreshing and flavorful, this drink is a showpiece for the barrel flavors of Patrón Añejo.

INGREDIENTS	BATCH QUANTITIES	
	L / qt.	oz.
Patrón Añejo	4.5	144
Bitters ¹	75 mL	3
Simple Syrup	2.25	72
Filtered Water	5.25	168

- method.**
1. Add Patrón Añejo and remaining ingredients to a clean, food-safe 22 qt. container.
 2. Stir to mix completely.
 3. Fill the frozen machine to its fill-line. Follow the machine's instructions and be careful not to overfill.
 4. Refrigerate the leftover batch for up to seven days.

glass. 12 oz. pour in an Old Fashioned glass

garnish. Orange twist (trimmed)

SUGGESTED BRANDS

¹ Angostura Bitters, or substitute as desired



FROZEN MEXICAN COFFEE

SRV. SIZE	12 oz.
YIELD	3 gal.
ABV	6%

The Frozen Mexican Coffee is a reimagination of the classic Mexican coffee - full of nostalgia and warming spices - for lovers of iced coffee. This dairy-free frozen coffee drink is creamy, luscious, and delicious.

INGREDIENTS	BATCH QUANTITIES	
	L / qt.	oz.
Patrón Reposado	1	32
Coffee Liqueur ¹	1	32
Cold Brew Coffee ²	1.25	40
Cinnamon Syrup ³	0.5	16
Coconut Milk ⁴	0.5	16
Bitters ⁵	0.15	5
Simple Syrup	1	32
Filtered Water	6.5	200

- method.**
1. Add Patrón Reposado and remaining ingredients to a clean, food-safe 22 qt. container.
 2. Stir to mix completely.
 3. Fill the frozen machine to its fill-line. Follow the machine's instructions and be careful not to overfill.
 4. Refrigerate the leftover batch for up to seven days.

glass. 12 oz. pour in an Irish coffee mug

garnish. Orange half-wheel

SUGGESTED BRANDS

- ¹ Mr. Black Cold Brew ² Chameleon Unflavored Cold Brew ³ Monin Cinnamon
⁴ Goya, Choa Koah, Thai Kitchen ⁵ Angostura Bitters, or substitute as desired



FROZEN SPRITZ

SRV. SIZE	12 oz.
YIELD	3 gal.
ABV	11%

These days, the #SpritzLife is a cultural phenomenon. By replacing the bitter orange liqueur with the intense flavor of Citrónge Orange Liqueur, we end up with the perfect frozen cocktail for patio-drinking and poolside refreshment.

INGREDIENTS	BATCH QUANTITIES	
	L / qt.	oz.
Citrónge Orange Liqueur	3.75	120
Pineapple Syrup ¹	1	32
Orange Purée ²	1	32
Lime Juice ³	0.75	24
Simple Syrup	1	32
Filtered Water	4.5	144

method.

1. Make sure the pulp is strained out of lime juice (if using pasteurized juice, use a new, unopened bottle and shake before opening).
2. Add Citrónge Orange Liqueur and remaining ingredients to a clean, food-safe 22 qt. container.
3. Stir to mix completely.
4. Fill the frozen machine to its fill-line. Follow the machine's instructions and be careful not to overfill.
5. Refrigerate the leftover batch for up to seven days.

glass.

12 oz. pour in a wine glass

garnish.

Orange half-wheel and a dash of bitters⁴

SUGGESTED BRANDS

¹ Reál Syrups ² Perfect Pureé Orange Zest

³ Natalie's Orchid Island Juice Company ⁴ Angostura Bitters, or substitute as desired





PATRÓN FROSÉ

SRV. SIZE	12 oz.
YIELD	3 gal.
ABV	6%

When the weather gets warm, the people want frosé! Capitalizing on the triple threat of frozen drinks, day drinking, and rosé, this cocktail brings Citrónge Orange Liqueur into the frosé fray.

INGREDIENTS	BATCH QUANTITIES	
	L / qt.	oz.
Citrónge Orange Liqueur	1.5	48
Rosé Wine ¹	1.5	48
Strawberry Purée ²	0.125	4
Lime Juice ³	0.75	24
Simple Syrup	1	32
Filtered Water	7	224

- method.**
1. Make sure the pulp is strained out of lime juice (if using pasteurized juice, use a new, unopened bottle and shake before opening).
 2. Add Citrónge Orange Liqueur and remaining ingredients to a clean, food-safe 22 qt. container.
 3. Stir to mix completely.
 4. Fill the frozen machine to its fill-line. Follow the machine's instructions and be careful not to overfill.
 5. Refrigerate the leftover batch for up to seven days.

glass. 12 oz. pour in a wine glass

garnish. Edible flower

SUGGESTED BRANDS

¹ Dry rosé ² Perfect Purée ³ Natalie's Orchid Island Juice Company





FROZEN TOMMY'S MARGARITA

SRV. SIZE	10 oz.
YIELD	3 gal.
ABV	8%

This cocktail is a fresh and tangy update on the classic Margarita riff from the legendary Tommy's Mexican Restaurant in San Francisco.

INGREDIENTS	BATCH QUANTITIES	
	L / qt.	oz.
Patrón Silver	2.5	80
Agave Syrup ¹	1.75	56
Lime Juice ²	1.75	56
Filtered Water	6	192

- method.**
1. Make sure the pulp is strained out of lime juice (if using pasteurized juice, use a new, unopened bottle and shake before opening).
 2. Add Patrón Silver and remaining ingredients to a clean, food-safe 22 qt. container.
 3. Stir to mix completely.
 4. Fill the frozen machine to its fill-line. Follow the machine's instructions and be careful not to overfill.
 5. Refrigerate the leftover batch for up to seven days.

glass. 10 oz pour in a Coupe

garnish. Lime wheels

SUGGESTED BRANDS

¹ Monin ² Natalie's Orchid Island Juice Company





FROZEN MEXICAN MULE

SRV. SIZE	12 oz.
YIELD	3 gal.
ABV	8%

Don't be fooled by this frosty, south-of-the-border twist on the popular classic Mule: it packs a kick!

INGREDIENTS	BATCH QUANTITIES	
	L / qt.	oz.
Patrón Silver	2.5	80
Premium Citrus Sour ¹	3	96
Ginger Beer	6.5	208

- method.**
1. Add Patrón Silver and remaining ingredients to a clean, food-safe 22 qt. container.
 2. Stir to mix completely.
 3. Fill the frozen machine to its fill-line. Follow the machine's instructions and be careful not to overfill.
 4. Refrigerate the leftover batch for up to seven days.

glass. 12 oz. pour in a Mule mug

garnish. Lime wedge

SUGGESTED BRANDS

¹ Fresh Victor, Twisted Alchemy, Finest Call





FROZEN BATANGA

SRV. SIZE	12 oz.
YIELD	3 gal.
ABV	8%

The Frozen Batanga is our frosty take on the ‘Tequila Cuba Libre’ from the fabled La Capilla bar in the town of Tequila.

INGREDIENTS	BATCH QUANTITIES	
	L / qt.	oz.
Patrón Silver	2.25	72
Cola Syrup ¹	2.25	72
Lime Juice ²	1	32
Filtered Water	6.5	208

method.

1. Make sure the pulp is strained out of lime juice (if using pasteurized juice, use a new, unopened bottle and shake before opening).
2. Add Patrón Silver and remaining ingredients to a clean, food-safe 22 qt. container.
3. Stir to mix completely.
4. Fill the frozen machine to its fill-line. Follow the machine’s instructions and be careful not to overfill.
5. Refrigerate the leftover batch for up to seven days.

glass.

12 oz. pour in a Highball glass

garnish.

Lime wedge and a salted rim (optional)

SUGGESTED BRANDS

¹ Monin, Liber & Co. ² Natalie’s Orchid Island Juice Company





FROZEN GRASSHOPPER

SRV. SIZE	12 oz.
YIELD	3 gal.
ABV	12%

This NOLA classic is part cocktail, part milkshake and totally tasty.

INGREDIENTS	BATCH QUANTITIES	
	L / qt.	oz.
Patrón Reposado	2.75	88
Green Crème de Menthe	1.375	44
White Crème de Cacao	1.375	44
Half & Half	2.75	88
Filtered Water	3.75	120

- method.**
1. Add Patrón Reposado and remaining ingredients to a clean, food-safe 22 qt. container.
 2. Stir to mix completely.
 3. Fill the frozen machine to its fill-line. Follow the machine's instructions and be careful not to overfill.
 4. Refrigerate the leftover batch for up to seven days.

glass. 12 oz. pour in a Highball glass

garnish. Mint sprig





FROZEN AQUADISIAC

SRV. SIZE	12 oz.
YIELD	3 gal.
ABV	8%

There's no chance you can be blue while sipping on this tropical punch.

INGREDIENTS	BATCH QUANTITIES	
	L / qt.	oz.
Patrón Silver	2	64
Citrónge Orange Liqueur	0.5	16
Premium Citrus Sour ¹	3.5	112
Red Bull Yellow	4	128
Blue Food Coloring	15 mL	0.5
Filtered Water	2	64

- method.**
1. Add Patrón Silver, Citrónge Orange Liqueur and the remaining ingredients to a clean, food-safe 22 qt. container.
 2. Stir to mix well.
 3. Fill the frozen machine to its fill-line. Follow the machine's instructions and be careful not to overfill.
 4. Refrigerate the leftover batch for up to seven days.

glass. 12 oz. pour in a Hurricane glass

garnish. Pineapple wedge

SUGGESTED BRANDS

¹ Fresh Victor, Twisted Alchemy, Finest Call



PURPLE MAI TAI

SRV. SIZE	12 oz.
YIELD	3 gal.
ABV	8%

This colorful twist on a tiki classic is sure to give you wings.

INGREDIENTS	BATCH QUANTITIES	
	L / qt.	oz.
Bacardi Lime Rum	2	64
Citrónge Orange Liqueur	0.5	16
Orgeat ¹	0.5	16
Premium Citrus Sour ²	2.75	88
Red Bull Blue	3.5	112
Filtered Water	2.75	88

- method.**
1. Add Bacardi Lime, Citrónge Orange Liqueur and the remaining ingredients to a clean, food-safe 22 qt. container.
 2. Stir to mix well.
 3. Fill the frozen machine to its fill-line. Follow the machine's instructions and be careful not to overfill.
 4. Refrigerate the leftover batch for up to seven days.

glass. 12 oz. pour in a Poco Grande glass

garnish. Dragonberry

SUGGESTED BRANDS

¹ Monin, Liquid Alchemist, Giffard ² Fresh Victor, Twisted Alchemy, Finest Call





FLIP-FLOP WEATHER

SRV. SIZE	12 oz.
YIELD	3 gal.
ABV	7%

No matter the season, this refreshing cooler will have you kicking off your shoes and ready for flip-flop weather.

INGREDIENTS	BATCH QUANTITIES	
	L / qt.	oz.
Patrón Silver	2	64
Watermelon Purée ¹	2.5	80
Lime Juice ²	2.5	80
Lemon-Lime Soda ³	2.5	80
Filtered Water	2.5	80

- method.**
1. Add Patrón Silver and the remaining ingredients to a clean, food-safe 22 qt. container.
 2. Stir to mix well.
 3. Fill the frozen machine to its fill-line. Follow the machine's instructions and be careful not to overfill.
 4. Refrigerate the leftover batch for up to seven days.

glass. 12 oz. pour in an Old Fashioned or Margarita glass

garnish. Watermelon slice and a cracked pepper rim

SUGGESTED BRANDS

¹ Monin, Finest Call, Boiron ² Natalie's Orchid Island Juice Company ³ Sprite





RED RIDER

SRV. SIZE	12 oz.
YIELD	3 gal.
ABV	8%

The Red Rider is a citrusy, frozen delight that will help you celebrate happy hour at the golden hour.

INGREDIENTS	BATCH QUANTITIES	
	L / qt.	oz.
Patrón Reposado	2	64
Citrónge Orange Liqueur	0.5	16
Blood Orange Sour ¹	3.5	112
Red Bull Orange	4	128
Filtered Water	2	64

- method.**
1. Add Patrón Reposado, Citrónge Orange Liqueur and remaining ingredients to a clean, food-safe 22 qt. container.
 2. Stir to mix completely.
 3. Fill the frozen machine to its fill-line. Follow the machine's instructions and be careful not to overfill.
 4. Refrigerate the leftover batch for up to seven days.

glass. 12 oz. pour in a Highball glass

garnish. Lime and orange wheels, and a half-salted rim (optional)

SUGGESTED BRANDS

¹ Finest Call, Liquid Alchemist





FIESTA PUNCH

SRV. SIZE	12 oz.
YIELD	3 gal.
ABV	9%

The refreshing flavors of the tropical and fruity Fiesta Punch will have you ready to sip this party in a glass all season long.

INGREDIENTS	BATCH QUANTITIES	
	L / qt.	oz.
Patrón Silver	2.25	72
Citrónge Orange Liqueur	0.5	16
Hibiscus Syrup ¹	0.5	16
Cinnamon Syrup ²	0.5	16
Lemon Juice	1.25	40
Apple Juice ³	3.5	112
Filtered Water	3.5	112

method.

1. Add Patrón Silver, Citrónge Orange Liqueur and remaining ingredients to a clean, food-safe 22 qt. container.
2. Stir to mix completely.
3. Fill the frozen machine to its fill-line. Follow the machine's instructions and be careful not to overfill.
4. Refrigerate the leftover batch for up to seven days.

glass.

12 oz. pour in a patterned Old Fashioned or Margarita glass

garnish.

Mint sprig

SUGGESTED BRANDS

¹ Monin ² Monin ³ Martinelli's





OOH LA LA

SRV. SIZE	12 oz.
YIELD	3 gal.
ABV	9%

This seasonal sipper steals its name from the noise you make after your first sip.

INGREDIENTS	BATCH QUANTITIES	
	L / qt.	oz.
Patrón Añejo	2.25	72
Bénédictine	0.5	16
Spiced Syrup ¹	1.25	40
Lemon Juice	1	32
Apple Juice ²	3.5	112
Filtered Water	3.5	112

- method.**
1. Add Patrón Añejo and remaining ingredients to a clean, food-safe 22 qt. container.
 2. Stir to mix completely.
 3. Fill the frozen machine to its fill-line. Follow the machine's instructions and be careful not to overfill.
 4. Refrigerate the leftover batch for up to seven days.

glass. 12 oz. in an Old Fashioned or Margarita glass

garnish. Apple or pear slices

SUGGESTED BRANDS

¹ Monin, Liquid Alchemist Apple Spice ² Martinelli's





PATRÓN SPICED LATTE

SRV. SIZE	12 oz.
YIELD	3 gal.
ABV	11%

Patrón Reposado gives this crave-able coffee frappé the upgrade it deserves.

INGREDIENTS	BATCH QUANTITIES	
	L / qt.	oz.
Patrón Reposado	3.25	104
Pumpkin Spice Purée ¹	3	96
Half & Half	1.5	48
Cold Brew Coffee	4.25	136

- method.**
1. Add Patrón Reposado and remaining ingredients to a clean, food-safe 22 qt. container.
 2. Stir to mix completely.
 3. Fill the frozen machine to its fill-line. Follow the machine's instructions and be careful not to overfill.
 4. Refrigerate the leftover batch for up to seven days.

glass. 12 oz. pour in a pint glass

garnish. Whipped cream

SUGGESTED BRANDS

¹ Réal, Monin

