

Mezcal Paloma with Smoked Salt - Smoky, Tangy, and Built to Rule Taco Night

2 oz mezcal (Espadín recommended)



TIME
5 min

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INGREDIENTS

2 oz mezcal (Espadín recommended)
2 oz fresh grapefruit juice (or quality grapefruit soda)
0.5 oz fresh lime juice
0.25 oz agave syrup (or to taste)
2 oz club soda (if using fresh juice)
Smoked sea salt, for rimming
Grapefruit wedge, for garnish
Ice

DIRECTIONS

1. Run a lime wedge around the rim of a highball or rocks glass. Dip the edge in smoked salt to coat.
2. Fill the glass with ice.
3. In a shaker, combine mezcal, fresh grapefruit juice, lime juice, and agave syrup. Add ice and shake briefly to chill.
4. Strain the mixture into the prepared glass.
5. Top with club soda if using fresh juice (skip if using soda). Stir gently to combine.
6. Garnish with a wedge of grapefruit and serve immediately.

SWAPS & NOTES

Nutritional Info (approximate) Per serving: Calories: 180
Carbohydrates: 10g Sugar: 8g Alcohol: 14g Sodium: 120mg
Crafted with love for flavor, fire, and fiesta. ¡Salud!

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Original recipe: <https://chefmaniac.com/mezcal-paloma-with-smoked-salt-smoky-tangy-and-built-to-rule-taco-night/>