

Tito's Strawberry Coconut Mojito - A Tropical Twist on a Summer Classic

Looking for a cocktail that's light, fruity, and completely refreshing? This



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INGREDIENTS

- ¾ cup fresh strawberries, hulled and quartered
- 8 fresh mint leaves
- 2 oz Tito's Handmade Vodka
- 1 oz coconut water
- ¾ oz fresh lime juice
- ¾ oz simple syrup (1 part sugar, 1 part water)
- Club soda, to top
- Ice
- Strawberry slices and mint sprigs, for garnish

DIRECTIONS

- 1.** Muddle the Good Stuff: In a cocktail shaker or mixing glass, gently muddle the strawberries and mint leaves. You're looking to release their flavors-not pulverize-so be gentle.
- 2.** Build the Base: Pour in:
- 3.** Tito's Handmade Vodka
- 4.** Coconut water
- 5.** Fresh lime juice
- 6.** Simple syrup
- 7.** Give it a quick swirl or light stir.
- 8.** Shake to Chill: Add a handful of ice to the shaker, then shake vigorously for 15 seconds until nicely chilled.
- 9.** Pour & Top: Strain the mixture into a glass filled with fresh ice. Top with club soda to add that signature mojito sparkle.
- 10.** Garnish & Serve: Garnish with strawberry slices and fresh mint sprigs for a vibrant finish.

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