

## The Autumn Chai Margarita: Your New Favorite Cozy, Spiced Fall Cocktail

I've always been a fan of the classic, tart



**TIME**  
**5 min**

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### INGREDIENTS

#### Swaps and Notes:

**Tequila Swap:** While reposado is ideal, a good añejo tequila will also work beautifully, adding even more vanilla and oak notes. If you only have blanco, it will still work but the flavor will be sharper.

**Sweetener:** Maple syrup provides that signature fall depth. If you don't have it, equal parts honey syrup (equal parts honey and hot water, stirred) or agave nectar are good alternatives.

**Spice Level:** If you want a deeper chai flavor, consider rimming your glass with a blend of cinnamon and sugar before straining the drink in.

#### ? How to Make the Autumn Chai Margarita:

**Prep the Glass:** If desired, take a lime wedge and moisten the rim of your rocks glass. Dip the rim into a shallow dish of cinnamon sugar.

**Combine Ingredients:** In a cocktail shaker, combine the 2 oz reposado tequila, 1 oz chai concentrate, 1 oz fresh lime juice, ½ oz triple sec, and ½ oz maple syrup.

**Add Ice and Shake:** Fill the shaker about halfway with ice cubes. Secure the lid and shake vigorously for about 15-20 seconds until the outside of the shaker is frosty cold. This is key to achieving a great chill and proper dilution.

**Strain and Serve:** Fill your prepared rocks glass with fresh ice. Strain the chilled margarita mixture into the glass.

Garnish: Garnish with a cinnamon stick and a star anise pod for that ultimate autumn magic.

Tips for Success:

Always Use Fresh Juice: I cannot stress this enough. Bottled lime juice will make this drink taste flat. Fresh lime juice is the backbone of any great margarita.

Chill Your Concentrate: If you are brewing your own chai tea to make a concentrate, make sure it is fully cooled before mixing. Adding hot liquid to your shaker will melt your ice too quickly and throw off the balance.

Consider Making it Creamy: For a fun fall twist, add a dash of pumpkin puree (about 1/4 teaspoon) to the shaker before shaking for a creamy, pumpkin spice chai margarita.

Serving Suggestions and Pairings:

Spicy Appetizers: The sweetness and citrus cut through heat, making it perfect for spicy bar snacks or a warm This Crockpot Nacho Dip is the Reason I Never Have Leftovers.

Savory & Cheesy: Try pairing it with bold cheese boards or something like my Easy Cheesy Chicken Sliders with Marinara Garlic Butter.

Dessert Complements: It makes an excellent digestif alongside spiced desserts. The spice notes echo those found in my These Easy Pumpkin Spice Muffins Are My Favorite Fall Treat to Bake on Repeat or a slice of apple pie.

Nutritional Information (Per Serving):

Calories: Approximately 200-250 kcal

Carbohydrates: Approximately 15-20g

Sugar: Approximately 12-15g

Alcohol Content: Approximately 2 oz (40% ABV)

Storage and Leftover Tips:

Prep Ahead: You can pre-batch the non-alcoholic components (chai concentrate, lime juice, triple sec, and maple syrup) and store them in the refrigerator for up to three days. When it's time to serve, just shake 3 oz of the batch mix with 2 oz of tequila and ice.

More Recipes You Will Love:

For another classic with a twist: Refreshing Strawberry Mojito Recipe: Perfect for

If you're craving more fall comfort: These Pecan Pie Bars are My Favorite Make-Ahead Holiday Dessert

Need a refreshing non-alcoholic option: This Blueberry Lemonade is My Favorite Refreshing Drink for Sunny Days

Final Thoughts:

## DIRECTIONS

1. Prep : Time: 5 minutes Serves: 1
2. Prep the : Glass: If desired, take a lime wedge and moisten the rim of your rocks glass. Dip the rim into a shallow dish of cinnamon sugar.
3. Combine : Ingredients: In a cocktail shaker, combine the 2 oz reposado tequila, 1 oz chai concentrate, 1 oz fresh lime juice, % oz triple sec, and % oz maple syrup.
4. Add : Ice and Shake: Fill the shaker about halfway with ice cubes. Secure the lid and shake vigorously for about 15-20 seconds until the outside of the shaker is frosty cold. This is key to achieving a great chill and proper dilution.
5. Strain and : Serve: Fill your prepared rocks glass with fresh ice. Strain the chilled margarita mixture into the glass.
6. Garnish: Garnish with a cinnamon stick and a star anise pod for that ultimate autumn magic.
7. Tips for Success: Always Use Fresh Juice: I cannot stress this enough. Bottled lime juice will make this drink taste flat. Fresh lime juice is the backbone of any great margarita.
8. Chill : Your Concentrate: If you are brewing your own chai tea to make a concentrate, make sure it is fully cooled before mixing. Adding hot liquid to your shaker will melt your ice too quickly and throw off the balance.
9. Consider : Making it Creamy: For a fun fall twist, add a dash of pumpkin puree (about 1/4 teaspoon) to the shaker before shaking for a creamy, pumpkin spice chai margarita.

10. **Serving Suggestions and Pairings:** This rich, warming cocktail is fantastic on its own, but it truly shines when paired with certain foods.
11. **Spicy : Appetizers:** The sweetness and citrus cut through heat, making it perfect for spicy bar snacks or a warm This Crockpot Nacho Dip is the Reason I Never Have Leftovers.
12. **Savory & : Cheesy:** Try pairing it with bold cheese boards or something like my Easy Cheesy Chicken Sliders with Marinara Garlic Butter.
13. **Dessert : Complements:** It makes an excellent digestif alongside spiced desserts. The spice notes echo those found in my These Easy Pumpkin Spice Muffins Are My Favorite Fall Treat to Bake on Repeat or a slice of apple pie.
14. **Nutritional Information (Per Serving): Disclaimer:** This is an approximation and will vary based on brands and exact measurements.
15. **Calories:** Approximately 200-250 kcal
16. **Carbohydrates:** Approximately 15-20g
17. **Sugar:** Approximately 12-15g
18. **Alcohol : Content:** Approximately 2 oz (40% ABV)
19. **Storage and Leftover Tips:** Because this is a cocktail served over ice, it should be made and enjoyed immediately.
20. **Prep : Ahead:** You can pre-batch the non-alcoholic components (chai concentrate, lime juice, triple sec, and maple syrup) and store them in the refrigerator for up to three days. When it's time to serve, just shake 3 oz of the batch mix with 2 oz of tequila and ice.
21. **More Recipes You Will Love:** If you enjoyed the seasonal twist on this classic, you might want to try some of my other favorite fall and cocktail recipes:
22. **For another classic with a twist: Refreshing Strawberry Mojito Recipe:** Perfect for
23. **If you're craving more fall comfort: These Pecan Pie Bars are My Favorite Make-Ahead Holiday Dessert**
24. **Need a refreshing non-alcoholic option: This Blueberry Lemonade is My Favorite Refreshing Drink for Sunny Days**
25. **Final Thoughts:** The Autumn Chai Margarita is more than just a drink; it's a mood setter. It's an easy, impressive way to bring the warmth and fragrance of the season into your home. It's the perfect sip to hold while you watch the sunset or settle in for a cozy evening.

## SWAPS & NOTES

of reposado tequila with fragrant cardamom, cinnamon, and a hint of sweet maple syrup.

It's truly sweater weather in a glass, and it's about to become your signature drink for the entire season.

Why I Love This Recipe I've always been a fan of the classic, tart Classic Margarita Recipe: Easy and Delicious , but as the leaves turn, I crave something with more depth.

This Chai Margarita delivers exactly that.

## TIPS FOR SUCCESS

**Always Use Fresh Juice:** I cannot stress this enough.

Bottled lime juice will make this drink taste flat.

Fresh lime juice is the backbone of any great margarita.

**Chill Your Concentrate:** If you are brewing your own chai tea to make a concentrate, make sure it is fully cooled before mixing.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/the-autumn-chai-margarita-your-new-favorite-cozy-spiced-fall-cocktail/>