

BORN IN BOLIVIA CRAFTED IN AMSTERDAM
THE WORLDS FINEST COCA LEAF ALCOHOL





Fly to Amsterdam!



Appreciated World Wide



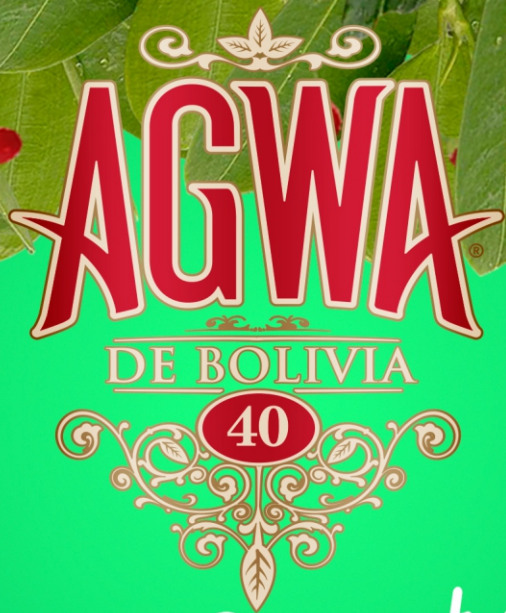
Distilled Herbs



AGWA GIN

The cocktail was introduced by the army of the British East India Company in India. In India and other tropical regions, malaria was a persistent problem. In the 1700s Scottish doctor George Cleghorn studied how quinine, a traditional cure for malaria, could be used to prevent the disease.

The quinine was drunk in tonic water, however the bitter taste was unpleasant. British officers in India in the early 19th century took to adding a mixture of water, sugar, lime and gin to the quinine in order to make the drink more palatable, thus gin and tonic was born.



AGWA DAIQUIRI

The drink was supposedly invented by an American mining engineer named Jennings Cox, who was in Cuba at the time of the Spanish-American War. It is also possible that William A. Chanler, a US congressman who purchased the Santiago iron mines in 1902, introduced the daiquiri to clubs in New York in that year.

AGWA

- 2 ounces light rum
- 1 ounce fresh lime juice
- 3/4 Ounce Demerara Sugar Syrup
- Lime Twist

Signature Cocktails



- AGWA
- Gin
- Tonic Water
- Fresh Lime Wedges
- Ice



- AGWA
- 1 part Tequila
- 1/2 part triple sec liqueur
- 1/2 part lime juice
- 1 Lime wedge
- Salt & Ice

AGWA MARGARITA

One of the earliest stories is of the margarita being invented in 1938 by Carlos "Danny" Herrera at his restaurant Rancho La Gloria, halfway between Tijuana and Rosarito, Baja California, created for customer and former Ziegfeld dancer Marjorie King, who was allergic to many spirits, but not to tequila. This story was related by Herrera and also by bartender Albert Hernandez, acknowledged for popularizing a margarita in San Diego after 1947, at the La Plaza restaurant in La Jolla.



BOLIVIAN MULE

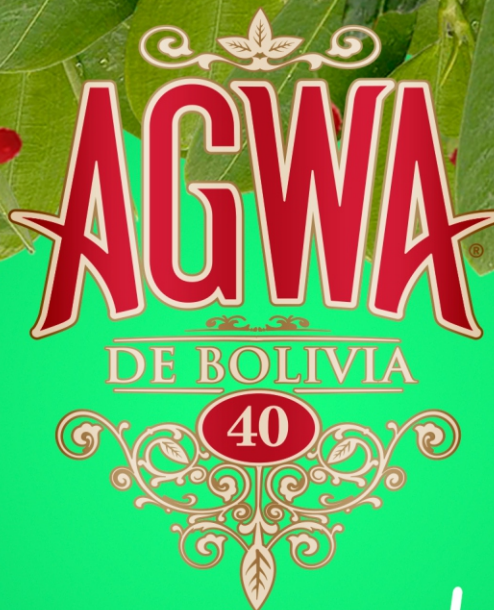
The mule was born in Manhattan but "stalled" on the West Coast for the duration. Three friends were in the Chatham bar, John A. Morgan, John G. Martin, Rudolph Kunett. Martin and Kunett had their minds on their vodka and wondered what would happen if a two-ounce shot joined with Morgan's ginger beer and the squeeze of a lemon. Ice was ordered, lemons procured, mugs ushered in and the concoction put together. Cups were raised, the men counted five and down went the first taste. It was good. It lifted the spirit to adventure. Four or five days later the mixture was christened the Moscow mule.



AGWA
 Juice from 1/2 a Lime
 12 ounces Ginger Beer

AGWA SONIC

One of the earliest stories is of the margarita being invented in 1938 by Carlos "Danny" Herrera at his restaurant Rancho La Gloria, halfway between Tijuana and Rosarito, Baja California, created for customer and former Ziegfeld dancer Marjorie King, who was allergic to many spirits, but not to tequila. This story was related by Herrera and also by bartender Albert Hernandez, acknowledged for popularizing a margarita in San Diego after 1947, at the La Plaza restaurant in La Jolla.



Signature Long drinks

AGWA MOJITO

Havana, Cuba, is the birthplace of the mojito, although its exact origin is the subject of debate. It was known that the local South American Indians had remedies for various tropical illnesses, so a small boarding party went ashore on Cuba and came back with ingredients for an effective medicine.

AGWA

*12x Fresh Mint leaves
 Lime , Sugar , Crushed Ice
 Sparkling Water or Soda*



AGWA
 1 part Tequila
 1/2 part triple sec liqueur
 1/2 part lime juice
 1 Lime wedge
 Salt & Ice



AGWA

DE BOLIVIA

40

Signature Shots

Our famous AGWA Bomb shot.

An explosion of south American flavors and 36 botanicals.

Enjoyed around the world

Step 1. Freeze Agwa

Step 2. Freeze jar,

Step 3 Get your favorite mixer,

Step 4 Pour Agwa in and top with mixer.

Step 5. Bombs away,



