

REPOSADO TEQUILA



Amid the some 20 tequila and whiskey options on offer at Waltz & Weiser Whiskey Bar & Cantina, there's one libation not to miss: the resort's signature Herradura Double Barrel Reposado tequila.

"We are excited to bring this idea to life," explains Food and Beverage Director Jeff Barba of his initiative to develop a signature tequila. Impressed by Casa Herradura's estate-quality product — the distillery harvests, ferments, and bottles every one of its tequilas — Barba traveled to Jalisco, Mexico, to help select the variety that would become exclusive to The Westin Kierland Resort & Spa. What he chose is a 100 percent blue agave tequila aged in two barrels for a smooth complexity with notes of sweet agave, vanilla, butter, and dried fruit.

Guests can purchase bottles of the tequila at Waltz & Weiser, or they can choose one of several specialty cocktails crafted with it. Of these, the Cucumber-Dura stands out as the resort's signature tequila drink with cucumber and mint balancing the tequila's sweet notes, and ginger beer adding a little kick.

CUCUMBER-DURA

- 4 Mint leaves
- 1 Cucumber slice, ¼-inch thick
- 1 ¾ oz. Herradura Double Barrel Reposado tequila
- ½ oz. Citrus syrup
- 3 oz. Ginger beer

Muddle mint and cucumber. Add tequila and citrus syrup. Shake, top with ginger beer and enjoy.