



- There are 925,000 restaurants in the US and most of them use Sour Mix. Shouldn't you have the best?
- Convenient, Ready to Use!
- Used to make Daiquiris, Gimlets, Sours, Infusions, Long Island Iced Teas, Whiskey Sours and more.
- No squeezing lemons. We've done that for you.
- Increase your Speed of Service.
- Always consistent. A balance of tart and sweet.





2 oz. Tequila 3 oz. Maui Sweet/Sour Splash of Triple Sec

Shake in an ice filled shaker, then pour into glass.

Did you know that the Margarita is the fastest growing adult beverage?



1/2 oz. Gin Splash of Triple Sec 3 oz. Maui Sweet/Sour Splash Cola

One hard shake in an ice filled shaker, then pour into glass.



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1 oz. Citron Vodka 1 ½ oz. Triple Sec 2 oz. Cranberry Juice 3 oz. Maui Sweet/Sour

Shake in an ice filled shaker, then strain into martini glass.





Specifications.

Case Pack: 4/1 gallon

Case Dimensions: $12" \times 12" \times 12"$

Case Cube: 1.000 Cases per Pallet: 48 Net Weight: 35 lbs. Item Code: 1678

Case Pack: 3 gallon BIB

Mix Ratio: 4+1

Case Dimensions: 11.75" x 15.25" x 5.5"

Case Cube: .5703 Cases per Pallet: 70 Net Weight: 33 lbs. Item Code: 1689