



Paula's

LIQUEUR

Paula Angerstein fell in love with Limoncello liqueur while vacationing in Italy. She brought that passion back to her home in Texas and began making Limoncello for friends. This eventually led to Paula making history by becoming the first woman and second person ever to be licensed to distill spirits in the state of Texas. Paula's Orange Liqueur launched in 2005 with Lemon and Grapefruit following.

Paula's Liqueurs are made with fresh orange, grapefruit, and lemon zest, sweetened with pure cane sugar, and finished with Hill Country Rainwater.

PAULA'S MARGARITA

1 OZ TEQUILA
1 OZ PAULA'S ORANGE LIQUEUR
1/2 OZ LIME JUICE
1/2 OZ WATER

BUILD OVER ICE IN ROCKS GLASS OR
SHAKE WITH ICE IN SHAKER CUP AND
STRAIN INTO CHILLED GLASS.



LEMON DROP MARTINI

1 1/2 OZ PAULA'S LEMON LIQUEUR
1 1/2 OZ VODKA

SHAKE INGREDIENTS TOGETHER WITH
ICE IN SHAKER CUP, STRAIN INTO
CHILLED COCKTAIL GLASS. SUGAR RIM
OPTIONAL.

PALOMA

1 OZ BLANCO TEQUILA
1 OZ PAULA'S GRAPEFRUIT LIQUEUR
1 OZ SPARKLING WATER
SQUEEZE OF LIME
STIR INGREDIENTS TOGETHER OVER ICE.



PTL 750ml Bottle



PTL 750ml Case



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PTG 750ml Bottle



PTG 750ml Case



10894909000004



PTO 750ml Bottle



PTO 750ml Case



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