



# HIGH HORSE

PREMIUM TRIPLE SEC

*Small Batch Orange Liqueur*

**High Horse Premium Triple Sec is a bold orange spirit crafted in the heart of Texas.** We make it in small batches, using grain-neutral spirits, cane sugar and natural flavors.

Clear, crisp and perfectly balanced, High Horse will elevate your cocktail, packing an 80-proof punch of fresh citrus that you can hang your hat on.

**GIDDY UP**



**Proof: 80 / 40% ABV**

**Bottle Size: 750 mL**

**Pack Size: 6**

Distributed by Favorite Brands LLC

**CONTACT:**

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## MARGARITA / IF IT AIN'T BROKE

- 2 ounces blanco tequila
- 1 ounce High Horse Triple Sec
- 1 ounce fresh lime juice
- ¼ ounce Agave syrup

Shake ingredients with ice.  
Strain into an ice-filled salted  
rocks glass and garnish with lime.



## MEZCAL PALOMA

- 1 ounce mezcal
- 1 ounce blanco tequila
- 1 ounce High Horse Triple Sec
- 1 ounce fresh lime juice
- 3 ounces fresh grapefruit juice

Shake ingredients with ice.  
Strain into an ice-filled salted tall  
glass and garnish with lime.



## HIGH NOON

- 1½ ounces mezcal
- ¾ ounce High Horse Triple Sec
- ½ ounce Campari
- 1 ounce pink grapefruit juice

Shake ingredients with ice.  
Strain into a chilled coupe glass  
and garnish with an orange twist.



## GIN DAISY

- 2 ounces Gin
- 1 ounce High Horse Triple Sec
- ¾ ounce fresh lemon juice
- 1 ounce sparkling water

Build over ice in a rocks glass,  
gently stir to combine and  
garnish with a lemon twist.



## MAN O' WAR

- 2 ounces quality bourbon
- 1 ounce High Horse Triple Sec
- ½ ounce sweet vermouth
- ½ ounce fresh lemon juice

Shake ingredients with ice.  
Strain into a chilled coupe glass  
and garnish with brandied  
cherry and/or lemon peel.



## LYNCHBURG LEMONADE

- 1½ ounces Tennessee whiskey
- 1 ounce High Horse Triple Sec
- 1 ounce lemon juice
- 3 ounces lemon-lime soda

Pour whiskey, triple sec, and  
lemon juice into a Collins glass.  
Add ice and top with lemon-lime  
soda. Garnish with a lemon slice.