

CHELLY™

COCKTAIL GUIDE



ABOUT CHELLY

OUR GOAL IS TO INSPIRE MOMENTS OF
UNITY AND TO REFRESH YOUR SPIRIT!

*Dangerously
Delicious*



**SOURCED AND DISTILLED LOCALLY.
STRONG AS TEQUILA, THIN AS VODKA,
LESS SUGAR THAN YOUR OTHER
LIQUEURS & LIMONCELLO'S**



Big
Kick



Natural
Flavors



Sip, Shoot
or Mix

OUR NEW-AGE INFUSED LIMONCELLO
BRINGS PEOPLE TOGETHER WITH THE
PERFECT BLEND OF LEMON FUN AND
FLAVOR. AN OLD-WORLD LIMONCELLO
RE-MADE FOR THE MODERN GET-
TOGETHER. OUR AWARD WINNING
FAMILY RECIPE MERGES THE FLAVOR AND
TEXTURE OF A LEMON LIQUEUR AND A
HIGH-OCTANE GRAIN NEUTRAL SPIRIT
THAT YOU CAN SIP TO SAVOR, SHOOT FOR
THE SWEET HEAT, OR MIX IT TO MATCH
YOUR MOOD!



C.E.O. & FOUNDER
NICK GUERRIERI



MASTER DISTILLER
HUNTER GOHEEN



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CHELLY MARGARITA

1½ OZ CHELLY

½ OZ REPOSADO TEQUILA

1 OZ LIME JUICE

½ OZ DRY CURAÇAO

1 DASH ORANGE BITTERS

GARNISH: SALT RIM & LIME WHEEL

GLASSWARE: DOF

METHOD: RIM GLASS WITH SALT.
COMBINE INGREDIENTS IN TIN. ADD ICE.
HARD VIGOROUS SHAKE. DIRTY DUMP
INTO DOF. GARNISH AND SERVE!

CHELLY RECOMMENDS: USING
ESPALÓN REPOSADO FOR TEQUILA AND
PIERRE FERRAND FOR DRY CURAÇAO.