



INSIDER'S LOOK

UN PEQUEÑO CAPRICHIO

Written by Lauren Adam Photos by Jessica Drake

There is just something about tequila that makes a bad day better, a night out rowdier, and everyone you see a little hotter. It's a booze that pairs well with sun and basic debauchery. Little Water Cantina in Eastlake is raising the bar with their hand-crafted cocteles. The juice is fresh squeezed in house never using sweet and sour mix or added sugars. From the house margarita to innovative twists on the Mai Tai and the Moscow Mule, Little Water is a hidden gem for happy hour, or watching the sun go down and the cranes come to a halt over Lake Union. The open air seating means even if you aren't on the coveted patio, there's a good chance you'll still have a spot with a view. It's a toss-up whether to go on a lazy afternoon or enjoy the candlelight and city lights, but either way the drinks are guaranteed to be worthy of a fiesta.

2865 Eastlake Ave E, Seattle, WA 98102 • (206) 397-4940 • www.littlewatercantina.com





Margarita de la Casa, Exotico blanco Agave is a cactus looking succulent that was deemed sacred by the Aztecs in pre-Columbian times. According to legend, agave was used during religious ceremonies to help communicate with the gods. Interested a dance with the transcendental? The Margarita de la Casa is the bar manager Joshua Dore's pick. Classic and to the point, the fresh lime juice, 100% agave Exotico blanco, and orange liqueur will have you singing praises.



Margarita Fresca What more can you ask for than chilled juice fresh off the press and shaken with tequila? The Margarita Fresca rotates depending on what's seasonal, but expect options like strawberry, blackberry and their current special: watermelon. The light crisp sweetness of the watermelon is a hailed compadre to the house tequila. Salut!



Blood Red Sea, Lunazul reposado Iced tea cocktails emanate patio drinking. Little Water's is mucho mejor because they make the hibiscus tea in house using hibiscus, berries, and allspice. With Lunazul reposado, lime, and agave, this thirst quenching masterpiece will have you halfway to the beach and feeling fly.



Margarita Mas Chingona, Milagro Select Barrel reposado Roughly translating to "The most Badass Margarita," the Margarita Mas Chingona is for those of us who aren't afraid to make it rain a little bit. Made with triple-distilled and French barrel aged Milagro Select Barrel reposado, there's a hint of vanilla and caramel that purveyors of the finest will taste in this cocktail. It's finished with Cointreau, lime, and agave.



Mezcal Mai Tai, Del Maguery Single Village Mezcal New to the summer drink menu, the Mezcal Mai Tai is a smoky rarity you won't find anywhere else. While it's not tequila, Mezcal is still made from a form of agave called maguey. In Mexico, it's usually tipped back straight, but at Little Water it's shaken with orgeat, triple sec, and fresh lime. Paired with the candied cherry garnish, the sweet smoke is like nothing you've ever tried.



El Diablo, Cazadores blanco A personal favorite, this beverage is a cross between a margarita and a Moscow Mule. The ginger beer adds the hint of spice and bubbles that are always a selling point of the Moscow Mule. Black currant liqueur gets drizzled over the top and sinks slowly to the bottom of the glass. Acquaint yourself with this gift from the underworld and don't be surprised if you let out a "¡Dios mio!" afterward.

Happy Hour

Monday – Friday 3 – 6 pm

- \$4 drafts
- \$1 off wells
- \$1 off wine
- \$6 house margarita
- \$12 flights of El Mayor tequila

Friday – Sunday 10 pm – close

- \$4 drafts
- \$6 house margarita
- 25% off agave liquors
- \$2 shots of Exotico Blanco
- \$6 Rainer and a shot of Fireball

