100% BLUE WEBER AGAVE, 100% SIMPLY SMOOTH HEAT

PERFECTLY SPICY®

100% Blue Weber Agave tequila with a pinch of ghost pepper which, unlike other peppers, gives a quick hit of smooth heat followed by a fruity, layered finish. Never overpowering. Always delicious.

Our love of tequila runs deep - not just the taste of tequila, but the culture, the process, the history, and the talented people who craft this incredible spirit.

#1

BARS CITE THE SPICY MARG AS THE #1 "FLAVOR INNOVATION" REQUEST FROM YOUNGER DRINKERS.

Source: OhBev

78%

PERCENTAGE OF GEN ZERS AND MILLENNIALS THAT SAID THEY EITHER LIKE OR LOVE SPICY FOODS AND FLAVORS.

Source: Quad Research

62%

PERCENTAGE OF CONSUMERS THAT ARE MORE LIKELY TO BUY A FOOD OR BEVERAGE WHEN IT'S ADVERTISED AS SPICY.

Source: Food Dive

DOUBLE GOLD
AGAVOS AWARDS
2026



PLEASE GHOST RESPONSIBLY. GHOST TEQUILA, 40% ALC./VOL (80 PROOF). ©2026 GT SPIRITS, INC., BOSTON, MA. GHOSTTEQUILA.COM

GHOST TEQUILA

CONSISTENT HEAT LEVEL IN EVERY POUR
no muddling, infusions or guesswork

SAVES TIME BEHIND THE BAR
while ensuring speed of service and repeatability

DELIVERS FLAVOR AND FUNCTION
for both on-and off-premise trade and consumers

DRIVES PROFITABILITY
through operational efficiency, consistency and consumer appeal

GHOST SOLVES A PROBLEM
by delivering quality spice consistency and speed



BLANCO

TASTING NOTES

COLOR: *Crystal clear*

AROMA: *Citrus with sweet, cooked agave notes*

FLAVOR: *It first fills your mouth with a mild spice and sweet notes of cooked agave, followed by the heat of the Ghost pepper without the burn*

FINISH: *The flash of heat dissipates with a silky finish*



REPOSADO

TASTING NOTES

COLOR: *Bright Gold*

AROMA: *Spicy cooked agave notes*

FLAVOR: *It first "hits" you with a mild spice at the front of your tongue. Followed immediately by some sweet notes of the cooked agave and vanilla notes from the charred oak barrels*

FINISH: *Sweet + citric notes*

COCKTAIL STRATEGY • COCKTAIL STRATEGY • COCKTAIL STRATEGY • COCKTA

PERFECTLY SPICY® MARGARITA



- 2 oz Ghost Tequila
- 1 oz fresh Lime Juice
- 0.75 oz Simple Syrup
- Salt & Tajin Rim + Lime Wheel Garnish

Measure and pour all ingredients into a cocktail shaker. Fill the shaker with ice. Shake vigorously. Strain into ice-filled, Tajín and Salt Rim glass. Garnish with lime wedge.

LLING TOOLS • SELLING TOOLS • SELLING TOOLS • SELLING TOOLS • SELLI

ON PREMISE

- Menu Inserts
- Tent Cards
- Coasters
- Pop Up Banner





OFF PREMISE

- Shelf Talkers
- Neck Hangers
- Single Case Cards
- 1 Case Corrigate Bin
- Small Display Rack
- Co-Branded Display