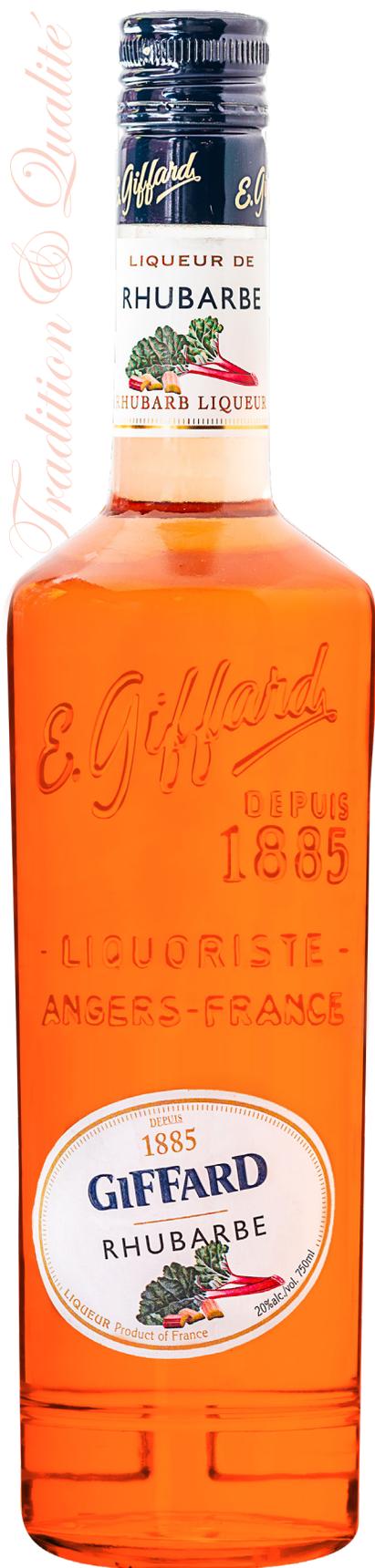


Tradition & Qualité



RHUBARBE

SPECIALTY LIQUEUR



Harvested in the spring, Rhubarb evokes childhood memories possibly more than any vegetable. It's also a favorite of bakers and confectioners, who use sugar and strawberries to balance its intense tartness. For this liqueur, we create an infusion of both green and red rhubarb, to achieve a perfect balance between tart and sweet.

Volume: 750 mL | **ABV:** 20%

Appearance: Sunset Pink

Aroma: Strawberry candy and rhubarb stalk

Tasting Notes: Stewed rhubarb followed red berry marmalade. Slightly vegetal on finish.

GARDEN SOUR

1.5 oz. Agave de Cortés Mezcal Joven

.75 oz. Giffard Rhubarb

.75 oz. Lemon juice

.5 oz. Simple Syrup

2 dash celery bitters

Soda water

Glass: Collins

Garnish: Lemon wheel

Method: Combine all ingredients except soda in shaker with ice.

Shake vigorously and strain into a Collins glass over fresh ice.

Fill with soda water. Garnish with lemon wheel.

ABOUT GIFFARD

Emile Giffard was a pharmacist with an inventive, curious nature and the palate of a gourmand. In the scorching summer of 1885, in the small Loire Valley town of Angers, France, he was studying the digestive and cooling properties of mint. Giffard's research resulted in the invention of a clear mint liqueur, steam-distilled from the Mitcham variety of peppermint. As delicious as it was refreshing, this liqueur was immediately received with enthusiasm from the townspeople of Angers. Monsieur Giffard's elixir was called Menthe Pastille after the mint candies that were so famous at the time.

Giffard parlayed the success of Menthe Pastille into a fully operational distillery. Since 1885, the Giffard facility has produced liqueurs, syrups, cordials and tonics from the rich bounty of local fruits and botanicals as well as the exotic spices and herbs that were brought in by ship on the Loire River from ports around the world. Four generations later, Giffard is still owned and operated by the same family who maintain tradition and quality for all of its products.