100% CACAO ELIXIR

AMAYA

Artisanal Cacao Liqueur

MADE IN OAXACA, MEXICO



ANCIENT RITUAL. MODERN SPIRIT.

First Cacao With Spice Liqueur
The world's first cacao with spiced elixir, combining Mexican cacao with chili, cardamom, vanilla, and botanicals.

Authentically Oaxacan. 100% Artisanal.
Crafted in Oaxaca with caña rum and single-origin Mexican cacao. Non-dairy and sweetened only with agave nectar.

Year-Round Versatility
Exceptionally versatile and designed for year-round use, from classic and signature cocktails to spritzes, espresso drinks, shots, or simply served neat or over ice.

Thousands of years ago, the great civilizations of Mexico discovered the sacred cacao bean, ground it up with spices and drank it in ceremony. Inspired by the ancient Mayan and Olmec tradition of grinding cacao with chili, Amaya transforms a thousands-year old recipe into a modern, versatile spirit. Made with ingredients from the earth. Amaya awakens the senses and reunites spirit and soul.

TASTING PROFILE

AROMA
Rich dark chocolate on the nose with a hint of warm cinnamon.

PALATE
Smooth and silky entry with deep cacao, followed by a gentle heat from chili and spice.

FINISH
Long, warming finish with vanilla and lingering earthiness.



THE CARAMAYA

- 2 oz Amaya
- 2 oz Espresso

Method: Shake
Glassware: Low Ball
Garnish: Orange Twist

Your new favorite cocktail
Our riff on the Carajillo

THE INGREDIENTS

OAXACAN RUM	CACAO	AGAVE NECTAR	VANILLA BEAN
Hand-crafted caña rum from the mountains of Oaxaca forms the backbone.	Rich, single-origin Mexican cacao delivers deep chocolate complexity.	100% agave nectar provides natural sweetness – no dairy, no refined sugar.	Hand-selected vanilla bean adds warmth and a round aromatic finish.

