

AMAYA

ARTISANAL CACAO LIQUEUR

Crafted in Oaxaca with caña rum and single-origin Mexican cacao.

Rich dark chocolate and cinnamon lead into silky cacao, gentle chili heat, vanilla, and a long, warming finish.

Delicious neat, over ice, in cocktails, or paired with espresso.



THE CARAMAYA

- 2 oz Amaya
- 2 oz Espresso

Shake and serve in a lowball glass. Garnish with an orange twist.



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