



# BEER & WINE LICENSED OFFERINGS

## NON-ALCOHOLIC



### GIFFARD SYRUPS

*Aperitif | Coconut | Gomme | Orgeat | Grenadine*

Since 1885, five generations of the Giffard family have worked hard to provide the world with quality liqueurs and syrups. Produced in France's Loire Valley, Giffard improves cocktails with the uncompromised taste of whole, natural ingredients. Giffard Syrups are created specifically to enhance cocktail creation. Each syrup delivers consistent, true-to-nature flavors that are the signature of the Giffard family, providing the flavor intensity that brings cocktails to life.

### GIFFARD NON-ALCOHOLIC LIQUEURS

*Grapefruit | Pineapple | Elderflower | Ginger*

Giffard is renowned for its commitment to quality and taste. Our newest innovation, the Giffard Non-Alcoholic Liqueur range, delivers the same robust, authentic flavors as their alcoholic counterparts, ensuring that our customers never have to compromise on taste when choosing a non-alcoholic option. Whether you're crafting cocktails, mocktails, or simply enhancing your favorite beverages, Giffard Non-Alcoholic Liqueurs provide endless opportunities to get creative behind the bar for professionals and the at-home mixologist alike. Giffard Non-Alcoholic Liqueurs are ideal for everyone, whether you're the designated driver or simply a mindful drinker looking for the highest quality non-alcoholic beverage offerings.



## FERMENTED & FORTIFIED



### TEPACHE SAZÓN

7% ABV

Tepache is a traditional Mexican effervescent drink with origins dating back to the Aztecs. There is no single recipe for tepache, but all tepaches should start with perfectly ripe fruit, botanical herbs or spices, and a small amount of piloncillo sugar. Styles and recipes for tepache change from region-to-region and will often be reinterpreted by using the local seasonal fruits and ingredients that are available in each community. Tepache Sazón is produced on the Pacific coast of Mexico in the town of San Pancho, surrounded by tropical fruit plantations like pineapple, mango, guava, lychee, melons, and passionfruit. Our pineapple fields are located only 30km from our tepacheria, which is the only production facility of its kind in the region.



### COGNAC PARK

*Pineau de Charentes | 17% ABV*

Cognac Park is the premier brand from Distillerie Tessendier, master blenders Lilian and Jérôme Tessendier (4th generation) oversee production, distilling and blending Cognacs. Cognac is distilled from grapes, and Pineau des Charentes is a blend of the region's grape juice, and the Cognac brandy itself. The result is a light, pleasant French aperitif that is just a little boozier than wine, with a touch of natural sweetness and a strong fruit character. Cognac Park Pineau des Charentes is best served chilled or on the rocks and is often used in craft cocktails or food pairings. Delicate and floral on the nose and pleasant on the palate, Park Pineau is composed of 76% grape juice and 24% eaux-de-vie aged for a minimum of 24 months.