



GIFFARD LIQUEURS & SYRUPS - SINCE 1885

Giffard Liqueurs and Syrups are created specifically to enhance cocktail creation. Each of our liqueurs delivers consistent, true-to-nature flavors that are the signature of the Giffard family, providing the flavor intensity that brings cocktails to life. Five generations of the Giffard family have worked hard to continuously provide the world with quality liqueurs and syrups. Produced in France's Loire Valley, Giffard Liqueurs are made with tradition and quality, blending established processes like slow maceration, with innovative flavor inspiration. Giffard Liqueurs and Syrups improve cocktail creation with the uncompromised taste of natural fruits, herbs, and spices.



MENTHE PASTILLE SIGNATURE LIQUEUR

The premier liqueur from the house of Giffard, first produced in 1885 and celebrated in Angers and throughout France ever since! Made from a steam distillation of fresh, Mitcham peppermint leaves that are cultivated in nearby fields. Lightly sweetened with natural sugar, Menthe Pastille is the perfect after dinner palate refresher or mixed into the indispensable Stinger cocktail.

Volume: 1L | **ABV:** 24% | **Appearance:** Crystal clear
Aroma: Cool peppermint, wintergreen, vanilla and dark chocolate
Tasting Notes: Bracing, clean mint, with a rich, creamy mouth-feel and a tingling, cool, dry finish

BEAUX ARTS STINGER

1 oz. Cognac Park VS Carte Blanche
.75 oz. Giffard Menthe Pastille
.5 oz. Bigallet China-China

Glass: Rocks | **Garnish:** Mint bouquet
Method: Add ingredients to a mixing glass filled with ice and stir until diluted and combined. Strain over pellet ice into a rocks glass. Top with pellet ice to form a mound.



TRIPLE SEC 1L SPECIALTY LIQUEUR

Bursting with citrus flavor, Giffard Triple Sec is an essential ingredient for the perfect Margarita. Offered in a one-liter bottle designed for the home bartender and premium well-pours and clocking in at 35% abv, Giffard Triple Sec captures the perfectly balanced essence of both sweet and bitter orange peel.

Volume: 1L | **ABV:** 35% | **Appearance:** Crystal clear
Aroma: Fresh and candied orange, with bitter lemon
Tasting Notes: Clean and well-balanced with orange zest and mandarin, finished with a wisp of pink grapefruit.

CLASSIC MARGARITA

2 oz. Blanco Tequila
.75 oz. Giffard Triple Sec
.75 oz. Lime juice
1 teaspoon agave nectar

Glass: Rocks
Garnish: Salt for rimming (optional) and a lime wedge
Method: Add all ingredients to a cocktail shaker. Add ice and shake until chilled. Strain over ice into a prepared rocks glass.



PAMPLEMOUSSE 1L SPECIALTY LIQUEUR

Fresh pink grapefruit peels are macerated in neutral spirit to create an infusion that captures the intense aromatic profile contained within. The perfect way to add a little sunshine to creative cocktails or to brighten up some bubbles.

Volume: 1L | **ABV:** 16% | **Appearance:** Peach blush
Aroma: Candied grapefruit, black pepper, lemon, bitter orange
Tasting Notes: Bittersweet, grapefruit zest, tart and refreshing

KIR ROSÉ

4 oz. Cold, dry sparkling rosé wine
1 oz. Giffard Pamplemousse

Glass: Flute | **Garnish:** Lemon twist
Method: Build cocktail in a wine glass filled with ice, use a cocktail spoon to lightly stir.



PREMIUM LIQUEUR

CASSIS NOIR DE BOURGOGNE

Local and highly prized, fresh “Noir de Bourgogne” cassis berries are harvested each July. This flavorful variety of blackcurrant has been celebrated for generations for creating the finest cassis liqueurs in the world. A slow maceration ensures an unparalleled depth of flavor and richness, capturing the distinctive dark berry and vegetal notes of blackcurrant.

Volume: 750 mL | **ABV:** 20% | **Appearance:** Dark, viscous, red wine
Aroma: Intense aromas of bright, candied red berries, violets, black pepper and eucalyptus | **Tasting Notes:** Rich, jammy berries, mouth-watering tartness and a pleasant herbaceous finish

VANILLE DE MADAGASCAR

There is nothing plain about the complex, inviting aroma and flavor of our Vanille de Madagascar Premium Liqueur. Made from vanilla beans that are hand-pollinated and cured to perfection on the island of Madagascar and blended with brandy, this liqueur captures the exotic warmth and comfort of vanilla for use in creative cocktails.

Volume: 750 mL | **ABV:** 20% | **Appearance:** Translucent rose gold
Aroma: Earthy vanilla, nutmeg, cream, orange and clove
Tasting Notes: Rich and warm, creamy vanilla, citrus and spices

ABRICOT DU ROUSSILLON

From orchards near the Giffard facility in the Loire Valley of France, we harvest the quintessential apricot variety, Rouges du Roussillon. The apricots are macerated in neutral spirit to extract their distinct flavor and aroma. Fresh apricot juice is added to sweeten the liqueur and to impart a natural, true-to-fruit balance of tartness.

Volume: 750 mL | **ABV:** 25% | **Appearance:** Peachy amber
Aroma: Dried and stewed apricots, peach, vanilla and almond
Tasting Notes: Mouth-watering, juicy, jammy apricot with pleasant tannins

BANANE DU BRÉSIL

Plump, sun-ripened Brazilian bananas are slowly infused in neutral spirit and then blended with a spirit distilled from bananas. A touch of oak-aged Cognac and natural sugar marries the luscious flavors together and lends an opulent mouth-feel.

Volume: 750 mL | **ABV:** 25% | **Appearance:** Burnished caramel
Aroma: Freshly baked banana bread, vanilla and baking spices
Tasting Notes: Creamy, rich, ripe banana, ginger and all spice

CAFÉ DU HONDURAS

Harvested in the mountainous regions of Honduras where the climate and soil are ideal, our single-origin arabica coffee is expertly roasted by Frédéric Bonnac, fourth generation artisanal roaster in Auvergne, France. This premium liqueur is made using a process inspired by cold brew maceration, giving warm, generous notes. Café du Honduras is fair trade and organic certified with no coloring, flavoring, or preservatives.

Volume: 750 mL | **ABV:** 25% | **Appearance:** Deep brown with whispers of honey | **Aroma:** Brown sugar, roasted espresso bean, balanced with notes of cacao and vanilla | **Tasting Notes:** Rich coffee flavor with refined sweetness delivering delicious hints of caramel and velvety biscuit

CURAÇAO TRIPLE SEC

The bitter Curaçao orange, named after its Caribbean Island home, produces a highly prized, aromatic peel which we use in combination with the peel of sweet Valencia oranges and a lemon distillate to create our dynamic, dry orange liqueur. The essential ingredient for classic cocktails such as the Margarita, Sidecar and Cosmopolitan.

Volume: 750 mL | **ABV:** 40% | **Appearance:** Crystalline, with the slightest hue of pale straw | **Aroma:** Candied orange peel, sparkling, fresh lemon zest, grapefruit, lime, orange blossom
Tasting Notes: Bittersweet, juicy orange, black pepper and ginger spice, luscious mouth feel with a clean, dry finish

GINGER OF THE INDIES

The “Indies” refers to the islands of South East Asia. This geographical region is famous the world over for its rare and exotic spices, including the exquisite, fresh ginger we source to make this spicy liqueur.

Volume: 750 mL | **ABV:** 25% | **Appearance:** Crystalline, pale, yellow straw
Aroma: Exotic aromas of earthy ginger, citrusy coriander, soft vanilla and orange blossom | **Tasting Notes:** Rich with spicy, fresh ginger, complemented by mouthwatering citrus

WILD ELDERFLOWER

Dense clusters of a wild varietal of small, pale yellow elderflowers are hand-harvested each spring from orchards in the French countryside. The intensely aromatic, delicate blossoms are naturally dried and set to macerate in small batches to extract their ambrosial fragrance and flavor reminiscent of honeysuckle, muscat grapes, rose, lychee fruit and saffron.

Volume: 750 mL | **ABV:** 20% | **Appearance:** Pale gold
Aroma: Intense aromas of exotic spiced white flowers, tropical fruit and rose
Tasting Notes: A sweet/tart balance of herbal florals, muscat grape, lychee fruit and saffron

CARIBBEAN PINEAPPLE

Originating in the Americas, pineapples were once rare and prized for their unusual appearance and juicy, golden hearts. Giffard Caribbean Pineapple blends sun-ripened pineapples with cloves, nutmeg and a touch of seven-year, aged rum.

Volume: 750 mL | **ABV:** 20% | **Appearance:** Deep gold
Aroma: Heady aroma of freshly cut pineapple
Tasting Notes: Fresh and candied pineapple balanced by tangy acidity, finishing with a whisper of spice and aged rum

PIMENT D'ESPELETTE

Piment d'Espelette: Piment d'Espelette is a rare, hand-harvested red chile pepper grown only in the Basque region of France where cultivation has flourished in a protected natural environment since the 17th century. Our chile liqueur is made from the maceration of whole, fresh Espelette peppers with a hint of aged rum agricole from Martinique. This results in a strong aromatic intensity with warm and spicy notes. Piment d'Espelette is the only French spice with APO / DPO recognition.

Volume: 750 mL | **ABV:** 40% | **Appearance:** Bright straw yellow
Aroma: Herbaceous yet gentle and warm, fresh chili-pepper, notes of freshly cut grass | **Tasting Notes:** Assertive chilis, warm mid-palate with hints of vanilla and sweet spices, rising intensity. Gourmet cocoa finish, persistent spiciness, with a slightly caramelized essence



SPECIALTY LIQUEUR

PAMPLEMOUSSE

Fresh pink grapefruit peels are macerated in neutral spirit to create an infusion that captures the intense aromatic profile contained within. The perfect way to add a little sunshine to creative cocktails or to brighten up some bubbles.

Volume: 750 mL, 1L | **ABV:** 16% | **Appearance:** Peach blush
Aroma: Candied grapefruit, black pepper, lemon, bitter orange
Tasting Notes: Bittersweet, grapefruit zest, tart and refreshing

VIOLETTE

Violet flowers have long been prized for their mesmerizing perfume and signature color. Giffard utilizes a two-step process with the violet plant, macerating the fresh, fragrant petals and steam distilling the complex and aromatic leaves to create this classic cocktail staple.

Volume: 750 mL | **ABV:** 16% | **Appearance:** Dark amethyst with a rosy glow
Aroma: Intensely floral, candied violet, rose, vanilla and wintergreen
Tasting Notes: Sweet floral, bright citrus and a clean, wintergreen finish

MÛRE

The French countryside is teeming with wild blackberry brambles. The succulent berries are hand harvested throughout the late summer and pressed for their aromatic juice that we blend with high quality neutral spirit to make our classic Mûre liqueur.

Volume: 750 mL | **ABV:** 16% | **Appearance:** Dense, midnight burgundy
Aroma: Blackberry jam, dark chocolate, musk, nutmeg, vanilla and maple
Tasting Notes: Rich, dark berries, white pepper, cocoa powder and tart honey

CURAÇAO BLEU

The tropical island of Curaçao is the origin of the distinctive variety of citrus aurantium or bitter orange fruit that flavors the liqueurs that bear its name. Brilliant, azure blue like the sparkling waters of the Caribbean Sea that surround the island, our Curaçao Bleu captures the unique flavor of these bitter orange peels.

Volume: 750 mL | **ABV:** 25% | **Appearance:** Brilliant azure blue
Aroma: Sweet and bitter orange, lemon and spices
Tasting Notes: Sweet, juicy orange, vanilla roundness

PÊCHE DE VIGNE

Because of their late summer ripening, this heirloom varietal of peach is often planted amongst grapevines, hence their name, "Peach of the Grapevine". From famed orchards in the Coteaux du Lyonnais, we harvest these small, intensely aromatic peaches with distinctive scarlet blushed flesh during their fleeting window of ripeness in late August.

Volume: 750 mL | **ABV:** 16% | **Appearance:** Pale, peach blush
Aroma: Honeysuckle, melon, peach, nectarine and mango
Tasting Notes: Juicy, baked peach, white chocolate, honey and orange blossom

FRAISE DES BOIS

It takes two unique varieties of strawberry to make this delightful liqueur. Tiny, wild, woodland strawberries with their characteristic, intense aromatics and sweetness along with a larger and juicier cultivated variety called the Senga Sengana known for its vivid red hue, bright acidity and rich berry aroma.

Volume: 750 mL | **ABV:** 16% | **Appearance:** Bright, cherry red
Aroma: Red berry jam, watermelon, candied strawberry, raspberry, cherry, musky floral | **Tasting Notes:** Big, rich strawberry jam, juicy red berries with balancing acidity

ROSE

Crafted by infusing delicate rose buds, Giffard Rose captures the essence of the 'queen of the garden,' renowned for thousands of years for its medicinal virtues and beauty. This elegant liqueur highlights the soft floral notes of the rose, perfectly balanced with its distinctive, layered complexity. Giffard Rose adds a refined, aromatic touch to every cocktail creation.

Volume: 750 mL | **ABV:** 16% | **Appearance:** Light orange-pink, with peach reflections | **Aroma:** Intense fresh flowers, enticing light sweetness
Tasting Notes: Elegant, round, floral flavor with a note of sweet citrus on the finish

RHUBARBE

Harvested in the spring, Rhubarbe 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 by red berry marmalade. Slightly vegetal on finish.

FRAMBOISE

Red raspberries, plucked fresh from the vine are macerated in neutral spirit to capture their bright, tangy flavor. A classic French delicacy, Framboise is sipped as a dessert cordial and used to add a juicy, raspberry kick to cocktails.

Volume: 750 mL | **ABV:** 16% | **Appearance:** Brilliant ruby
Aroma: Fresh, tart raspberry, honey, citrus, black pepper and oolong tea
Tasting Notes: Mouth-watering, juicy raspberries, sweet-tart and cocoa

LICHI-LI

In high demand as a delicacy in the Imperial Court of China since the 1st century, fresh lychee fruit are now enjoyed the world over as an exotic and delicious treat. Giffard uses Taiwanese lychees that are distilled to capture their unique, tropical, floral scent and flavor.

Volume: 750 mL | **ABV:** 18% | **Appearance:** Light pink rose
Aroma: Intensely aromatic with floral notes of rose, elderflower, honeysuckle, tropical fruit and muscat grapes | **Tasting Notes:** Creamy, exotic fruit, coconut and vanilla, lemon sorbetto with a rose petal finish

CACAO BLANC

Chocolate is arguably one of the greatest gifts of Mesoamerica to the world. For thousands of years it has been a prized delicacy favored by royalty and today is one of the most popular indulgences globally. Our liqueur captures the true flavor of cacao from premium West African cocoa beans for you to use in classic cocktails and original drinks.

Volume: 750 mL | **ABV:** 25% | **Appearance:** Crystal clear
Aroma: Intense dusty, dry cocoa | **Tasting Notes:** Mouthwatering dark chocolate, fudge, vanilla and cocoa powder

FRUIT DE LA PASSION

Known by a variety of names around the world, passion fruit are often referred to as maracuya, liliiko'i, granadilla, and, of course, fruit de la passion, to name a few. Passion fruit juice, with its mouth-watering, tangy sweetness and tropical aromas, is used to make this exotic liqueur.

Volume: 750 mL | **ABV:** 16% | **Appearance:** Bright amber | **Aroma:** Round, ripe liliiko'i
Tasting Notes: Tropical soiree of mandarin, orange, mango, and guava

MANGUE

Made by macerating ripe Kent mango from South America, Giffard Mangue bursts with citrus and stone fruit flavors. Masterfully crafted, this specialty liqueur captures the complex notes of both green and mature mangos. Whether used in cocktails or drizzled over desserts, Giffard Mangue elevates your creations to a whole new level.

Volume: 750 mL | **ABV:** 20% | **Appearance:** Golden orange peel
Aroma: Delicate tropical bouquet, sensuous plump mango with hints of peach and passionfruit | **Tasting Notes:** Fresh and sweet with complex traces of stone fruit and green mango, then strong luscious notes of ripe mango flesh

NOIX DE COCO

Giffard's coconut liqueur, Noix de Coco, captures the essence of tropical indulgence by macerating freshly grated coconut flesh. The rich flavor of fresh coconut unfolds on the palate, coating it with a velvety texture and concluding with a delicate toasted coconut finish. Whether enhancing cocktails or adding an exotic touch to desserts, Giffard Noix de Coco takes your creations to a whole new level.

Volume: 750 mL | **ABV:** 16% | **Appearance:** Crystal clear | **Aroma:** Fresh coconut flesh, touch of vanilla and caramel | **Tasting Notes:** Smooth nutty start, coconut custard coats the palate. Lingering notes of toasted coconut fruit and milk



PREMIUM LIQUEUR | COCKTAILS

CASSIS NOIR DE BOURGOGNE POMPIER

3 oz. Dry French Vermouth
.75 oz. Giffard Cassis Noir de Bourgogne
2 oz. Cold seltzer water

Glass: Collins | **Garnish:** Lemon twist

Method: Build cocktail in a collins glass filled with ice, add seltzer water with a cocktail spoon and lightly stir.

VANILLE DE MADAGASCAR VANILLA OLD FASHIONED

2 oz. Bourbon
.5 oz. Giffard Vanille de Madagascar
3 dashes Orange bitters

Glass: Rocks | **Garnish:** Orange twist & cherry

Method: Add ingredients to a mixing glass filled with ice and stir until diluted and combined. Strain into a rocks glass with a large rock.

ABRICOT DU ROUSSILLON PENDENNIS CLUB COCKTAIL

1.5 oz. Gin
.75 oz. Giffard Abricot du Roussillon
.75 oz. Fresh lime juice
.25 oz. Simple syrup
4 dashes Peychaud's Bitters

Glass: Coupe | **Garnish:** Lime wheel

Method: Combine all ingredients in a shaker with ice. Shake vigorously and double strain into a coupe glass.

BANANE DU BRÉSIL BANANA DAIQUIRI

2 oz. Rum
.75 oz. Giffard Banane du Brésil
1 oz. Fresh lime juice
.5 oz. Simple syrup

Glass: Coupe | **Garnish:** Lime wheel and fresh nutmeg

Method: Combine all ingredients in a shaker with ice. Shake vigorously and double strain into a coupe glass.

CAFÉ DU HONDURAS ESPRESSO MARTINI

2 oz. Vodka
.5 oz. Giffard Café du Honduras
.25 oz. Giffard Cacao Blanc
1 oz. Freshly brewed espresso (or cold brew concentrate)
.5 oz. Demerara syrup

Glass: Coupe | **Garnish:** Coffee beans

Method: Add all ingredients to a cocktail shaker. Add ice and shake until chilled. Strain over ice into a coupe glass.

CURAÇAO TRIPLE SEC LOIRE COSMOPOLITAN

1.5 oz. Citrus Vodka
.75 oz. Giffard Curaçao Triple Sec
.5 oz. Giffard Cassis Noir de Bourgogne
.75 oz. Fresh lime juice

Glass: Coupe | **Garnish:** Lemon twist

Method: Combine all ingredients in a shaker with ice. Shake vigorously and double strain into a coupe glass.

GINGER OF THE INDIES GINGER RICKEY

2 oz. Giffard Ginger of the Indies
1 oz. Fresh lime juice
2 oz. Cold seltzer water

Glass: Collins | **Garnish:** Lime wheel and candied ginger

Method: Build cocktail in a collins glass filled with ice, add seltzer water with cocktail spoon and lightly stir.

WILD ELDERFLOWER ELDERFLOWER GIN SOUR

2 oz. Gin
1.25 oz. Giffard Wild Elderflower
1 oz. Fresh lemon juice
.25 oz. Egg whites (Optional)

Glass: Rocks | **Garnish:** Lemon wheel

Method: Combine all ingredients in a shaker and dry shake for 30 seconds. Add ice to the shaker, shake vigorously and double strain into a rocks glass filled with ice.

CARIBBEAN PINEAPPLE DAIQUIRI D'ANANAS

1.5 oz. Rhum Agricole
.75 oz. Giffard Caribbean Pineapple
.75 oz. Fresh lime juice
.25 oz. Giffard Orgeat

Glass: Coupe | **Garnish:** Lime wheel

Method: Combine all ingredients in a shaker with ice. Shake vigorously and double strain into a coupe glass.

PIMENT D'ESPELETTE SPICY MARGARITA

2 oz. Blanco Tequila
.75 oz. Giffard Piment d'Espelette
.75 oz. Fresh lime juice
.25 oz. Simple syrup

Glass: Rocks | **Garnish:** Salted rim, lime wedge

Method: Combine all ingredients in a shaker with ice. Shake vigorously and double strain into a rocks glass filled with ice.



SPECIALTY LIQUEUR | COCKTAILS

PAMPLEMOUSSE KIR ROSÉ

4 oz. Cold, dry sparkling rosé wine
1 oz. Giffard Pamplemousse

Glass: Flute | **Garnish:** Lemon twist | **Method:** Build cocktail in a wine glass filled with ice, use a cocktail spoon to lightly stir.

VIOLETTE AVIATION

2 oz. Gin
.25 oz. Giffard Violette
.5 oz. Maraschino liqueur
.5 oz. Fresh lemon juice

Glass: Coupe | **Garnish:** Lemon twist | **Method:** Combine all ingredients in a shaker with ice. Shake vigorously and double strain into a coupe glass.

MÛRE BRAMBLE

1.5 oz. Gin
1 oz. Giffard Mûre
.75 oz. Fresh lemon juice

Glass: Rocks | **Garnish:** Fresh blackberry
Method: Combine all ingredients in a shaker with ice. Shake vigorously and double strain into a rocks glass over crushed ice.

CURAÇAO BLEU BLEU HAWAIIAN

.75 oz. Vodka
.75 oz. Giffard Curaçao Bleu
.75 oz. Light rum
2 oz. Fresh pineapple juice
.75 oz. Fresh lime juice
.50 oz. Simple syrup

Glass: Hurricane | **Garnish:** Pineapple wedge
Method: Blend ingredients with one cup of ice in a high power blender, or shake with ice, strain over crushed ice.

PÊCHE DE VIGNE PEACH SPRITZ

3 oz. Cold, dry white wine
1 oz. Giffard Pêche de Vigne
2 oz. Cold seltzer water

Glass: Wine glass | **Garnish:** Lemon twist | **Method:** Build cocktail in a wine glass filled with ice, add seltzer water with cocktail spoon and lightly stir.

FRAISE DES BOIS STRAWBERRY NEGRONI

1 oz. Gin
.75 oz. Giffard Fraise des Bois
.75 oz. Campari
.5 oz. Sweet Vermouth

Glass: Rocks | **Garnish:** Orange twist | **Method:** Add ingredients to a mixing glass filled with ice and stir until diluted and combined. Strain into a rocks glass with a large rock.

ROSE A ROSY AFFAIR

1 oz. Giffard Rose Liqueur
1 oz. Gin (preferably a floral or botanical-forward gin)
.75 oz. Fresh-squeezed lemon juice
.5 oz. Simple syrup
2 dashes Orange bitters
Top with prosecco

Glass: Coupe | **Garnish:** Edible rose petal & a lemon twist
Method: Add all ingredients except prosecco to a cocktail shaker. Add ice and shake vigorously until chilled. Double strain into a chilled coupe glass, top with prosecco.

RHUBARBE GARDEN SOUR

1.5 oz. Mezcal joven
.75 oz. Giffard Rhubarbe
.75 oz. Fresh lemon juice
.5 oz. Simple syrup
2 Dashes celery bitters
Cold seltzer water

Glass: Collins | **Garnish:** Lemon wheel | **Method:** Combine all ingredients except seltzer water in a shaker with ice. Shake vigorously and double strain into a collins glass filled with ice. Top with seltzer water.

FRAMBOISE RASPBERRY CLARET CUP

3 oz. Dry, fruity red wine
1 oz. Giffard Framboise
.25 oz. Fresh lemon juice
2 oz. Cold seltzer water

Glass: Collins | **Garnish:** Raspberry | **Method:** Build cocktail in a collins glass filled with ice, add seltzer water with cocktail spoon and lightly stir.

LICHI-LI NEW MOON

1.5 oz. Vodka
1 oz. Giffard Lichi-Li
.75 oz. Fresh lemon juice

Glass: Coupe | **Garnish:** Grapefruit twist | **Method:** Combine all ingredients in a shaker with ice. Shake vigorously and double strain into a coupe glass.

CACAO BLANC WHITE GRASSHOPPER

1.5 oz. Giffard Menthe Pastiche
1.5 oz. Giffard Cacao Blanc
1 oz. Organic heavy cream
2 oz. Unsweetened almond milk
.25 oz. St. George Spirits Absinthe Verte

Glass: Milkshake | **Garnish:** Mint sprig | **Method:** Blend ingredients with one cup of ice in a high power blender, or shake with ice and strain over crushed ice.

FRUIT DE LA PASSION PASSION FRUIT PISCO SOUR

1.5 oz. Pisco
.5 oz. Giffard Fruit de la Passion
.75 oz. Fresh lime juice
.25 oz. Simple syrup
.25 oz. Egg whites (optional)

Glass: Coupe | **Garnish:** Three dashes of Angostura bitters
Method: Combine all ingredients in a shaker and dry shake for 30 seconds. Add ice to the shaker, shake vigorously and double strain into a coupe glass.

MANGUE MANGO MARGARITA

2 oz. Blanco Tequila
1 oz. Giffard Mangue
.75 oz. Lime juice

Glass: Rocks | **Garnish:** Salt for rimming (optional) and a lime wedge
Method: Add all ingredients to a cocktail shaker. Add ice and shake until chilled. Strain over ice into a prepared rocks glass.

NOIX DE COCO TROPICAL COCONUT MOJITO

1.5 oz. White rum
1 oz. Giffard Noix de Coco
.75 oz. Fresh-squeezed lime juice
.5 oz. simple
8-10 fresh mint
4 oz. Cold seltzer water

Glass: Collins | **Garnish:** Mint springs
Method: Add lime, simple, and mint to a glass and muddle. Add rum and Giffard Noix de Coco, top with ice, add seltzer water with a cocktail spoon and lightly stir.