



GIFFARD SIGNATURE SERVES

Built to inspire modern cocktail programs, these signature serves highlight the versatility of Giffard liqueurs. Show us how you use them by sharing your recipes and tagging @giffardusa on Instagram and Facebook.

LICHI-LI THE LICHI-LI MARTINI

2 oz. Vodka
1 oz. Giffard Lichi-Li
.5 oz. Blanc vermouth

Glass: Martini | **Garnish:** Lychee fruit

Method: Add ingredients to a mixing glass filled with ice and stir until diluted and combined. Strain into a chilled martini 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 syrup
8-10 fresh mint leaves
4 oz. Cold seltzer water

Glass: Collins | **Garnish:** Mint sprig

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.

MANGUE MANGO MARGARITA

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

Glass: Rocks | **Garnish:** Chili-salt rim (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.

FRUIT DE LA PASSION PASSIONFRUIT 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.

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.

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.

TRIPLE SEC 35% COSMOPOLITAN

1.5 oz Vodka
1 oz. Giffard Triple Sec
.75 oz. Cranberry juice
.5 oz. Fresh lime juice

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

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

ROSE A ROSY AFFAIR

1 oz. Giffard Rose
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.

CACAO BLANC 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:** Three coffee beans

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

CAFÉ DU HONDURAS CAFÉ & TONIC (C&T)

* LOW ABV

1.5 oz. Giffard Café du Honduras
5 oz. Tonic water

Glass: Highball | **Garnish:** Lemon peel

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