

NEW
PRODUCT



GIFFARD CAFÉ DU HONDURAS

PREMIUM LIQUEUR MADE IN FRANCE



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

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.

ABOUT GIFFARD

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.

It all began in 1885. Emile Giffard was a pharmacist with an inventive, curious nature and the palate of a gourmand. In the scorching summer, in the small Loire Valley town of Angers, France, he was studying the digestive and cooling properties of mint. Giffard's research resulted in the invention of a clear mint liqueur, steam-distilled from the Mitcham variety of peppermint. As delicious as it was refreshing, the liqueur was immediately received with enthusiasm from the townspeople of Angers. Emile called his elixir Menthe Pastille after the mint candies that were famous at the time.

BACK BAR PROJECT

BACK BAR PROJECT, LLC | IMPORTER OF FINE SPIRITS | SEATTLE, WA
BACKBARPROJECT.COM | INFO@BACKBARPROJECT.COM | PLEASE DRINK RESPONSIBLY



GIFFARD PIMENT D'ESPELETTE

PREMIUM LIQUEUR MADE IN FRANCE



Piment d'Espelette is a rare, hand-harvested red chile pepper grown only in the Basque region of France. Nestled in the south of France, Piment d'Espelette 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, limited to ten villages located in southeast France.

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.

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.

ABOUT GIFFARD

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.

It all began in 1885. Emile Giffard was a pharmacist with an inventive, curious nature and the palate of a gourmand. In the scorching summer, in the small Loire Valley town of Angers, France, he was studying the digestive and cooling properties of mint. Giffard's research resulted in the invention of a clear mint liqueur, steam-distilled from the Mitcham variety of peppermint. As delicious as it was refreshing, the liqueur was immediately received with enthusiasm from the townspeople of Angers. Emile called his elixir Menthe Pastille after the mint candies that were famous at the time. The mint candies that were famous at the time.



GIFFARD

ABRICOT DU ROUSSILLON

PREMIUM LIQUEUR MADE IN FRANCE

From pastoral orchards in the Loire Valley of France, not far from the Giffard facility, we harvest the quintessential apricot variety, Rouges du Roussillon for this delectable liqueur. The apricots are macerated in neutral spirit to extract their distinct flavor and color. Then, apricot juice is added to sweeten the liqueur and to impart a natural, true-to-fruit balance of tartness. This fresh juice may cause natural sediment to appear, a reminder of the real fruit used to create our premium liqueur.

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

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.

ABOUT GIFFARD

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.

It all began in 1885. Emile Giffard was a pharmacist with an inventive, curious nature and the palate of a gourmand. In the scorching summer, in the small Loire Valley town of Angers, France, he was studying the digestive and cooling properties of mint. Giffard's research resulted in the invention of a clear mint liqueur, steam-distilled from the Mitcham variety of peppermint. As delicious as it was refreshing, the liqueur was immediately received with enthusiasm from the townspeople of Angers. Emile called his elixir Menthe Pastille after the mint candies that were famous at the time.



GIFFARD

CARIBBEAN PINEAPPLE

PREMIUM LIQUEUR **MADE IN FRANCE**



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

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.

ABOUT GIFFARD

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.

It all began in 1885. Emile Giffard was a pharmacist with an inventive, curious nature and the palate of a gourmand. In the scorching summer, in the small Loire Valley town of Angers, France, he was studying the digestive and cooling properties of mint. Giffard's research resulted in the invention of a clear mint liqueur, steam-distilled from the Mitcham variety of peppermint. As delicious as it was refreshing, the liqueur was immediately received with enthusiasm from the townspeople of Angers. Emile called his elixir Menthe Pastille after the mint candies that were famous at the time.



GIFFARD

CASSIS NOIR DE BOURGOGNE

PREMIUM LIQUEUR MADE IN FRANCE

From within 30 miles of the Giffard distillery come the prized, fresh “Noir de Bourgogne” cassis berries. 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

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 cocktail spoon and lightly stir.

ABOUT GIFFARD

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.

It all began in 1885. Emile Giffard was a pharmacist with an inventive, curious nature and the palate of a gourmand. In the scorching summer, in the small Loire Valley town of Angers, France, he was studying the digestive and cooling properties of mint. Giffard's research resulted in the invention of a clear mint liqueur, steam-distilled from the Mitcham variety of peppermint. As delicious as it was refreshing, the liqueur was immediately received with enthusiasm from the townspeople of Angers. Emile called his elixir Menthe Pastille after the mint candies that were famous at the time.



GIFFARD

CURAÇAO TRIPLE SEC

PREMIUM LIQUEUR MADE IN FRANCE



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.

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

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.

ABOUT GIFFARD

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.

It all began in 1885. Emile Giffard was a pharmacist with an inventive, curious nature and the palate of a gourmand. In the scorching summer, in the small Loire Valley town of Angers, France, he was studying the digestive and cooling properties of mint. Giffard's research resulted in the invention of a clear mint liqueur, steam-distilled from the Mitcham variety of peppermint. As delicious as it was refreshing, the liqueur was immediately received with enthusiasm from the townspeople of Angers. Emile called his elixir Menthe Pastille after the mint candies that were famous at the time.



GIFFARD

GINGER OF THE INDIES

PREMIUM LIQUEUR MADE IN FRANCE



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:** 35%

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

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.

ABOUT GIFFARD

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.

It all began in 1885. Emile Giffard was a pharmacist with an inventive, curious nature and the palate of a gourmand. In the scorching summer, in the small Loire Valley town of Angers, France, he was studying the digestive and cooling properties of mint. Giffard's research resulted in the invention of a clear mint liqueur, steam-distilled from the Mitcham variety of peppermint. As delicious as it was refreshing, the liqueur was immediately received with enthusiasm from the townspeople of Angers. Emile called his elixir Menthe Pastille after the mint candies that were famous at the time.



GIFFARD

VANILLE DE MADAGASCAR

PREMIUM LIQUEUR **MADE IN FRANCE**

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

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.

ABOUT GIFFARD

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.

It all began in 1885. Emile Giffard was a pharmacist with an inventive, curious nature and the palate of a gourmand. In the scorching summer, in the small Loire Valley town of Angers, France, he was studying the digestive and cooling properties of mint. Giffard's research resulted in the invention of a clear mint liqueur, steam-distilled from the Mitcham variety of peppermint. As delicious as it was refreshing, the liqueur was immediately received with enthusiasm from the townspeople of Angers. Emile called his elixir Menthe Pastille after the mint candies that were famous at the time.



GIFFARD

WILD ELDERFLOWER

PREMIUM LIQUEUR **MADE IN FRANCE**



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

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.

ABOUT GIFFARD

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.

It all began in 1885. Emile Giffard was a pharmacist with an inventive, curious nature and the palate of a gourmand. In the scorching summer, in the small Loire Valley town of Angers, France, he was studying the digestive and cooling properties of mint. Giffard's research resulted in the invention of a clear mint liqueur, steam-distilled from the Mitcham variety of peppermint. As delicious as it was refreshing, the liqueur was immediately received with enthusiasm from the townspeople of Angers. Emile called his elixir Menthe Pastille after the mint candies that were famous at the time.



GIFFARD

BANANE DU BRÉSIL

PREMIUM LIQUEUR MADE IN FRANCE



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 allspice

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.

ABOUT GIFFARD

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.

It all began in 1885. Emile Giffard was a pharmacist with an inventive, curious nature and the palate of a gourmand. In the scorching summer, in the small Loire Valley town of Angers, France, he was studying the digestive and cooling properties of mint. Giffard's research resulted in the invention of a clear mint liqueur, steam-distilled from the Mitcham variety of peppermint. As delicious as it was refreshing, the liqueur was immediately received with enthusiasm from the townspeople of Angers. Emile called his elixir Menthe Pastille after the mint candies that were famous at the time.