

NEW  
PRODUCT



## GIFFARD MANGUE

SPECIALTY LIQUEUR **MADE IN FRANCE**



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

### 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.

### ABOUT GIFFARD

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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 FRAMBOISE



SPECIALTY LIQUEUR **MADE IN FRANCE**

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

## 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.

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# GIFFARD

## PAMPLEMOUSSE

SPECIALTY LIQUEUR **MADE IN FRANCE**



Fresh, pink grapefruit peels are steam distilled to extract the intense, bright aromatic essential oils contained within. The perfect way to add a little sunshine to creative cocktails or to brighten up some bubbles.

**Volume:** 750 mL | **ABV:** 16% | **Appearance:** Peach blush

**Aroma:** Candied grapefruit, black pepper, lemon, bitter orange

**Tasting Notes:** Candied grapefruit, black pepper, lemon, bitter orange

### KIR ROSÉ

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

**Glass:** Large wine glass

**Garnish:** Cucumber slice

**Method:** Build cocktail in a wine glass filled with ice, use a cocktail spoon to lightly stir.

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# GIFFARD FRAISE DES BOIS



SPECIALTY LIQUEUR **MADE IN FRANCE**

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 richberry aroma. Both are used to craft this liqueur that celebrates the natural flavors in late spring and early summer.

**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

## 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.

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## GIFFARD LICH-LI



### SPECIALTY LIQUEUR **MADE IN FRANCE**

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 and honeysuckle, tropical fruit and muscat grapes

**Tasting Notes:** Creamy, exotic fruit, coconut and vanilla, lemon sorbetto with a rose petal finish

### 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 couple glass.

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# GIFFARD VIOLETTE



## SPECIALTY LIQUEUR MADE IN FRANCE

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

### 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.

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# GIFFARD MÛRE



## SPECIALTY LIQUEUR MADE IN FRANCE

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 Giffard 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

### 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.

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# GIFFARD PÊCHE DE VIGNE



SPECIALTY LIQUEUR MADE IN FRANCE

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

## 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.

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## GIFFARD FRUIT DE LA PASSION SPECIALTY LIQUEUR MADE IN FRANCE



Known by a variety of names around the world, passion fruit are often referred to as maracuya, liliko'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 liliko'i

**Tasting Notes:** Tropical soiree of mandarin, orange, mango, and guava

### 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.

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Tradition & Qualité



# GIFFARD CURAÇAO BLEU



SPECIALTY LIQUEUR MADE IN FRANCE

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

## 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 1 cup of ice in a high power blender, or shake with ice and strain over crushed ice.

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# GIFFARD CACAO BLANC



SPECIALTY LIQUEUR MADE IN FRANCE

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

## WHITE GRASSHOPPER

1.5 oz. Giffard Menthe Pastille

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 1 cup of ice in a high power blender, or shake with ice and strain over crushed ice.

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# GIFFARD RHUBARBE



SPECIALTY LIQUEUR **MADE IN FRANCE**

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% | Sunset Pink

**Aroma:** Strawberry candy and rhubarb stalk

**Tasting Notes:** Stewed rhubarb followed red berry marmalade. Slightly vegetal on finish.

## 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.

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