



# MENTHE PASTILLE

## SIGNATURE LIQUEUR MADE IN FRANCE

The premier commercial 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:** 1 L | **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.

### 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 TRIPLE SEC

MADE IN FRANCE | NEW 1L BOTTLE

Giffard Triple Sec is made with the same care and precision that the Giffard family has employed for five generations, since 1885. 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. To craft this classic liqueur, Giffard uses neutral spirit and sugar, both obtained from sugar beets, in combination with orange distillate and a small amount of lemon essence, to achieve the perfect blend of citrus notes.

**Volume:** 1 Liter | **ABV:** 35% | **Appearance:** Crystal clear

**Aroma:** Fresh and candied orange, with bitter lemon

**Tasting Notes:** Clean and well-balanced with orange zest and mandarin

**Finish:** Orange zest and wisp of pink grapefruit

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## CLASSIC MARGARITA

2.0 oz. Blanco Tequila

.75 oz. Giffard Triple Sec

.75 oz. Lime juice

1 teaspoon agave nectar

**Glass:** Rocks

**Method:** Add all ingredients to a cocktail shaker.

Add ice and shake until chilled. Strain over ice into a prepared rocks glass.

**Garnish:** Salt for rimming (optional) and a lime wedge

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**FINEST  
QUALITY  
LIQUEUR**

CRAFTED WITH PASSION  
FOR FIVE GENERATIONS  
PRODUCT OF FRANCE

35%  
ALC./VOL  
1L

• GIFFARD 49240 AVRILLÉ - ANGERS-FRANCE •

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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.

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# 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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NEW  
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# 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.

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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.

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# 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.

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## 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.

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## 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.

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# 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.

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## 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.

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# 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.

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## 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.

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# 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.

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## 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.

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