



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.



NEW
1L BOTTLE



GIFFARD PAMPLEMOUSSE

SPECIALTY LIQUEUR | **MADE IN FRANCE**

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 | 1 Liter | **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. 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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1 Liter

750mL

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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

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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NEW
PRODUCT

Tradition & Qualité



GIFFARD NOIX DE COCO



SPECIALTY LIQUEUR **MADE IN FRANCE**

Giffard 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:** 18% | **Appearance:** Crystal clear

Aroma: Fresh coconut flesh, touch of vanilla and caramel.

Tasting Notes: Smooth nutty start, coconut custard coats the palate. Linger notes of toasted coconut fruit and milk.

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 sprigs

4 oz. Cold seltzer water

Glass: Collins

Garnish: Mint sprigs

Method: Add lime, simple syrup, 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.

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NEW
PRODUCT



GIFFARD ROSE

SPECIALTY LIQUEUR **MADE IN FRANCE**

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

A ROSY AFFAIR

1 oz. Giffard Rose Liqueur
1 oz. Gin
.75 oz. Fresh-squeezed lemon juice
.5 oz. Simple syrup
2 dashes Orange bitters
Top with prosecco

Glass: Coupe glass

Garnish: Edible rose petal and 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.

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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.

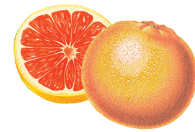
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GIFFARD PAMPLEMOUSSE SPECIALTY LIQUEUR **MADE IN FRANCE**



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 LICI-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 coupe glass.

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Tradition & Qualité



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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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.

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 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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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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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 rhum 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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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.

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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.

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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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