



40% abv • 750 mL

DEPUIS 1885
GIFFARD
FRANCE

PIMENT D'ESPELETTE SIGNATURE COCKTAILS



SPICY MARGARITA

2.0 oz. Angelisco Tequila Blanco
1.0 oz. Giffard Piment d'Espelette
.75 oz. Fresh lime juice
.25 oz. Simple syrup

Method: Shake ingredients together and strain over ice.
Garnish: Salted rim, lime wedge



ESPELETTE OLD-FASHIONED

2.0 oz. Rum-Bar Gold
.75 oz. Giffard Piment d'Espelette
2 dashes mole bitters
Barspoon demerara syrup

Method: Stir ingredients together in a rocks glass with ice.
Garnish: Orange peel and brandied cherry



PIMENT DAISY

1.5 oz. Agave de Cortés Mezcal
1.0 oz. Giffard Piment d'Espelette
.75 oz. Fresh lemon juice
.25 oz. Agave syrup

Method: Shake ingredients together and strain over ice.
Garnish: Lemon wedge



DAIQUIRI D'ESPELETTE

1.0 oz. Giffard Piment d'Espelette
1.0 oz. Rhum Clément Canne Bleue
.50 oz. Rum-Bar White Overproof
.75 oz. Fresh lime
.25 oz. Simple syrup

Method: Shake ingredients together and strain over ice. No garnish necessary.

BACK BAR PROJECT

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