



GIFFARD

CAFÉ DU HONDURAS



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.

Cocktail Recipe

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

Method: Add all ingredients to a cocktail shaker. Add ice and shake until chilled. Strain over ice into a coupe glass.

Garnish: Coffee beans

Product Notes

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



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