



20% abv • 750 mL

DEPUIS 1885  
**GIFFARD**  
FRANCE

## GIFFARD MANGUE SIGNATURE COCKTAILS



### MANGO SPICY MARGARITA

2 oz. Blanco Tequila  
.75 oz. Giffard Mangue  
.75 oz. Lime juice  
.25 oz. Giffard Piment d'Espelette

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

**Garnish:** Tajin rim and a lime wedge



### MANGO DAIQUIRI

2 oz. White Rum  
1 oz. Giffard Mangue  
.75 oz. Lime juice

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

**Garnish:** Lime wheel



### TROPICAL OLD FASHIONED

2 oz. Bourbon  
.5 oz. Giffard Mangue  
2 Dashes Angostura Bitters  
Bar spoon of honey

**Method:** Stir ingredients together in a rocks glass with ice.

**Garnish:** Orange peel and brandied cherry



### MANGO SUNSET MARTINI

1.5 oz. Vodka  
1.0 oz. Giffard Mangue  
.5 oz. Triple Sec  
.5 oz. Fresh lime juice

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

**Garnish:** Lime wheel