

GIFFARD LICHI-LI SIGNATURE COCKTAILS

750 ML | 18% ABV



LICHI-LI MARTINI

1 oz. Giffard Lichi-li
2 oz. Vodka
.5 oz. Blanc vermouth

Glass: Chilled cocktail glass

Method: Stir ingredients together with ice. Strain into a chilled cocktail glass.

Garnish: No garnish necessary



LICHI-LI HIGHBALL

2 oz. Giffard Lichi-li
Top with Citrus Club Soda

Glass: Highball glass

Method: Build in a highball glass filled with ice, top with soda, and stir.

Garnish: Lime wheel or peeled lychee fruit



LICHI-LI LEMONADE

.75 oz. Giffard Lichi-li
1.5 oz. Vanilla vodka
.75 oz. Fresh-squeezed lemon juice
.25 oz. Simple syrup

Glass: Chilled cocktail glass

Method: Shake ingredients together with ice. Strain into a chilled cocktail glass.

Garnish: Peeled lychee fruit

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