



GIFFARD SYRUPS



ABOUT GIFFARD SYRUPS

Famed French producer Giffard introduces its range of cocktail syrups created specifically with the modern bar program in mind. Each syrup is carefully crafted from organic French sugar beets and flavored with fruit, spices, or nuts, in order to deliver consistent, true-to-nature flavors that are the signature of the Giffard family.

** All Giffard syrups are in 1 L bottles*

** To ensure the best quality, please refrigerate after opening*

ORGEAT SYRUP

A traditional French specialty, orgeat syrup is an essential ingredient in Tiki cocktails. The flavor of almonds is at once, nutty, fruity, and confectionary. Giffard Orgeat effortlessly ties together the combination of spirits and fresh juices that are a hallmark of tropical cocktails. A high-quality Orgeat is essential for the timeless Mai Tai cocktail.

GRENADINE SYRUP

A staple in every bar in America, grenadine syrup began to appear in classic cocktail books in the 1800s. Both sweet and tart, it's no surprise that Giffard Grenadine is made using pomegranate juice. It improves cocktails with its richness, mouthfeel, and full fruit flavor balanced with tart acidity. Its signature deep berry color also adds a vibrant hue to your favorite beverages.

GOMME SYRUP

This rich simple syrup contains gum Arabic, an all-natural resin harvested from the Acacia tree. The gum consists of fiber and protein, acting as an emulsifier in the syrup, creating mouthfeel and body, ultimately unifying the ingredients of your cocktail. Gum syrup became widely used in place of simple syrup ever since Jerry Thomas began using it in his famous recipes in the early 1900s.

APERITIF SYRUP

In French culture, the aperitif is a centuries-old drinking tradition. Centered around lighter, lower-ABV cocktails, it's a civilized way to wind down, stimulate your appetite, and connect with friends and family. Today, the aperitif influence is a craze in cocktail culture, with drinks such as the Negroni and Spritz finding widespread appeal. These red, bitter, citrusy concoctions are enjoyed in bars across the world.

NOIX DE COCO SYRUP

Coconut syrup is the perfect addition to your tropical and tiki cocktails, lending a full texture and a strong boost of island flavor to a variety of drinks. Try Giffard Noix de Coco in place of simple syrup in a twist on the classic daiquiri. Or use it to add the essential essence of coconut in your tiki cocktails. There are only a few ways to introduce real coconut flavor to a cocktail. Giffard Noix de Coco is the perfect option when using a fresh coconut is not an option.



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GIFFARD SYRUPS SIGNATURE SERVES



GIFFARD ORGEAT SYRUP

MAI TAI

1.0 oz. Rum-Bar Gold
1.0 oz. Rum-Bar Silver
.50 oz. Giffard Triple Sec
.50 oz. Giffard Orgeat
.75 oz. Fresh lime juice

Method: Shake ingredients together and strain over ice.

Garnish: Salted rim, lime wedge



GIFFARD GRENADINE SYRUP

DIRTY SHIRLEY

2.0 oz. Vodka
1.0 oz. Giffard Grenadine
6.0 oz. Lemon-Lime Soda

Method: Build cocktail in a collins glass with ice, add ingredients, and give a light stir.

Garnish: Maraschino cherry



GIFFARD GOMME SYRUP

OLD-FASHIONED

2.0 oz. Rum-Bar Gold
.50 oz. Giffard Gomme syrup
2 dashes of aromatic bitters

Method: Stir ingredients together in a rocks glass with large ice cubes or block.

Garnish: Orange peel and brandied cherry



GIFFARD APERITIF SYRUP

NO-GRONI

1.0 oz. Alcohol-Free Gin Alternative
1.0 oz. Giffard Aperitif Syrup
1.0 oz. Lyre's Aperitif Rosso
Sweet Vermouth

Method: Stir ingredients together in a rocks glass with large ice cubes or block.

Garnish: Orange Peel



GIFFARD NOIX DE COCO SYRUP

PIÑA COLADA

2.0 oz. Rum-Bar Silver
.50 oz. Giffard Noix de Coco Syrup
.75 oz. Pineapple juice
.50 oz. Fresh lime juice

Method: Combine ingredients in a shaker with ice. Shake vigorously. Strain into an oversized snifter over crushed ice.

Garnish: Pineapple fronds, mint bouquet, and flower