



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 1L bottles.
Made in France • Family-owned company
No preservatives • Gluten free • Vegan
3-year shelf life • Flash-Pasteurized
Sugar derived from organic sugar beets grown in France.
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.

COCONUT 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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ORGEAT

ALMOND SYRUP

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MAI TAI

1 oz. Gold Rum
1 oz. Silver Rum
.5 oz. Giffard Triple Sec
.5 oz. Giffard Orgeat Syrup
.75 oz. Fresh lime juice

Glass: Rocks

Method: Combine all ingredients in a shaker with ice. Shake vigorously and double strain into a rocks glass.

Garnish: Mint bouquet

ABOUT GIFFARD

Emile Giffard was a pharmacist with an inventive, curious nature and the palate of a gourmand. In the scorching summer of 1885, in the small Loire Valley town of Angers, France, Emile was studying the digestive and cooling properties of mint. His research resulted in the invention of a clear mint liqueur, steam-distilled from the Mitcham variety of peppermint. As delicious as it was refreshing, this liqueur was immediately received with enthusiasm from the townspeople of Angers. Monsieur Giffard's elixir was called Menthe Pastille after the mint candies that were so famous at the time. Giffard parlayed the success of Menthe Pastille into a fully operational distillery. Since 1885, the Giffard family has expertly created liqueurs, syrups, cordials, and other specialty products from the rich bounty of local fruits and botanicals as well as the exotic spices and herbs that were brought in by ship on the Loire River from ports around the world. Five generations later, Giffard is still owned and operated by the same family, who maintain tradition and quality for all of its products.

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GRENADINE

POMEGRANATE SYRUP

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DIRTY SHIRLEY

2 oz. Vodka
1 oz. Giffard Grenadine Syrup
6 oz. Lemon-lime Soda

Glass: Collins

Method: Build cocktail in a collins glass filled with ice, add lemon-lime soda with a cocktail spoon and lightly stir

Garnish: Lemon twist

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GOMME

GUM SYRUP

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OLD FASHIONED

2 oz. Whiskey
.5 oz. Giffard Gomme Syrup
2 dashes of aromatic bitters

Glass: Rocks

Method: Add ingredients to a mixing glass filled with ice and stir until diluted and combined. Strain into a rocks glass with a large rock.

Garnish: Orange twist and cherry

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NO-GRONI

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

Glass: Rocks

Method: Add ingredients to a mixing glass filled with ice and stir until diluted and combined. Strain into a rocks glass with a large rock.

Garnish: Orange twist

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NOIX DE COCO

COCONUT SYRUP

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PIÑA COLADA

2 oz. Silver Jamaica Rum
.5 oz. Giffard Noix de Coco Syrup
.75 oz. Pineapple juice
.5 oz. Fresh lime juice

Glass: Oversized snifter glass

Method: Combine all ingredients in a shaker with ice.

Shake vigorously and double strain into an oversized snifter glass.

Garnish: Pineapple fronds, mint bouquet, and flower

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