

## **GIFFARD SYRUPS**



## GRENADINE POMEGRANATE 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.

350NI BOTTLES

## 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

## 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.

Made in France • Family-owned company • No preservatives • Gluten free • 3-year shelf life Flash-Pasteurized • Sugar derived from organic sugar beets grown in France Recommended to refrigerate after opening