



GIFFARD SYRUPS NOW AVAILABLE IN 1L AND 350ML SIZES!

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 and 350mL bottles
- 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

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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GIFFARD SYRUPS SIGNATURE SERVES



GIFFARD ORGEAT SYRUP

MAI TAI

1 oz. Silver Rum
1 oz. Aged 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 and flower



GIFFARD GRENADINE SYRUP

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



GIFFARD GOMME SYRUP

OLD-FASHIONED

2 oz. Bourbon or Rye
.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



GIFFARD APERITIF SYRUP

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



GIFFARD COCONUT SYRUP

PIÑA COLADA

2 oz. Silver 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