

# GINGER



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cocktail  
inspiration

*Bols Ginger is made with distilled ginger roots to obtain the best natural flavour of ginger. On the nose, the liqueur smells like fresh ginger, and the taste on the palate is warm and spicy. The oils from the ginger give the liqueur a cloudy appearance, just like when ginger is added to a cocktail. 17% ABV*



FLAVOUR PROFILE	COLOUR	FLAVOUR	THE NOSE
Spicy	Cloudy, dark yellowish	Warm, sweet and spicy	Fresh and sweet, with spicy notes

## How to Enjoy:

Serve on ice, in mixed drinks,  
or in one of our delicious cocktails.



## Easy Mix

- 1/4 Bols Ginger
  - 3/4 Soda Water
- Pour over cubed ice

## Mixologist's Choice

### Ginger Sour:

- 50ml Bols Ginger
- 30ml Fresh Lemon Juice
- 10ml Sugar Syrup
- 1 Egg White

Shake all ingredients to emulsify the drink. Add ice and shake again to cool. Strain in a rocks glass filled with cubed ice. Garnish with a lemon twist.

## Popular Choice

### Red Headed Ginger:

- 30ml Bols Ginger
- 30ml Bols Genever 21
- Top up with Cranberry Juice

Build ingredients into a highball glass over cubed ice. Garnish with a lime wedge.



Ginger liqueur is a versatile and flavorful ingredient that adds a spicy, zesty kick to cocktails.

Here are some of the top trending cocktails in the USA that feature ginger liqueur as a key ingredient:

### *1. GINGER MULE*

A twist on the classic Moscow Mule, the Ginger Mule replaces or complements ginger beer with ginger liqueur, mixed with vodka and fresh lime juice. It's served in a copper mug and garnished with a lime wedge and mint. The ginger liqueur adds extra depth and warmth to the drink, making it a favorite year-round.

### *2. PENICILLIN*

This modern classic cocktail, originally created by bartender Sam Ross, uses ginger liqueur, blended Scotch, lemon juice, and honey syrup. It's often garnished with a piece of candied ginger and is known for its balanced, warming flavors, which have made it a favorite in craft cocktail bars.

### *3. GINGER OLD FASHIONED*

A trendy twist on the traditional Old Fashioned, this version includes ginger liqueur along with bourbon or rye whiskey, a dash of bitters, and simple syrup. Garnished with an orange twist and a cherry, this drink adds a spicy and slightly sweet dimension to the classic.

### *4. GINGER MARGARITA*

A fresh take on the classic Margarita, this cocktail combines tequila, lime juice, ginger liqueur, and triple sec. It's served on the rocks with a salted or sugar rim and garnished with a lime wedge, offering a zesty, spicy twist to the traditional recipe.

### *5. GINGER SMASH*

This cocktail blends bourbon, ginger liqueur, lemon juice, and mint, creating a flavorful, refreshing drink that's perfect for summer but versatile enough for year-round sipping. It's often served over crushed ice and garnished with mint leaves and lemon slices.

### *6. GINGER WHISKEY SOUR*

A popular twist on the traditional Whiskey Sour, this cocktail adds ginger liqueur to the mix of whiskey, fresh lemon juice, and simple syrup. It's shaken and served over ice with a lemon wheel or a candied ginger garnish, giving the cocktail a bold, spicy edge.