



MEDIA COVERAGE

Bols Liqueurs

2024-2025



November 5, 2025

Online Visits: 34,310

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tastings

Full Review

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tastings

Bols Pumpkin Spice Liqueur

Category: Herb/Spice Liqueur
Date Tasted: 10/23/2025
Country: Netherlands
Alcohol: 21%

86 Points

Silver Medal
Highly Recommended

\$19



Red color. Nutty, creamy, confectioned aromas and flavors of baking spices, honeyed peanut butter, curry and garam masala, and Reese's pieces with a creamy, flat, sweet medium body and a smooth, buoyant finish that shows shades of peanut brittle, baklava, and honey. All the pumpkin pie flavors, all at the same time — fun and tasty.



Tasting Info

	Style:	Candied
	Aroma:	baking spices, honeyed peanut butter, curry and garam masala, and Reese's pieces
	Flavor:	Same as aromas with shades of peanut brittle, baklava, and honey
	Smoothness:	Smooth
	Enjoy:	in cocktails
	Cocktails:	Hot Buttered Rum, Pimm's Cup, Boulevardier
	Bottom Line:	All the pumpkin pie flavors, all at the same time — fun and tasty.

The Producer

Lucas Bols USA, Inc.



445 Hamilton Ave Ste 1200
White Plains, NY 10601
USA
1 212-213-1701
www.lucasbols.com

Herb-Spice Liqueur



Serve in a Copita
About
Herb/Spice Liqueur

Herb/spice liqueurs are alcoholic beverages that contain added flavor from the addition of spices, herbs, barks or roots. There are many famous herbal liqueurs in Europe, some of them produced by monks or other religious orders; some of these contain more than 100 herbs as part of the recipes!

These liqueurs are most often served neat, although some are mixed with water and/or ice. Most have an alcoholic range between 35%-55%.

Their Portfolio

- 88 • Bols Vodka 40% (Netherlands) \$13.00.
- 88 • Bols Elderflower Liqueur 17% (Netherlands) \$17.00.
- 91 • Bols Melon Liqueur 17% (USA) \$12.00.
- BR • Bols Orange Curacao Liqueur 30% (USA) \$12.00. - Bronze Medal
- 86 • Bols Pumpkin Spice Liqueur 21% (Netherlands) \$19.00.
- 85 • Bols Creme De Banana Liqueur 17% (USA) \$16.00.
- 88 • Damrak Virgin Non-Alcoholic Spirit 0% (Netherlands) \$29.00.
- 88 • Fluère Spiced Cane Dark Roast Non-Alcoholic Spirit 0% (Netherlands) \$34.00.

November 5, 2025

Online Visits: 34,310

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tastings



tastings

Bols Creme De Banana Liqueur

Category: Fruit Liqueur
Date Tasted: 10/21/2025
Country: USA
Alcohol: 17%

85 Points

Silver Medal
Highly Recommended

\$16



Straw color. Fruity aromas and flavors of banana, saltwater taffy, banana bread, and circus peanuts with an soft, very sweet medium body and a smooth, captivating, crisp finish displaying shades of circus peanut, banana laffy taffy, and 'nilla wafers. Old school banana and 'nilla wafers drive the bus in this fun liqueur to incorporate into your rum cocktails.



Tasting Info

	Style:	Candied
	Aroma:	banana, saltwater taffy, banana bread, and circus peanuts
	Flavor:	Same as aromas with shades of circus peanut, banana laffy taffy, and 'nilla wafers
	Smoothness:	Smooth
	Enjoy:	in cocktails
	Cocktails:	Beach at Night, Pimm's Cup
	Bottom Line:	Old school banana and 'nilla wafers drive the bus in this fun liqueur to incorporate into your rum cocktails.

The Producer

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Fruit Liqueur



Serve in a Copita
About
Fruit Liqueur

Fruit liqueurs are produced by two main methods, either purely with fruit juices or sometimes with fruit that has been steeped in alcohol. Numerous fruits are used in the production of fruit liqueurs, such as cherry, strawberry, raspberry, cassis and blackberry. Alcoholic content ranges from 15% to 30%.

These types of fruit liqueurs are produced throughout Europe, from France and Italy to Germany and Denmark. There are also some produced from the Caribbean, namely coconut liqueur.

While many of these fruit liqueurs are medium-sweet or even sweeter, there are some that are quite dry with a light bitterness. Most are meant for consumption on their own, sometimes before a meal, sometimes after.

This is an extremely popular category the world round, as many fruit liqueurs serve as the base of numerous cocktails.

Their Portfolio

88 • Bols Vodka 40% (Netherlands) \$13.00.
88 • Bols Elderflower Liqueur 17% (Netherlands) \$17.00.
91 • Bols Melon Liqueur 17% (USA) \$12.00.
BR • Bols Orange Curacao Liqueur 30% (USA) \$12.00. - Bronze Medal
86 • Bols Pumpkin Spice Liqueur 21% (Netherlands) \$19.00.
85 • Bols Creme De Banana Liqueur 17% (USA) \$16.00.
88 • Damrak Virgin Non-Alcoholic Spirit 0% (Netherlands) \$29.00.
88 • Flûre Spiced Cane Dark Roast Non-Alcoholic Spirit 0% (Netherlands) \$34.00.
90 • Flûre Smoked Agave Non-Alcoholic Spirit 0% (Netherlands) \$34.00.
94 • Flûre Ritter Non-Alcoholic Spirit 0% (Netherlands) \$34.00.

Review: Bols Blue 1575 vs. Bols Blue Curacao



Blue curacao is scary stuff, perhaps because the only other time one encounters that color is in the jars that hold combs being sanitized in old-timey barbershops. And yet we are supposed to enjoy drinking tropical cocktails made with the stuff, right? Unless you live on a tropical island or work in a bar with “ville” in its name serving up Blue Hawaiis all day, chances are one bottle of blue curacao is going to last you a lifetime.

But what if there was an upscale blue curacao that drew you in? Craft blue goo? Is it possible?

That’s the idea anyway behind Bols Blue 1575, a super-premium blue curacao from Lucas Bols “created to celebrate 450 years of cocktail innovation. This vibrant new release reimagines a timeless classic with a contemporary edge, designed to elevate modern mixology and honor the brand’s unparalleled legacy.”

If you're like me, you're wondering what's in the bottle that makes it different. Well, let's dig in and find out.

Traditional **Bols** Blue Curacao launched in 1920 under the name Creme de Ciel (cream of the sky) and today is inexplicably the #1 selling liqueur in the Bols portfolio. The flavor comes from Laraha oranges from the island of **Curacao**, the blue color from, well, certified color. The base liquor is unstated but likely just grain neutral spirits.

Bols Blue 1575 is a different animal, built around a historic recipe that blends those distilled Laraha orange peels with some amount of spiced rum infused with cardamom, vanilla, and grains of paradise. It's higher in abv and packaged in a much more attractive bottle... at a much higher price.

So that's the story. How do they taste? I put them side by side and channeled my tiki spirit animal to put them to the test.

Bols Blue Curacao Review

Dark blue, almost unnaturally so. Straightforward with a mix of orange peel and juice notes — “tangy,” indeed, just as the label says. The liqueur leans more toward tangerine as it develops on the palate, offering ample sweetness that approximates light brown sugar, later cotton candy. Hints of green banana and a little cinnamon give the finish some nuance, but on the whole it's as innocuous, straightforward an orange-centric experience as something this color is going to give you. It's also very cheap. 48 proof. **B+** / \$15



Bols Blue 1575 Review

Immediately distinguishable from a simpler curacao — blue or otherwise — on a few fronts. First, the color in the glass is a little lighter (though it looks darker in the bottle for some reason), closer to sapphire blue, which makes it a touch more elegant. (That's it on the left in the picture above.) The addition of rum to the base is clearly noticeable, giving it a vanilla-heavy quality and just a hint of rustic *hogo* on the nose. That said, there's also vanilla in the botanical bill, so that also plays into things as well, particularly on the palate, where the impact is a little more saccharine than I expected.

The heavy influence of cardamom is impossible to ignore on the tongue, plumping up the caramelized orange core with a cinnamon-plus experience that comes across with an exotic Eastern spice bazaar quality. The finish is sweet and spicy and feels like a component in a dessert you'd get at a Thai restaurant. The net impact of all this is that there's a *lot* going on in this liqueur that goes well beyond the orange flavors that would inform a classic curacao. Whether or not you actually want all that extra stuff in your drink is a different discussion, as it does get busy and will take your cocktail in a very different direction than you might expect. 59 proof. **B+** / \$35 (700ml)



August 17, 2025

Online Visits: 43,898

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The Best Amaretto and Almond Liqueur Roundup – 8 Brands Tasted, 1 Winner (Updated 2025)

Bols Amaretto – Unknown provenance, with natural flavors noted. Decidedly harmless with strong notes of roasted almonds and brown butter on both nose and palate. The nutty body slowly takes on more of a fruity note, stuffed with a little mint, evoking notes of lemon and green apple late in the game. These may be a bit out of place, but they aren't unpleasant. While this is surely as far from a traditional recipe as you can get, the good news is it won't offend anyone in small quantities. 48 proof. **B / \$20**

cassius

July 4, 2025

Online Visits: 32,310

[Click to view article](#)

Spirit.Ed: Check Out These Fourth of July 2025 Cocktails

1. Alabama Slammer



Source: Bols

Ingredients:

0.5 oz [Bols Amaretto](#)

0.5 oz Sloe gin

1.0 oz [Southern Comfort](#)

2.0 oz Orange juice

1.0 oz Fresh lemon juice

0.2 oz Sugar syrup

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18. Frozen Margarita (PASSOÃ)



Source: PASSOÃ

Ingredients (Batch Cocktail recipe):

24.5 oz [Passoã](#)

10.5 oz Bols Triple Sec

40 oz Tequila silver

24.5 oz lime juice

21 oz sugar syrup

52 oz cold water

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Methods: Mix in a blender Passoã, tequila, triple sec, and fresh lime juice with lots of ice. You can also add the pulp of a fresh passion fruit as an option.




28. Margarita Azul



Source:Partida

Ingredients:

- 45ml **Partida** Blanco
- 30ml Bols Blue Curacao
- 25ml Fresh lime juice
- 10ml Sugar syrup

	<p>July 4, 2025</p> <p>Online Visits: 61,192</p> <p>Click to view article</p>
	<p>July 4, 2025</p> <p>Online Visits: 5,448</p> <p>Click to view article</p>
	<p>July 4, 2025</p> <p>Online Visits: 78,704</p> <p>Click to view article</p>
	<p>July 4, 2025</p> <p>Online Visits: 5,000</p> <p>Click to view article</p>

Syndications from Cassius

July 3, 2025

Online Visits: 16,549

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Festive Cocktails For Your 4th of July Celebrations

Alabama Slammer

Ingredients:

- 0.5 oz **Bols Amaretto**
- 0.5 oz Sloe gin
- 1.0 oz Southern Comfort
- 2.0 oz Orange juice
- 1.0 oz Fresh lemon juice
- 0.2 oz Sugar syrup



Margarita Azul



Ingredients:

- 45ml **Partida Blanco**
- 30ml **Bols Blue Curacao**
- 25ml Fresh lime juice
- 10ml Sugar syrup

Directions: Shake all ingredients and pour into a Margarita glass.
Garnish with lime wheel.

FIREWORK-WORTHY COCKTAILS FOR JULY 4TH

ALABAMA SLAMMER



Ingredients:

- 0.5 oz [Bols Amaretto](#)
- 0.5 oz Sloe gin
- 1.0 oz Southern Comfort
- 2.0 oz Orange juice
- 1.0 oz Fresh lemon juice
- 0.2 oz Sugar syrup

MARGARITA AZUL



Ingredients:

- 45ml Partida Blanco
- 30ml Bols Blue Curacao
- 25ml Fresh lime juice
- 10ml Sugar syrup

Directions: Combine ingredients in a chilled cocktail shaker. Shake and strain into a margarita glass. Garnish with a lime wheel.

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June 22, 2025

Online Visits: 13,903

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Summer Cocktails – A Dozen Refreshers Easy to Mix

PASSOÃ Frozen Margarita

Ingredients (party serve):

- 24.5 oz **Passoã**
- 10.5 oz **Bols Triple Sec**
- 40 oz Tequila silver
- 24.5 oz lime juice
- 21 oz sugar syrup
- 52 oz cold water

Method: Mix in a blender Passoã, tequila, triple sec, and fresh lime juice with lots of ice. You can also add the pulp of a fresh passion fruit as an option.

Pallini Bellini

Ingredients:

- 1 part **Pallini** Peachcello
- 3 parts prosecco

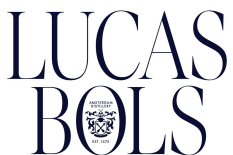
Method: Build in a flute and give a light stir. Garnish with a fresh peach slice.

Cosmopolitan

Ingredients:

- 1 1/2 oz **Bols Vodka**
- 3/4 oz **Bols Triple Sec**
- 3/4 oz Fresh Lime Juice
- 1/2 oz Cranberry Juice
- Orange Peel

Method: Add all ingredients to a cocktail shaker with ice. Shake and strain into a chilled martini glass and garnish with an orange peel.





Blue Hawaiian

Ingredients:

-1.0 oz **Bols Blue Curacao**

-1.0 oz **Bols Vodka**

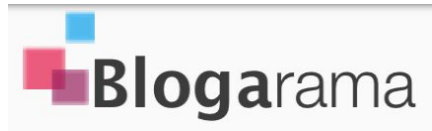
-0.5 oz Fresh Lime Juice

-0.3 oz Sugar Syrup

-2.0 oz Pineapple Juice

Pineapple Wedge and Fronds

Method: Add all ingredients to a cocktail shaker with ice. Shake and strain into a chilled highball glass with ice and garnish with a pineapple wedge and fronds.



June 22, 2025

Online Visits: 26,975

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Syndication from Woman Around Town



June 18, 2025

Online Visits: 7,851

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4th of July Cocktail Recipes



Photo & recipe: Bols

Blue Hawaiian

Ingredients:

1.0 oz Bols Blue Curacao

1.0 oz Bols Vodka

0.5 oz Fresh Lime Juice

0.3 oz Sugar Syrup

2.0 oz Pineapple Juice

Garnish: Pineapple Wedge and Fronds

Directions:

1. Add all ingredients to a cocktail shaker with ice.
2. Shake and strain into a chilled highball glass with ice.
3. Garnish with a pineapple wedge and fronds.



June 16, 2025

Online Visits: 1,227,877

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6 Firework-Worthy Cocktails for July 4th

Get in the patriotic spirit with these 6 cocktail recipes.

Margarita Azul

Ingredients:

45ml Partida Blanco
30ml Bols Blue Curacao
25ml Fresh lime juice
10ml Sugar syrup



Alabama Slammer

Ingredients:

0.5 oz Bols Amaretto
0.5 oz Sloe gin
1.0 oz Southern Comfort
2.0 oz Orange juice
1.0 oz Fresh lemon juice
0.2 oz Sugar syrup



REFRESH YOUR SUMMER MENU WITH A BOLS MARGARITA TRIO



With summer on the horizon, Lucas Bols is serving up a vibrant twist on a warm-weather classic: *the Margarita*. Think bold colors, unexpected flavors, and seriously sip-worthy refreshment.

These three seasonal recipes reimagine the iconic Margarita through the lens of Bols' distinctive liqueurs—perfect for summer menus, patio parties, or at-home cocktail inspiration.

- **Bols Melon Margarita** – Juicy, playful, and perfectly sweet, this Margarita gets a vibrant twist with **Bols Melon** (SRP: \$12.95), delivering a lush burst of summery melon flavor. It's ideal for brunch menus, day parties, or poolside lounging.
- **Bols Elderflower Margarita** – A floral-forward take that captures the essence of summer in bloom. **Bols Elderflower** (SRP: \$17.49) adds a delicate aromatic lift and a crisp citrus finish to the Margarita, making it an ideal pairing for brunches or warm evenings on the patio.
- **Bols Blue Margarita Azul** – A striking electric blue cocktail crafted with the newly launched **Bols Blue 1575** (SRP: \$35), bursting with vibrant orange citrus and botanical notes. This zesty, refreshing twist on the classic Margarita, perfect for beachside enjoyment.

BOLS MELON MARGARITA



- 1 oz Bols Melon
- 1 oz Partida La Familia Blanco
- 1 oz Fresh lime juice
- 0.5 oz Agave syrup
- Shake and serve over ice in a rocks glass & garnish with lime wedge

BOLS ELDERFLOWER MARGARITA



- 1 oz Bols Elderflower
- 1 oz Partida La Familia Blanco
- 1 oz Fresh lime juice
- 0.25 oz Triple sec (optional for extra citrus depth)
- Shake with ice and strain into a coupe or rocks glass. Garnish with a lime wheel.

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April 25, 2025

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Jake Emen

Professional booze journalist traveling & drinking & eating my way around the world for work.

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April 11, 2025

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As seen in @vinepair, @imbibe, @foodandwine, @wineenthusiast, @artisanspiritm, and more.

🔗 www.foodandwine.com/remembering-bar-industry-vet-chris-patino-8737933 + 4



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Amsterdam, Day 2: Celebrating 450 years of @bolsgenever_nl, taking in more scenery, and getting fully immersed in the experience the freshly Tales-nominated bar @cue_amsterdam has to offer.



cue_amsterdam · 3d



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32 likes

3 days ago



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April 10, 2025

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10 posts

414 followers

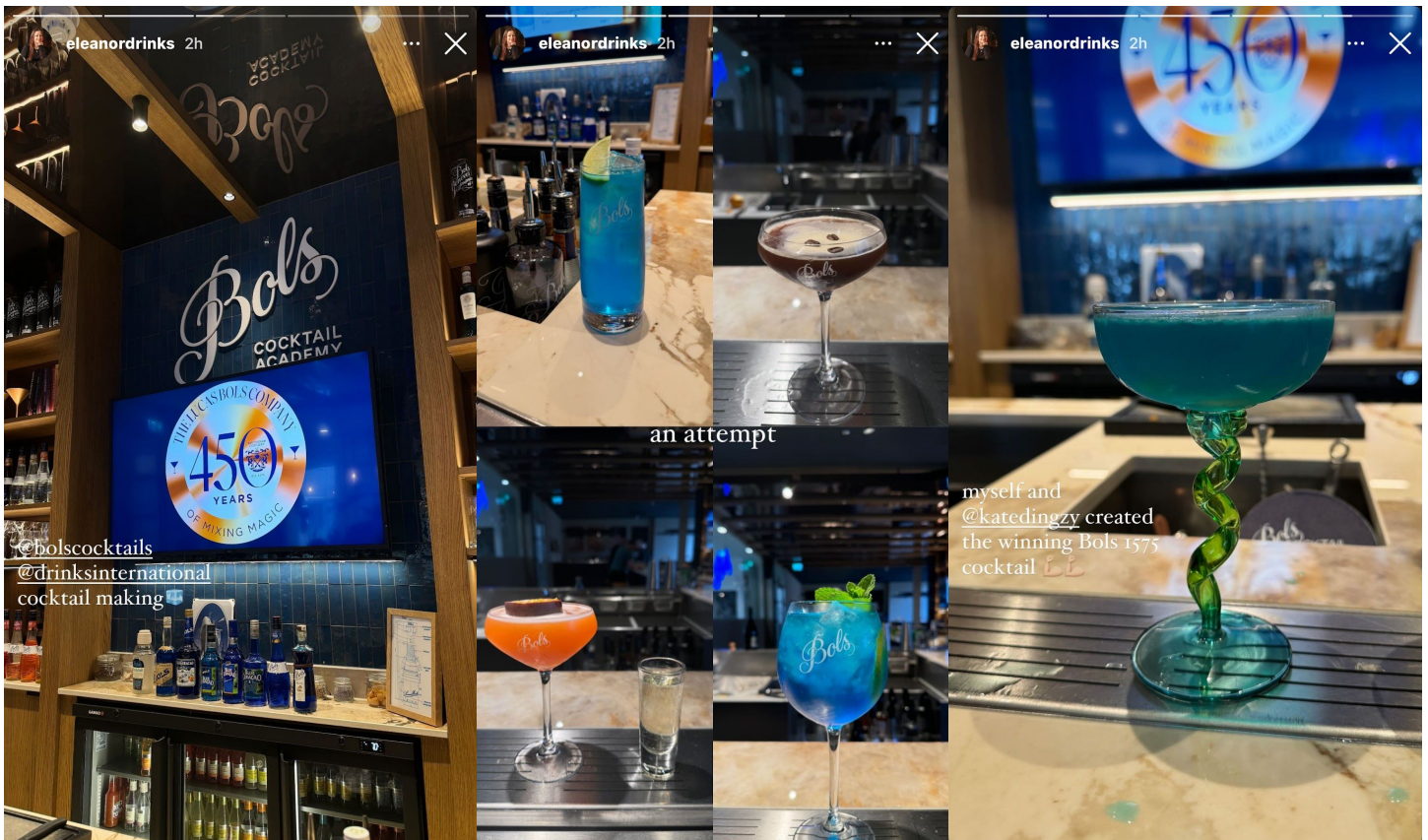
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🔗 drinksint.com/news/fullstory.php/aid/11630/India_Bartender_Week_founders_reflect_on_



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February 21, 2025

Online Visits: 42,949

[Click to view article](#)

Spirit.Ed: National Margarita Day 2025 Is Here & So Are Some Sips

20. Partida – Margarita Azul



Source:Partida

Ingredients:

- 45ml [Partida](#) Blanco
- 30ml [Bols](#) Blue Curacao
- 25ml Fresh lime juice
- 10ml Sugar syrup

Method:

Shake ingredients over ice and serve in a margarita glass. Salt or sugared rim is optional.

	<p>February 21, 2025</p> <p>Online Visits: 33,956</p> <p>Click to view article</p>
	<p>February 21, 2025</p> <p>Online Visits: 5,000</p> <p>Click to view article</p>
	<p>February 21, 2025</p> <p>Online Visits: 170,764</p> <p>Click to view article</p>
	<p>February 21, 2025</p> <p>Online Visits: 5,000</p> <p>Click to view article</p>
	<p>February 21, 2025</p> <p>Online Visits: 68,071</p> <p>Click to view article</p>
	<p>February 21, 2025</p> <p>Online Visits: 50,623</p> <p>Click to view article</p>

Syndications from Cassius

February 19, 2025

Online Visits: 953,553

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Expand your palate with these unusual twists on the Margarita

See how the classic margarita can be adapted for every preference

La Margarita



Ingredients:

- 2 oz [Partida Blanco](#)
- 1 oz Lime juice
- .5 oz Agave nectar
- .5 oz Water

Method:

Shake over ice. Strain into rocks glass over fresh ice. Garnish with lime

Margarita Azul



Ingredients:

- 45ml Partida Blanco
- 30ml Bols Blue Curacao
- 25ml Fresh lime juice
- 10ml Sugar syrup



yahoo!life

February 19, 2025

Online Visits: 407,199,536

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Syndication from The Manual

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February 19, 2025

Online Visits: 13,967

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Spicy, Fruity, & Traditional Margarita Recipes To Celebrate National Margarita Day

Margarita Azul

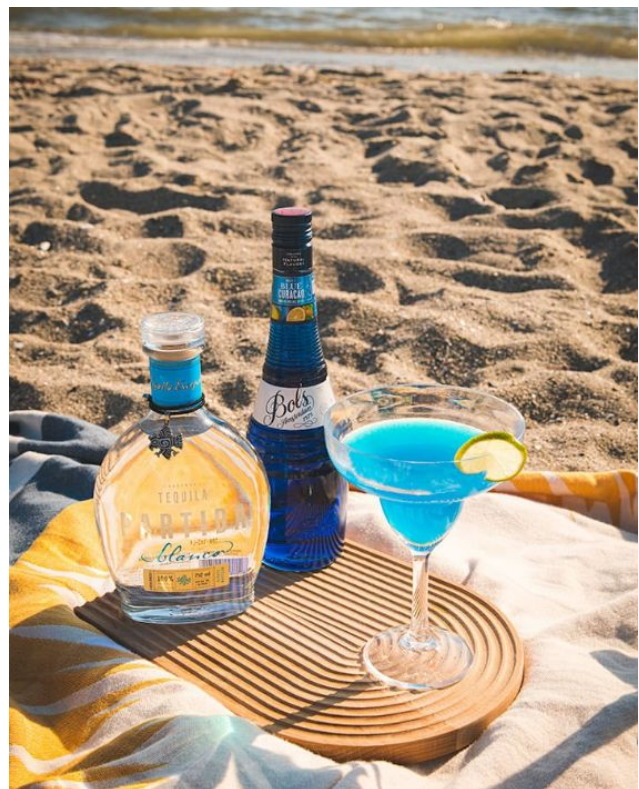
Ingredients

45ml **Partida Blanco**

30ml **Bols Blue Curacao**

25ml Fresh lime juice

10ml Sugar syrup



The Knockturnal's Valentine's Day Cocktail And Spirits Roundup

Margarita Azul



Ingredients

- 45ml **Partida Blanco**
- 30ml **Bols Blue Curacao**
- 25ml Fresh lime juice
- 10ml Sugar syrup



January 31, 2025

Online Visits: 1,308,616

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5 Perfect Cocktail Recipes to Shake Up National Margarita Day

National Margarita Day is on February 22.

Margarita Azul

Ingredients

- 45ml Partida Blanco
- 30ml Bols Blue Curacao
- 25ml Fresh lime juice
- 10ml Sugar syrup



La Margarita

Ingredients

- 2 oz Partida Blanco
- 1 oz Lime juice
- .5 oz Agave nectar
- .5 oz Water



Method: Shake over ice. Strain into rocks glass over fresh ice. Garnish with lime wheel.

Bols Liqueurs: Elevating Cocktail Culture with Over Four Centuries of Craftsmanship



When it comes to crafting [cocktails](#) that captivate, Bols Liqueurs has been a staple for bartenders and home mixologists alike for centuries. With its origins tracing back to 1575 in Amsterdam, Bols represents a legacy of innovation and quality in the spirits world. Today, it remains the world's first cocktail brand, offering an extensive portfolio of over 40 premium liqueurs that elevate beverages with bold flavors and unparalleled craftsmanship.

Whether you've sipped on a classic [Margarita](#) or a vibrant Blue Lagoon, chances are you've tasted the magic of Bols. Let's dive into what makes Bols Liqueurs a must-have in any bar setup.



A Legacy of Excellence

Founded more than four centuries ago, Bols has been at the forefront of cocktail culture since the first wave of [mixology](#) in 1862. While many brands have come and gone, Bols has stood the test of time by staying true to its roots: blending natural ingredients with a dedication to quality.

Each Bols Liqueur is crafted using natural botanicals, including herbs, spices, and fruits, combined with 100% natural sugar. The result? A rich, authentic flavor that's as versatile as it is delicious. Plus, Bols Liqueurs are gluten-free, making them accessible to a broader audience.

Why Choose Bols?

Bols Liqueurs has become a trusted name among bartenders worldwide—and for good reason. Here's what sets them apart:

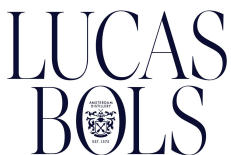
- **Unmatched Quality:** Bols uses high-quality natural ingredients to ensure every bottle delivers a superior flavor profile.
- **Affordability:** Despite their premium taste, Bols Liqueurs are more affordable than many competitors, proving that great cocktails don't have to break the bank.
- **Versatility:** With over 40 flavors to choose from, Bols offers endless possibilities for creating unique and delicious cocktails.
- **Sustainability:** Crafted with care, Bols aligns its practices with environmental consciousness while preserving the art of distilling.

From vibrant party drinks to sophisticated cocktails, Bols ensures every sip is an experience worth savoring.

A Flavor for Every Occasion

One of the standout features of Bols Liqueurs is the sheer variety of flavors available. Whether you're looking for a zesty citrus twist or a sweet floral touch, there's a Bols Liqueur to suit your taste.

Some of the most popular flavors include:





- **Bols Amaretto:** A rich almond-flavored liqueur, perfect for classic cocktails like the Amaretto Sour.
- **Bols Blue Curaçao:** A vibrant, citrusy delight that adds color and flavor to tropical drinks like the Blue Lagoon.
- **Bols Elderflower:** Subtly sweet and floral, it's an elegant addition to sparkling wine or gin-based cocktails.
- **Bols Melon:** A sweet, juicy flavor that shines in summery creations.
- **Bols Orange Curaçao:** The secret to a perfect Margarita, with a zesty and slightly bitter orange profile.

These flavors are just the beginning. With dozens more to explore, Bols invites you to experiment and create your own signature drinks.

A Bartender's Secret Weapon

For professional mixologists, Bols Liqueurs are more than just a product—they're a tool for creativity. The brand's commitment to consistency and flavor quality ensures that bartenders can rely on Bols to deliver the perfect taste every time.

But Bols isn't just for the pros. Thanks to its versatility, even novice cocktail enthusiasts can easily whip up impressive drinks at home. With straightforward recipes and reliable ingredients, Bols takes the guesswork out of cocktail making.

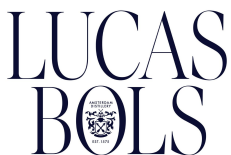
Signature Cocktails to Try

Looking to shake things up? Here are a few simple yet impressive cocktails featuring Bols Liqueurs:

Blue Lagoon

- 1 oz Bols Blue Curaçao
- 1 oz vodka
- Lemonade or lemon-lime soda
- Ice and a lemon slice for garnish

Combine Bols Blue Curaçao, vodka, and soda in a glass with ice. Stir gently and garnish with a lemon slice.





Amaretto Sour

- 1.5 oz Bols Amaretto
- 1 oz fresh lemon juice
- 0.5 oz simple syrup
- Ice and a cherry for garnish

Shake the ingredients with ice and strain into a glass. Garnish with a cherry for a sweet finish.

Where to Find Bols Liqueurs

Bols Liqueurs are available at most major liquor retailers and online. Whether you're restocking your home bar or looking for the perfect gift, Bols offers a range of bottle sizes and gift sets to suit any need.

For more information on Bols and its extensive portfolio of flavors, visit the [official Bols website](#).

With its rich history and commitment to quality, Bols Liqueurs remains a cornerstone of cocktail culture. From the seasoned bartender to the casual entertainer, Bols offers something for everyone—making every cocktail an opportunity to celebrate creativity, craftsmanship, and flavor.

Next time you raise a glass, make it unforgettable with Bols Liqueurs.



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Pallini Spritz

Ingredients:

- 2 oz Pallini Limoncello
- 3 oz Prosecco
- Garnish: Lemon Slice

Instructions:

- Add all the ingredients in a large wine glass filled with ice and garnish with a lemon slice.



Alabama Slammer

Ingredients:

- 0.5 oz Bols Amaretto
- 0.5 oz Sloe gin
- 1.0 oz Southern Comfort
- 2.0 oz Orange juice
- 1.0 oz Fresh lemon juice
- 0.2 oz Sugar syrup





October 30, 2024

Online Visits: 5,000

[Click to view article](#)

New Reviews for October 30, 2024

Bols Amaretto

Brilliant, medium amber color. The nose is sweet and expressive, offering scents of Italian almond cookies, marzipan, and red cherry with the cherry pit accent. The palate is in full agreement with the nose, delivering an unctuous candied almond-driven core with accents of cherry Liquor, candied orange peel, and brown sugar. Medium-bodied and wonderfully vibrant, it's all we want in an Amaretto. \$15 – **4 Stars**