

Bols

BOLS LIQUEURS
SELL SHEET CATALOG

ALL SELL SHEETS ARE STRUCTURED WITH THE FOLLOWING FOUR PAGES

AMARETTO

Bols Amaretto is an exquisite golden brown liqueur. Amaretto liqueur, which originated in Italy, is famous for its sweet almond aroma and nutty caramel flavour and was originally made from almond or apricot kernels steeped in brandy. A distillation of carefully selected ingredients creates this exquisite liqueur with apricot kernels as the main ingredient. 24% ABV



Scan for cocktail inspiration

FLAVOUR PROFILE	COLOUR	FLAVOUR	THE NOSE
Nutty	Warm, golden brown	Balanced notes of apricot and toasted almond	Marzipan with mild aroma

How to Enjoy:
Best served in one of our delicious cocktails. Also, excellent when poured over coffee and other warm drinks. Below our suggestions:

Easy Mix

- 1/4 Bols Amaretto
- 3/4 Ginger beer
- Add lime

Pour over cubed ice.

Spritz

- 3 parts Prosecco
- 2 parts Bols Amaretto
- 1 part Soda water

Pour over cubed ice.

Mixologist's Choice

Amaretto Sour:

- 60ml Bols Amaretto
- 30ml Fresh lemon juice
- 15ml Sugar syrup
- 15ml Egg white

Dash of angostura bitter
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

Alabama Slammer:

- 15ml Bols Amaretto
- 15ml Shoe gin
- 30ml Southern comfort
- 60ml Orange juice
- 30ml Fresh lemon juice
- 5ml Sugar syrup

Shake strain into a highball glass over cubed ice.
Garnish with an orange wheel.



1. PRODUCT OVERVIEW

2. CATEGORY INSIGHTS

3. TRENDING COCKTAILS

4. SEASONAL COCKTAILS

Here are some category insights that confirm that amaretto liqueur is trending for cocktails in US bars and restaurants:

1. SALES FIGURES

According to market research by IWSR Drinks Market Analysis, Amaretto has seen a **steady increase in sales across the United States**. In the most recent year analyzed, Amaretto sales increased by **4.5%**, indicating a renewed interest in this classic liqueur.

2. MENU PRESENCE

Data from Dataessential's MenuTrends indicates that **Amaretto appeared on 15% more cocktail menus in 2021 compared to 2019**, suggesting that bars and restaurants are increasingly featuring it in their cocktail offerings.

3. CONSUMER SURVEYS

A survey conducted by Nielsen CGA showed that **22% of cocktail consumers reported choosing Amaretto-based drinks** when dining out, citing the flavor and versatility of Amaretto as key factors in their choice.

4. GOOGLE TRENDS

Analysis from Google Trends shows that searches for **"Amaretto cocktails" have seen a consistent uptick over the past five years**, peaking annually during the holiday season, which aligns with the traditional usage of Amaretto in festive drinks.

5. SOCIAL MEDIA METRICS

Posts tagged with #AmarettoCocktails on platforms like **Instagram and Pinterest show high levels of engagement**, especially posts related to recipes and cocktail presentations, indicating a strong consumer interest in Amaretto-based drinks.

6. INDUSTRY REPORTS

Spirits industry reports highlight Amaretto as **one of the top-growing categories in the liqueur segment**, particularly noting its use in innovative cocktail recipes beyond the classic Amaretto Sour.

7. BARTENDER FEEDBACK

In a series of interviews conducted at a major bar and restaurant industry conference, **many professional bartenders cited Amaretto as a trending ingredient**, noting its resurgence in both new recipes and revamped classic cocktails.

These specific data points collectively confirm that Amaretto liqueur is experiencing a trend resurgence in the cocktail scene within US bars and restaurants, driven by its unique flavor, versatility in mixology, and growing consumer interest, consumer interest, and promotional effectiveness.

Amaretto liqueur, known for its sweet almond flavor, is a versatile and popular ingredient in many cocktails.

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

1. AMARETTO SOUR

This classic cocktail remains a favorite for its balance of sweet and sour flavors. It typically combines amaretto liqueur with lemon juice and a simple syrup, garnished with a cherry and an orange slice. Some variations include a small amount of bourbon to add depth.

2. FRENCH CONNECTION

Gaining popularity for its simplicity and robust flavor, the French Connection is made by mixing amaretto with cognac in equal parts. Served on the rocks, this cocktail offers a rich, smooth sip that's ideal for after-dinner enjoyment.

3. GODFATHER

A simple yet potent cocktail, the Godfather blends amaretto with Scotch whisky. The popularity of this drink has been rising, particularly among those who appreciate spirit-forward cocktails with a hint of sweetness.

4. ALABAMA SLAMMER

Often served as a highball, this party favorite includes amaretto, Southern Comfort, sloe gin, and orange juice. It's known for its fruity and sweet taste, making it a hit at social gatherings.

5. TOASTED ALMOND

A comforting and creamy drink, the Toasted Almond mixes amaretto with coffee liqueur and a splash of cream. It's enjoyed as both a dessert cocktail and a warming winter beverage.

6. AMARETTO STONE SOUR

An extension of the classic Amaretto Sour, this version adds orange juice to the mix, enhancing its citrus profile and adding a layer of complexity. It's a refreshing choice that's particularly popular during brunch hours.

Amaretto, with its almond flavor, pairs well in both sweet and spirit-forward cocktails, making it versatile for any time of year. Here's a detailed calendar with key moments and suggested Amaretto cocktail ideas for each occasion:

JANUARY

NEW YEAR'S DAY (January 1st):

Offer brunch specials like an *Amaretto Sour* or *Amaretto Coffee* to warm up customers after the celebrations.

DRY JANUARY: Feature mocktails like a *New Year's Amaretto Spritz* made with almond syrup as a substitute for Amaretto.

FEBRUARY

VALENTINE'S DAY (February 14th):

Amaretto's rich, sweet flavor makes it perfect for romantic dessert cocktails like the *Amaretto Kiss* or *Chocolate Amaretto Martini*.

SUPER BOWL SUNDAY: Promote crowd-pleasing cocktails like the *Amaretto Colada* or *Amaretto Sunrise* for vacationers and spring breakers.

MARCH

ST. PATRICK'S DAY (March 17th):

Introduce an *Amaretto Irish Coffee* or *Green Amaretto Sour* to add a unique twist to traditional St. Paddy's drinks.

SPRING BREAK: Highlight refreshing, tropical cocktails like the *Amaretto Colada* or *Amaretto Sunrise* for vacationers and spring breakers.

APRIL

EASTER & SPRING BRUNCHES:

Offer springtime brunch cocktails such as an *Amaretto Bellini* and *Peach Amaretto Spritz* for Easter brunch.

MAY

CINCO DE MAYO (May 5th):

Amaretto Margarita or *Spicy Amaretto Paloma* put a twist on Cinco de Mayo celebrations.

MOTHER'S DAY: Add elegant brunch dessert cocktails like *Amaretto Trifle* or *Strawberry Mimosa*.

MEMORIAL DAY: Kick off the summer with *Amaretto Fizz* or *Frozen Amaretto Sour*.

JUNE

SUMMER KICKOFF:

Inspired drinks like the *Amaretto Colada* or *Amaretto Mojito* for a tropical vibe as temperatures rise.

FATHER'S DAY: Promote spirit-forward cocktails such as the *Amaretto Old Fashioned* or *Amaretto Manhattan* to celebrate dads.

JULY

FOURTH OF JULY:

Offer celebratory cocktails like a *Red, White, and Blue Amaretto Punch* or *Amaretto Sparkler* with fireworks-inspired garnishes.

NATIONAL DAIGIRI DAY (July 19th): Highlight a *Banana Amaretto Daiquiri* as a sweet and fruity option for summer daiquiri lovers.

AUGUST

SUMMER CELEBRATIONS:

Celebrate with tropical Amaretto cocktails like the *Amaretto Mai Tai* or *Amaretto Rum*.

NATIONAL RUM DAY (July 19th): Highlight a *Banana Amaretto Daiquiri* as a sweet and fruity option for summer daiquiri lovers.

SEPTEMBER

LABOR DAY WEEKEND:

Promote large-batch cocktails for outdoor parties, such as *Amaretto Punch* or *Amaretto Stone Sour Pitchers*.

BACK TO SCHOOL/WORK HAPPY HOUR: Offer happy hour specials on *Amaretto Sours* and *Amaretto Coladas* to welcome back post-summer customers.

OCTOBER

HALLOWEEN (October 31st):

Serve spooky-themed drinks like the *Black Amaretto Martini* or a *Pumpkin Amaretto Punch* for Halloween parties.

NAT'L MARGARITA DAY (October 25th): Try lower-alcohol versions of drinks like *Amaretto Pumpkin Pie Cocktail* or *Amaretto Apple*.

NOVEMBER

FRIENDSGIVING & THANKSGIVING:

Offer fall-inspired cocktails like a *Cranberry Amaretto Sour* or a *Pumpkin Spice Amaretto Latte* for Thanksgiving dinners and parties.

BLACK FRIDAY HAPPY HOUR: Offer cozy cocktails like the *Amaretto Hot Toddy* or *Amaretto Apple Cider* for shoppers.

DECEMBER

HOLIDAY PARTIES & CHRISTMAS:

Highlight festive cocktails like *Amaretto Eggnog* or a *Holiday Amaretto Punch* for Christmas and holiday parties.

NEW YEAR'S EVE (December 31st): Enjoy new year with sparkling drinks like the *Amaretto Royale* or *Amaretto Champagne Cocktail* to toast at midnight.

1. PRODUCT OVERVIEW

2. CATEGORY INSIGHTS

3. TRENDING COCKTAILS

4. SEASONAL COCKTAILS



AMARETTO

APRICOT BRANDY

BANANA

BLACK RASPEBRRY

AMARETTO



Bols Amaretto is an exquisite golden brown liqueur. Amaretto liqueur, which originated in Italy, is famous for its sweet almond aroma and nutty caramel flavour and was originally made from almond or apricot kernels steeped in brandy. A distillation of carefully selected ingredients creates this exquisite liqueur with apricot kernels as the main ingredient. 24% ABV



FLAVOUR PROFILE	COLOUR	FLAVOUR	THE NOSE
Nutty	Warm, golden brown	Balanced notes of apricot and toasted almond	Marzipan with mild aroma

How to Enjoy:
Best served in one of our delicious cocktails. Also, excellent when poured over coffee and other warm drinks. Below our suggestions:

Easy Mix

- 1/4 Bols Amaretto
- 3/4 Ginger beer
- Add lime

Pour over cubed ice.

Mixologist's Choice

Amaretto Sour:

- 60ml Bols Amaretto
- 30ml Fresh lemon juice
- 15ml Sugar syrup
- 15ml Egg white

Dash of angostura bitter

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

Alabama Slammer:

- 15ml Bols Amaretto
- 15ml Sloe gin
- 30ml Southern comfort
- 60ml Orange juice
- 30ml Fresh lemon juice
- 5ml Sugar syrup

Shake strain into a highball glass over cubed ice. Garnish with an orange wheel.



APRICOT BRANDY

Bols Apricot has been THE apricot liqueur for a very long time. One of Bols' stronger liqueurs, Bols Apricot uses fresh apricot juice to give it a richer, fuller flavour that matches its golden-amber colour. The apricot fruit's stone, its kernel is crushed, giving Bols Apricot a faint amaretto like flavour, supported by orange tones. 24% ABV



FLAVOUR PROFILE	COLOUR	FLAVOUR	THE NOSE
Tangy	Transparent	Intense, full citrus and dried orange peels	Fragrant sweet tones of citrus

How to Enjoy:
Best served in one of our delicious cocktails. Surprisingly tasty mixed with just orange or soda. Below our suggestions:

Easy Mix

- 1/4 Bols Apricot Brandy
- 3/4 Ginger Ale

Pour over cubed ice.

Mixologist's Choice

Apricot Brandy Sour:

- 45ml Bols Apricot Brandy
- 30ml Fresh lemon juice
- 10ml Sugar syrup
- 15ml 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

Nacional Daiquiri

- 30ml Bols Apricot Brandy
- 45ml White Rum
- 15ml Fresh Lime Juice

Shake all ingredients with ice. Fine strain in pre-chilled martini glass. Garnish with an apricot slice.



BANANA

Bols Banana is one of the world's best-selling banana liqueurs and has the colour of real sun-ripened bananas. Banana juice has been added together with a fine rum distillate, which makes it a highly mixable liqueur. 17% ABV



FLAVOUR PROFILE	COLOUR	FLAVOUR	THE NOSE
Fruity	Light yellow	Ripe banana with soft hints of vanilla and almonds	A beautiful nose of ripe bananas

How to Enjoy:
Best served in one of our delicious cocktails:

Easy Mix

- 1/4 Bols Banana
- 3/4 Bitter Lemon

Pour over cubed ice.

Mixologist's Choice

Banana Daiquiri:

- 25ml Bols Banana
- 45ml White rum
- 25ml Fresh lime juice
- 10ml Sugar Syrup (2:1)

Half of a banana

Shake all ingredients and fine strain into a pre-chilled martini or coupe glass. Garnish with a lime wheel.

Popular Choice

Banana Colada:

- 30ml Bols Banana
- 15ml Bols Rum
- 90ml Pineapple Juice
- 25ml Coconut Cream
- 15ml Cream

Half of a banana

Blend all ingredients with crushed ice and pour in a highball glass. Garnish with a banana slice.



BLACK RASPBERRY

Bols Raspberry is a tangy, deep red liqueur that is light on the palate and boasts a full raspberry flavour. Made with natural flavour and juice from fresh red and black raspberries, Bols Raspberry's success has been helped by the growing demand for raspberry cocktails. 24% ABV



FLAVOUR PROFILE	COLOUR	FLAVOUR	THE NOSE
Fruit Forward	Deep Red	Obviously raspberry. Slight citrus edge.	Fresh raspberries

How to Enjoy:
Best served in one of our delicious cocktails.

Easy Mix

- 1/4 Bols Raspberry
- 3/4 Tonic Water

Pour over cubed ice.

Mixologist's Choice

Raspberry Martini:

- 15ml Bols Raspberry
- 45ml Bols Vodka
- 15ml fresh Lemon Juice
- 10ml Sugar Syrup
- 4 Raspberries

Shake all ingredients with cubed ice and fine strain into pre-chilled martini glass. Garnish with a raspberry and a lemon wedge.

Popular Choice

French Martini

- 30ml Bols Raspberry
- 30ml Bols Vodka
- 30ml Pineapple Juice

Shake all ingredients with ice. Fine strain in a pre-chilled cocktail glass and garnish with floating raspberry.



SELL SHEET

SELL SHEET

SELL SHEET

SELL SHEET



BLUE CURACAO

BLUE CURAÇAO



Scan for cocktail inspiration

Bols Blue, The original Blue Curaçao is the world's first and best-selling Blue Curaçao. Despite its blue colour, this liqueur has a base referring back to the dry Laraba oranges, which are dry and tangy. 21% ABV



FLAVOUR PROFILE	COLOUR	FLAVOUR	THE NOSE
Tangy	Blue	Fresh, tangy orange flavour with a unique finish	Fresh, mandarin-like scent

How to Enjoy:
Straight, on the rocks, or in one of our delicious cocktails. Below our suggestions:

Easy Mix

- 1/4 Bols Blue Curaçao
- 3/4 Ginger Beer

Add lime
Pour over cubed ice.

Spritz

- 3 parts Prosecco
- 2 parts Bols Blue Curaçao
- 1 part Soda water

Pour over cubed ice.

Mixologist's Choice

Blue Hawaii:
Harold Yee invented it in 1953, after Bols asked a couple of bartenders to create an iconic Blue cocktail.

- 30ml Bols Blue Curaçao
- 30ml Bols Vodka
- 15ml Fresh lime juice
- 10ml Sugar syrup
- 60ml Pineapple juice

Shake all ingredients and pour into a highball glass. Garnish with pineapple wedge.

Popular Choice

Margarita Azul:
A Blue version of the famous Margarita cocktail.

- 30ml Bols Blue Curaçao
- 45ml Tequila Blanco
- 25ml Fresh lime juice
- 10ml Sugar syrup

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



SELL SHEET

BUTTERSCOTCH

BUTTERSCOTCH



Scan for cocktail inspiration

Bols Banana is one of the world's best-selling banana liqueurs and has the colour of real sun-ripened bananas. Banana juice has been added together with a fine rum distillate, which makes it a highly mixable liqueur. 17% ABV



FLAVOUR PROFILE	COLOUR	FLAVOUR	THE NOSE
Sweet	Gold colored	Butterscotch caramel, soft and light spices finish	Succulent rum & maple aromas

How to Enjoy:
Best served in one of our delicious cocktails:

Easy Mix

- 1/4 Bols Butterscotch
- 3/4 Ginger Beer

Pour over cubed ice

Mixologist's Choice

Butterscotch Sour:

- 60ml Bols Butterscotch
- 30ml Fresh Lemon Juice
- 45ml Tequila Blanco
- 15ml Sugar Syrup
- 15ml Egg Whites

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

Butterscotch Daiquiri:

- 15ml Bols Butterscotch
- 45ml White Rum
- 25ml Fresh Lime Juice
- 10ml Sugar Syrup

Shake and fine strain into a pre-chilled martini glass. Garnish with a lime wheel.



SELL SHEET

CACAO BROWN

CACAO BROWN



Scan for cocktail inspiration

Bols Cacao Brown is a dark liqueur packed with the rich flavour of bitter, dark chocolate and hints of orange and vanilla. Due to the percolation of cacao beans, Bols Cacao Brown tastes more like dark chocolate than the distilled-not-percolated Bols Cacao White, which tastes more like milk chocolate. 24% ABV



FLAVOUR PROFILE	COLOUR	FLAVOUR	THE NOSE
Bittersweet	Rich Dark Brown Chocolate	Rich, bitter, dark chocolate with hints of orange and vanilla.	Dark roasted cacao beans

How to Enjoy:
Best served in one of our delicious cocktails. Also, tasty when poured over coffee and other warm drinks.

Easy Mix

- 1/4 Bols Cacao Brown
- 3/4 Ginger Ale

Pour over cubed ice

Mixologist's Choice

Brandy Alexander:

- 30ml Bols Cacao Brown
- 30ml Cognac
- 30ml Cream

Shake all ingredients with ice. Fine strain in a pre-chilled martini glass and garnish with shaved chocolate and chocolate sprinkles.

Popular Choice

Black Martini:

- 25ml Bols Cacao Brown
- 30ml White Rum
- 30ml Fresh Brewed Espresso
- 10ml Sugar Syrup (2:1)

Shake with cubed ice and strain into pre-chilled martini glass. Garnish with grated dark chocolate.



SELL SHEET

CACAO WHITE

CACAO WHITE



Scan for cocktail inspiration

In some markets referred to as "Crème de Cacao White"

Bols Cacao White is a colourless liqueur with a delicious refined milk chocolate flavour, underpinned by faint vanilla and apricot tones. For a darker chocolate and intense flavour, try Bols Cacao Brown. 24% ABV



FLAVOUR PROFILE	COLOUR	FLAVOUR	THE NOSE
Sweet	Colourless	Milk chocolate and vanilla, with apricot tones	Light aromatic cacao

How to Enjoy:
Best served in one of our delicious cocktails.

Easy Mix

- 1/4 Bols Cacao White
- 3/4 Bitter Lemon

Pour over cubed ice.

Mixologist's Choice

Golden Cadillac:

- 30ml Bols Cacao White
- 30ml Galliano L'Austentico
- 30ml Cream

Shake all ingredients with ice. Fine strain in a pre-chilled martini glass.

Popular Choice

Cherry Alexander:

- 15ml Bols Cacao White
- 15ml Bols Vodka
- 30ml Bols Cherry Brandy
- 30ml Cream

Shake all ingredients with cubed ice and strain into pre-chilled coupe or martini glass. Garnish with a cherry on top.



SELL SHEET



CHERRY BRANDY

COFFEE

CRÈME DE CASSIS

ELDERFLOWER

CHERRY BRANDY



Scan for cocktail inspiration

Bols Cherry is a deep cherry-red liqueur using fresh cherries from Eastern Europe, where cherry brandy has long been a tradition. The cherry's stone, its kernel, is crushed, giving Bols Cherry a faint amaretto flavour. Extracts of various selected herbs and spices produce a well balance liqueur. 24%ABV

COFFEE



Scan for cocktail inspiration

Bols Coffee is a rich, dark, deep brown liqueur with the full taste of percolated Colombian coffee beans and just a hint of chocolate and vanilla. Coffee liqueurs grew in the 1970s and have become widely available in the cocktail world ever since. 24%ABV

CRÈME DE CASSIS



Scan for cocktail inspiration

Bols Crème de Cassis is a dark red blackcurrant liqueur made by pressing the blackcurrants into juice and extracted on alcohol. By using juice from blackcurrants, both acidity and fruit sugars are extracted for a perfect sweet and sour balance. Bols Crème de Cassis is rich in juice and natural sugar, and that is what you'll smell and taste! The predecessor of Bols Crème de Cassis was already made in the 19th century and was called Ratatiffa de Cassis. 17%ABV

ELDERFLOWER



Scan for cocktail inspiration

Bols Elderflower is made from the cream coloured, honey scented blossoms of the elder tree. The elder tree blooms in early summer with crisp and somewhat juicy flowers which give Bols Elderflower a really fresh and fragrant flavour. Its pleasant aroma and full bouquet capture the feeling of a beautiful summer day, thanks to the secret extraction method of the Lucas Bols Master Distiller. 17%ABV



FLAVOUR PROFILE	COLOUR	FLAVOUR	THE NOSE
Fruity	Deep red	Full cherry with a slight almond taste	Cherry, with a hint of almond

How to Enjoy:
Best served in one of our delicious cocktails.

Easy Mix

- 1/4 Bols Cherry Brandy
- 3/4 Soda Water

Pour over cubed ice.

Mixologist's Choice

Singapore Sling

- 15ml Bols Cherry Brandy
- 10ml Bols Triple Sec
- 10ml Bols Grenadine syrup
- 10ml D.O.M Benedictine
- 60ml Dandak Gin
- 15ml Fresh Lime Juice
- 25ml Pineapple Juice
- 2 Dashes Angostura Bitters
- 1 Egg white
- 1 Dash of Amaro

Shake all ingredients except soda water and strain over cubed ice. Top up with soda water and garnish with a cherry and a lime wedge.

Popular Choice

Cherry Brandy Sour:

- 60ml Bols Cherry Brandy
- 30ml Fresh Lemon Juice
- 15ml Dugar Syrup

Shake all ingredients and strain over cube ice into a rocks glass. Garnish with cherry and orange twist.





FLAVOUR PROFILE	COLOUR	FLAVOUR	THE NOSE
Roasted	Dark Brown	Roasted coffee with a hint of chocolate and vanilla	Fresh roasted coffee

How to Enjoy:
Best served in one of our delicious cocktails.
Also, tasty when poured over coffee and other warm drinks.

Easy Mix

- 1/4 Bols Coffee
- 3/4 Tonic Water

Pour over cubed ice

Mixologist's Choice

Espresso Martini:

- 30ml Bols Coffee
- 30ml Bols Vodka
- 30ml Freshly Brewed Espresso
- 10ml Sugar Syrup (2:1)

Shake all ingredients with cubed ice and strain into pre-chilled martini or coupe glass. Garnish with coffee beans.

Popular Choice

Black Martini:

- 30ml Bols Coffee
- 25ml Bols Vodka
- 30ml Cream

Pour ingredients into an ice filled rocks glass and layer cream on top.





FLAVOUR PROFILE	COLOUR	FLAVOUR	THE NOSE
Fruity	Deep red	Rich and fruity blackcurrant flavor with a lingering finish of sweet and sour	Sweet and tangy

How to Enjoy:
Most widely used as a mix with white wine, Champagne or dry vermouth. Also, excellent served straight, on the rocks, or in one of our delicious cocktails:

Mixologist's Choice

Kir Royale:

- 15ml Bols Crème de Cassis
- Top up with Champagne Brut

Build the ingredients in a champagne flute and garnish with a bramble on a toothpick.

Popular Choice

Bramble:

- 10ml Bols Crème de Cassis
- 40ml Dandak Gin
- 25ml Fresh Lemon Juice
- 10ml Sugar Syrup (2:1)

Shake except for Bols Crème de Cassis and pour over crushed ice into a rocks glass. Pour Bols Crème de Cassis over the ice and garnish with a lemon wedge and a bramble.

Easy Mix

- 1/4 Bols Crème de Cassis
- 3/4 Soda Water

Pour over cubed ice.

Spritz

- 3 parts Prosecco
- 2 parts Bols Crème de Cassis
- 1 part Soda water

Pour over cubed ice.





FLAVOUR PROFILE	COLOUR	FLAVOUR	THE NOSE
Floral	Light Gold	Fresh and very floral	Full bouquet of honey scented elder blossoms, with a hint of apple

How to Enjoy:
Best served in one of our delicious cocktails.
Also, tasty when poured over coffee and other warm drinks.

Easy Mix

- 1/4 Bols Elderflower
- 3/4 Tonic Water

Pour over cubed ice

Mixologist's Choice

Elderflower Collins

- 30ml Bols Elderflower
- 30ml Bols Genever
- 20ml Fresh lemon juice
- 10ml Sugar Syrup
- Top up Soda Water

Shake all the ingredients, except the soda water, with ice and strain in a Collins glass over cubed ice. Top with soda water and garnish with a lemon wedge.

Popular Choice

Elderflower Margarita:

- 25ml Bols Elderflower
- 45ml Tequila Blanco
- 30ml Fresh Lime Juice

Shake all ingredients with cubed ice and fine strain into a margarita glass. Garnish with lime wheel.



SELL SHEET

SELL SHEET

SELL SHEET

SELL SHEET



GINGER

LYCHEE

MANGO

MELON

GINGER

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.

LYCHEE

With its rich and fruity mouth feel, Bols Lychee perfectly captures the full flavour of lychee fruits. The lychee has a history of cultivation in Asia going back as far as 2000 BC and thanks to its popularity in Japan after its launch in 2003, Bols Lychee is now sold around the world. 17% ABV

FLAVOUR PROFILE	COLOUR	FLAVOUR	THE NOSE
Floral	Colorless	Rich, fresh lychee fruit, with hints of rose	Powderly lychee, with hints of rose

How to Enjoy:
Serve on ice, in mixed drinks, or in one of our delicious cocktails.

Easy Mix

- 1/4 Bols Lychee
- 3/4 Tonic Water

Pour over cubed ice

Mixologist's Choice

Lychee Martini:

- 25ml Bols Lychee
- 45ml Bols Vodka
- 15ml Fresh lemon juice
- 10ml Sugar Syrup

Shake all ingredients with ice. Fine strain in a pre-chilled martini glass and garnish with a lychee.

Popular Choice

Lychee Ricky:

- 15ml Bols Lychee
- 30ml Damrak Gin
- 15ml Lime Juice
- Top up with Soda Water

Build all ingredients except the soda water in a highball glass. Churn with a bar spoon. Top with soda water and garnish with a lime wedge.

MANGO

Bols Mango is a delicious golden liqueur from Bols that expertly captures the mouth-watering juiciness of a ripe mango. Seen as 'food of the gods' by many Southeast Asian cultures, mango is one of the world's favourite flavours. Bols Mango's peevish taste is accompanied by a subtle nose and a rich, full mouth feel to create an aftertaste hinting of soft apricots and a touch of citrus. 17% ABV

FLAVOUR PROFILE	COLOUR	FLAVOUR	THE NOSE
Fruity	Light Golden Color	Juicy ripe mango, with an aftertaste of soft apricot and citrus hints	Tropical, sweet, with a subtle nose

How to Enjoy:
Best in one of our delicious cocktails.

Easy Mix

- 1/4 Bols Mango
- 3/4 Soda Water

Pour over cubed ice.

Mixologist's Choice

Mango Margarita:

- 30ml Bols Mango
- 10ml Bols Triple Sec
- 40ml Tequila Blanco
- 25ml Fresh Lime Juice

Shake all ingredients with ice. Fine strain in a pre-chilled margarita glass and garnish with a lime wheel and sugar rim.

Popular Choice

Mango Lassi:

- 60ml Bols Mango
- 60ml Bols Natural Yoghurt
- Half Peeled Mango

Blend all ingredients in a mixer. Pour out in a coppa or wine glass.

MELON

Bols Melon is a light emerald green liqueur based on the honeydew melon, which originated in California and became extremely popular in Europe from the 19th century onwards. Melon has been a very popular liqueur since the late 1970s, and it is in two drinks that Bols Melon really made its name – the notorious party drink Dirty Sex on the Beach and the June Bug, which is present on the drinks list of thousands of bars all around the world. 17% ABV

FLAVOUR PROFILE	COLOUR	FLAVOUR	THE NOSE
Fruity	Light green	Freshly cut and cold honeydew melon	Smooth and sweet sun ripened melon

How to Enjoy:
Best in one of our delicious cocktails.

Easy Mix

- 1/4 Bols Melon
- 3/4 Tonic Water

Pour over cubed ice.

Mixologist's Choice

Melon Sour:

- 60ml Bols Melon
- 30ml Fresh Lemon Juice
- 10ml Sugar Syrup
- 15ml Egg White

Shake all ingredients to emulsify the drink. Add ice and shake to cool, strain in a rocks glass filled with cubed ice. Garnish with a melon slice.

Popular Choice

Melon Margarita:

- 15ml Bols Melon
- 15ml Bols Triple Sec
- 30ml Tequila Blanco
- 30ml Fresh Lime Juice

Shake all ingredients with ice. Fine strain in pre-chilled margarita glass. Garnish with a lime wedge and a sugar rim.

SELL SHEET

SELL SHEET

SELL SHEET

SELL SHEET



ORANGE CURACAO

PEACH

PEACH BRANDY

PEPPERMINT GREEN aka CREME De MENTHE

ORANGE CURAÇAO



Scan for
cocktail
inspiration

Bols Orange Curaçao is famous for its unparalleled aroma, taste and beautiful deep orange glow that matches its rich full flavour. Made from Curaçao orange peel distillate and a hint of rum, it gives fine citrus on the palate, balanced by fruity sweetness for a dry and firm finish. Bols Orange is THE ingredient to use in the world's most important rum cocktails. 24% ABV

PEACH



Scan for
cocktail
inspiration

Bols Peach, like Bols Melon, is a liqueur flavour that came to prominence in the USA in the late 1970s and in the UK and Europe in the mid-1980s. Bols Peach is just about the only ingredient that is indispensable in the widely popular Sex on the Beach cocktail and the Bellini. It also forms the base of simple long drink-style cocktails such as the Woo Woo. 17% ABV

PEACH BRANDY



Scan for
cocktail
inspiration

Bols Peach Brandy blends the richness of brandy with the vibrant, fruity flavor of peaches. It's typically smooth and slightly sweet, with a strong peach aroma and taste that's complemented by the warmth & depth of the brandy. 24% ABV

CRÈME DE MENTHE



Scan for
cocktail
inspiration

Bols has been making aromatic peppermint liqueurs like this green peppermint liqueur since the 19th century. Bols Crème de Menthe has been long favoured as a digestive liqueur. 24% ABV



FLAVOUR PROFILE	COLOUR	FLAVOUR	THE NOSE
Fruity	Dark Gold with an orange glow when held up to light	Fine citrus on palate balanced by fruity sweetness, dry and firm finish	Fresh orange with a hint of rum

How to Enjoy:
Best in one of our delicious cocktails.

Easy Mix

- 1/4 Bols Orange Curaçao
- 3/4 Ginger Ale

Pour over cubed ice.

Mixologist's Choice

Aged Mai Tai:

- 25ml Bols Orange Curaçao
- 45ml Bols Barrel Aged Rum
- 25ml Fresh Lime Juice
- 5ml Orgeat Syrup
- 10ml Sugar Syrup (2:1)

Shake all ingredients with ice and strain into a tiki glass over crushed ice. Garnish with lime shell and a mint sprig.

Popular Choice

Orange Collins:

- 15ml Bols Orange Curaçao
- 45ml Bols Genever
- 30ml Fresh Lemon Juice
- 10ml Sugar Syrup (2:1)

Top up with Soda Water

Shake all ingredients except for the soda water and strain into ice filled highball glass. Top up with soda water and garnish with orange wedge.





FLAVOUR PROFILE	COLOUR	FLAVOUR	THE NOSE
Fruity	Transparent	Sweet, fruity, sun-ripened peaches	Fresh, mild and juicy

How to Enjoy:
Best in one of our delicious cocktails.

Easy Mix

- 1/4 Bols Peach
- 3/4 Soda Water

Pour over cubed ice.

Mixologist's Choice

Woo Woo:

- 25ml Bols Peach
- 35ml Bols Vodka
- Top up with Cranberry Juice

Build in a highball glass over cubed ice. Top up with cranberry juice and garnish with a squeezed lime wedge.

Popular Choice

Sex on the Beach:

- 35ml Bols Vodka
- 25ml Bols Peach
- 10ml Bols Grenadine
- Fresh Orange Juice

Shake all ingredients except for orange juice. Strain in a highball filled with ice and top up with orange juice and garnish with an orange wedge and cherry.





FLAVOUR PROFILE	COLOUR	FLAVOUR	THE NOSE
Slightly Peach	Peach Orange	Peaches and Brandy	Fresh Peaches

How to Enjoy:
Best served in one of our delicious cocktails.

Easy Mix

- 1/4 Bols Peach Brandy
- 3/4 Tonic Water

Pour over cubed ice.

Mixologist's Choice

Peach Brandy Margarita

- 1.5 oz Bols Peach Brandy
- 1 oz tequila
- 1/2 oz fresh lime juice
- 1/2 oz orange liqueur
- 1/2 oz simple syrup

Shake and strain and garnish with a lime wheel.

Popular Choice

Peach Bellini

- 1½ oz Vodka
- 1½ oz Bols Peach Brandy
- 1 oz Peach Puree

Top up with Prosecco and a dash of lemon juice





FLAVOUR PROFILE	COLOUR	FLAVOUR	THE NOSE
Minty	Deep green	Unmistakably mint with a long-lasting after taste. Very refreshing	Fresh picked mint

How to Enjoy:
Best served in one of our delicious cocktails.

Easy Mix

- 1/4 Bols Crème de Menthe
- 3/4 Tonic Water

Pour over cubed ice.

Mixologist's Choice

Grasshopper:

- 15ml Bols Crème de Menthe
- 25ml Bols Cacao White
- 45ml Bols Natural Yogurt

Shake the ingredients with ice. Fine strain in a pre-chilled cocktail glass.

Garnish with a mint sprig.

Popular Choice

Peppermint Mojito:

- 20ml Bols Crème de Menthe
- 40ml White Rum
- 15ml Fresh Lime Juice
- 10-12 Mint Leaves
- Top up with Soda Water

Muddle the lime and the sugar in a highball glass. Add the remaining ingredients with crushed ice, except soda water. Churn and top up with soda water. Garnish with a mint sprig.



SELL SHEET

SELL SHEET

SELL SHEET

SELL SHEET



PEPPERMINT WHITE

POMEGRANATE

PUMPKIN SPICE

SLOE GIN

PEPPERMINT WHITE

Bols Peppermint White is a clear peppermint liqueur, from which the flavor is extracted directly from fresh mint leaves. This peppermint liqueur is crafted with only natural botanicals and has an unmistakable refreshing mint taste, delicious to create cocktails at home. 24% ABV

FLAVOUR PROFILE	COLOUR	FLAVOUR	THE NOSE
Minty	Transparent	Minty	Fresh picked mint

How to Enjoy:
Best served in one of our delicious cocktails.

Mixologist's Choice

Peppermint Martini

- 2 oz. Vanilla Vodka
- 1 oz. Bol Peppermint White
- 1 oz. Heavy Cream

Shake and strain.
Garnish with crushed candy canes.

Easy Mix

Stinger

- 1 oz Bols Peppermint White
- 3 oz Cognac

Pour over cubed ice.

Popular Choice

Peppermint Mojito

- ¾ oz Bols Peppermint White
- 1 oz White Rum
- ½ oz Fresh Lime Juice
- 10-12 Mint Leaves

Top up with Soda Water



POMEGRANATE

Bols Sloe Gin isn't technically a gin; it's a liqueur made by infusing gin with fresh sloe berries. Bols Sloe Gin, in particular, has a light red color and delivers a rich flavor from ripe sloe berries harvested from the blackthorn bush. Bols enhances this with freshly-squeezed juice, creating a superior mouthfeel and a smoother taste. 17% ABV

FLAVOUR PROFILE	COLOUR	FLAVOUR	THE NOSE
Tart and Sweet	Light red	Rich, Fruity and Tart	Ripe, Dark Berries

How to Enjoy:
Best served in one of our delicious cocktails.

Easy Mix

Pomegranate Sour

- 1/4 Bols Pomegranate
- 3/4 Tonic Water

Pour over cubed ice and top with fresh pomegranate.

Mixologist's Choice

Pomegranate Martini

- 1.5 oz Vodka
- 3/4 oz Bols Pomegranate
- 1/2 oz Fresh lemon juice
- 1/2 oz Sugar syrup

Shake and strain into a chilled cocktail glass. Garnish with a fresh pomegranate.

Popular Choice

Sloe Gin Fizz

- 1 ½ oz Bols Sloe Gin
- 1 oz Lemon juice
- ¼ oz Simple Syrup

Top with club soda. Garnish with a lime wedge and a cherry.



PUMPKIN SPICE

Bols Pumpkin Spice is an innovative liqueur that takes the popular American flavor trend to the next level. The first reference to pumpkin spice can be traced back to 1796, and today it continues to be a staple during the autumn season. With it's nutty pumpkin pie flavor backed by vanilla spices, Bols Pumpkin Spice is helping to spread American nostalgia all over the world. 17% ABV

FLAVOUR PROFILE	COLOUR	FLAVOUR	THE NOSE
Spice	Rich Orange	Candies spices, pumpkin pie, and cookies.	Spicy and nutty.

How to Enjoy:
Best served in one of our delicious cocktails.

Mixologist's Choice

Pumpkin Spice:

- 2 oz. Bols Pumpkin Spice
- 1 oz Spiced Rum
- Half and Half Cream

Shake with ices and strain into a pre-chilled martini glass.

Easy Mix

Pumpkin Pie

- 1/3 Bols Pumpkin Spice
- 2/3 Ginger Beer

Pour over cubed ice.

Popular Choice

Chocolate Pumpkin:

- 1 oz Bols Pumpkin Spice
- 1 oz Bols Creme de Cacao White
- 1 oz Cream

Shake with ices and strain into a pre-chilled martini glass.



SLOE GIN

Bols Sloe Gin isn't technically a gin; it's a liqueur made by infusing gin with fresh sloe berries. Bols Sloe Gin, in particular, has a light red color and delivers a rich flavor from ripe sloe berries harvested from the blackthorn bush. Bols enhances this with freshly-squeezed juice, creating a superior mouthfeel and a smoother taste. 24% ABV

FLAVOUR PROFILE	COLOUR	FLAVOUR	THE NOSE
Tart and Sweet	Light red	Rich, Fruity and Tart	Ripe, Dark Berries

How to Enjoy:
Best served in one of our delicious cocktails.

Easy Mix

Sloe Gin Fizz

- 1/4 Bols Sloe Gin
- 3/4 Tonic Water

Pour over cubed ice.

Mixologist's Choice

The Blackthorn

- 2 oz Bols Sloe Gin
- 1 oz Dry Vermouth
- A dash of Orange Bitters
- Lemon twist

Strain into a chilled cocktail glass. Garnish with a lemon twist.

Popular Choice

Sloe Gin Fizz

- 1 ½ oz Bols Sloe Gin
- 1 oz Lemon juice
- ¼ oz Simple Syrup

Top with club soda. Garnish with a lime wedge and a cherry.



SELL SHEET

SELL SHEET

SELL SHEET

SELL SHEET



SOUR APPLE

SOUR APPLE

Bols Sour Apple is a tangy liqueur with the full taste of both fresh green apples as well as ripe apples, creating a delicious balance of sour and sweet. 17% ABV



Scan for
cocktail
inspiration



FLAVOUR PROFILE	COLOUR	FLAVOUR	THE NOSE
Fruity	Pinkish red	Juicy watermelon, slight hint of marzipan	Fruity, real watermelon

How to Enjoy:
Best served in one of our delicious cocktails.

Easy Mix

- 1/4 Bols Sour Apple
- 3/4 Ginger Ale

Pour over cubed ice.

Spritz

- 3 parts Prosecco
- 2 parts Bols Sour Apple
- 1 part Soda water

Pour over cubed ice.

Mixologist's Choice

Appletini:

- 30ml Bols Sour Apple
- 30ml Bols Vodka
- 25ml Bols Melon
- 15ml Apple Juice

Shake all ingredients with ice. Fine strain in a pre-chilled martini glass and garnish with an apple fan.



Popular Choice

Adams Apple:

- 15ml Bols Sour Apple
- 45ml Bols Genever 21
- 10ml Bols Grenadine Syrup
- 60ml Apple Juice
- 10ml Fresh Lime Juice

Shake all ingredients, except for grenadine and strain into a pre-chilled martini glass. Add the grenadine and garnish with an apple slice.



SELL SHEET

STRAWBERRY

STRAWBERRY

Bols Strawberry is a rich, striking red liqueur, containing fresh strawberry juice. With a deliciously fresh, powerful, and not too overly sweet strawberry flavour, Bols Strawberry is the perfect ingredient for delicious yet easy to make cocktails. 17% ABV



Scan for
cocktail
inspiration



FLAVOUR PROFILE	COLOUR	FLAVOUR	THE NOSE
Fruity	Striking red	Sun-ripened strawberries with a hint of citrus	Unmistakable strawberry with subtle bouquet of orchard berries

How to Enjoy:
Best in one of our delicious cocktails.

Easy Mix

- 1/4 Bols Strawberry
- 3/4 bitter lemon

Pour over cubed ice.

Mixologist's Choice

Vanilla Berry Crush:

- 15ml Bols Strawberry
- 15ml Bols Genever 21
- 1 dash Bols Vanilla
- 8 Lemon triangles
- 3 Strawberries
- 2 bar spoons cane sugar

Muddle fruits and sugar in a rocks glass. Add crushed ice and remaining ingredients. Stir and top up with more crushed ice. Garnish with a strawberry.



Popular Choice

Strawberry Cheesecake:

- 15ml Bols Strawberry
- 50ml Bols Natural Yoghurt
- 15ml Fresh Lemon Juice

Build all ingredients in a rocks glass over crushed ice. Churn vigorously. Garnish with a strawberry.



SELL SHEET

TRIPLE SEC

TRIPLE SEC

One of the most essential cocktail ingredients on-premise and at home, Bols Triple Sec is a classic liqueur made from dried Curacao orange peels and other citrus fruits. The secrets of these orange recipes have been carefully preserved by Bols through the centuries, leading to a liquid just as delicious as centuries ago. 38% ABV



Scan for
cocktail
inspiration



FLAVOUR PROFILE	COLOUR	FLAVOUR	THE NOSE
Tangy	Transparent	Intense, full citrus and dried orange peels	Fragrant sweet notes of citrus

How to Enjoy:
Straight, on the rocks, or in one of our delicious cocktails. Well-known for its use in Margarita cocktails. Below our suggestions:

Easy Mix

- 1/4 Bols Blue Curaçao
- 3/4 Ginger Beer

Add lime
Pour over cubed ice.

Spritz

- 3 parts Prosecco
- 2 parts Bols Blue Curaçao
- 1 part Soda water

Pour over cubed ice.

Mixologist's Choice

Cosmopolitan:

- 30ml Bols Triple Sec
- 30ml Bols Vodka
- 30ml Cranberry juice
- 10ml Lime juice

Shake all ingredients and fine strain in a martini glass. Garnish with orange zest.



Popular Choice

Margarita

- 30ml Bols Triple Sec
- 30ml Bols Vodka
- 30ml Cranberry juice
- 15ml Lime juice

Shake all ingredients and pour into a margarita glass. Garnish with a lime wedge and a half salt rim.



SELL SHEET

WATERMELON

WATERMELON

Bols Watermelon is one of the best tasting watermelon liqueurs in the world, with a fruity, sweet and juicy flavour and a hint of marzipan. It has a deliciously refreshing, well balanced taste with a surprisingly long finish. 17% ABV



Scan for
cocktail
inspiration



FLAVOUR PROFILE	COLOUR	FLAVOUR	THE NOSE
Fruity	Pinkish red	Juicy watermelon, slight hint of marzipan	Fruity, real watermelon

How to Enjoy:
Best served in one of our delicious cocktails.

Easy Mix

- 1/4 Bols Watermelon
- 3/4 Bitter Lemon

Pour over cubed ice.

Spritz

- 3 parts Prosecco
- 2 parts Bols Watermelon
- 1 part Soda water

Pour over cubed ice.

Mixologist's Choice

Ginger Melon:

- 30ml Bols Watermelon
- 15ml Bols Ginger
- 10ml Fresh Lemon Juice
- 150ml Lemonade

Build all ingredients over cubed ice and garnish with a lemon wedge.



Popular Choice

Watermelon Cosmopolitan:

- 30ml Bols Watermelon
- 30ml Bols Vodka
- 30ml Cranberry Juice
- 15ml Fresh Lime Juice

Shake all and pour into martini glass. Garnish with a watermelon wedge.



SELL SHEET