

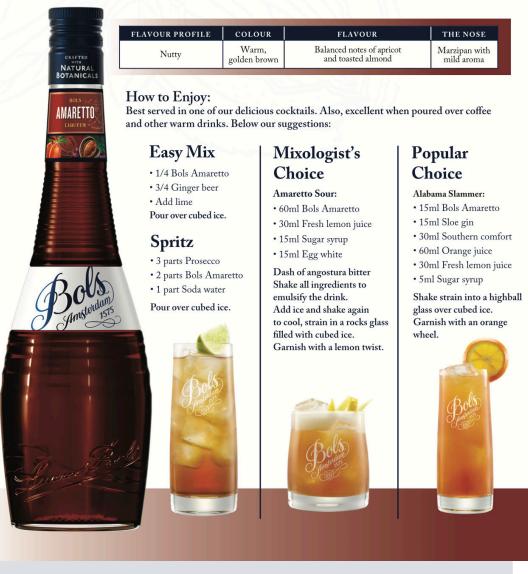
Bols

**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 Amaretto liqueur, which originated in Italy, is famous for its sweet almond aroma and nutty caramel flavor and was originally made from almond or apricot kernels steeped in brandy.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



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

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

**Easy Mix**

- 1/4 Bols Amaretto
- 3/4 Ginger beer
- Add lime
- Pour over cubed ice.

**Mixologist's Choice**

- 3 parts Prosecco
- 2 parts Bols Amaretto
- 1 part Soda water
- Pour over cubed ice.

**Popular Choice**

**Amaretto Sour:**

- 60ml Bols Amaretto
- 20ml Fresh lemon juice
- 15ml Sugar syrup
- 15ml Egg white
- Dash of angostura bitter
- Shake all ingredients to combine and strain.
- Add ice and shake again
- Add strain in a rocks glass filled with cubed ice.
- Garnish with a lemon twist.

**Godfather**

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

## 1. PRODUCT OVERVIEW



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 Datassential'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 CCA 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.

### 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.

### 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.

## 2. CATEGORY INSIGHTS

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.

## 3. TRENDING COCKTAILS

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 Alcoholic Amaretto Spritz**.

**SUPER BOWL SUNDAY**: Promote crowd-pleasing cocktails like the **Amaretto Stone Sour** or **Amaretto Old Fashioned**.

### FEBRUARY

**VALENTINE'S DAY** (February 14th): Offer brunch specials like an **Amaretto Sour** or **Amaretto Coffee** to warm up customers after the celebrations.

**DRY JANUARY**: Feature mocktails like a **New Alcoholic Amaretto Spritz**.

**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 vacations 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 vacations 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 cocktails like **Amaretto Tiramisu Martini** or **Strawberry Mimosa**.

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

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

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

### AUGUST

**LABOR DAY WEEKEND**: Promote large-batch cocktails for outdoor parties, such as **Amaretto Punch** or **Amaretto Stone Sour**.

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

### OCTOBER

**HALLOWEEN** (October 31st): Serve spooky-themed drinks like the **Black Amaretto Martini** or a **Pumpkin Spice Amaretto Latte** for Halloween parties.

**FRIENDSgiving & THANKSGIVING**: Offer fall-inspired cocktails like a **Candy Corn 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.

### NOVEMBER

**HOLIDAY PARTIES & CHRISTMAS**: Highlight festive cocktails like **Amaretto Eggnog** or **Amaretto Punch** for Christmas and holiday parties.

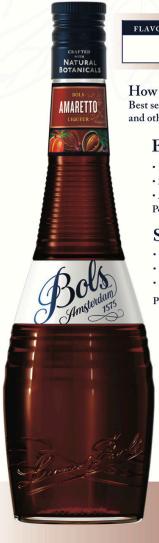
**NEW YEAR'S EVE** (December 31st): Enjoy new year with sparkling drinks like the **Amaretto Royale** or **Amaretto Champagne Cocktail** to toast at midnight.

### DECEMBER

# AMARETTO

## 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	Marcipan 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	Mixologist's Choice	Popular Choice
<ul style="list-style-type: none"> <li>1/4 Bol's Amaretto</li> <li>3/4 Ginger beer</li> <li>Add lime</li> <li>Pour over cubed ice.</li> </ul>	<p><b>Amaretto Sour:</b></p> <ul style="list-style-type: none"> <li>60ml Bol's Amaretto</li> <li>30ml Fresh lemon juice</li> <li>15ml Sugar syrup</li> <li>15ml Egg white</li> </ul> <p>Dash of angostura bitter</p> <p>Shake all ingredients to emulsify the drink.</p> <p>Add ice and shake again to cool.</p> <p>Strain into a highball glass filled with cubed ice.</p> <p>Garnish with an orange wheel.</p>	<p><b>Alakaha Slammer:</b></p> <ul style="list-style-type: none"> <li>15ml Bol's Amaretto</li> <li>15ml Sloe gin</li> <li>30ml Southern comfort</li> <li>60ml Orange juice</li> <li>30ml Fresh lemon juice</li> <li>5ml Sugar syrup</li> </ul> <p>Dash of angostura bitter</p> <p>Shake all ingredients to emulsify the drink.</p> <p>Add ice and shake again to cool.</p> <p>Strain into a highball glass filled with cubed ice.</p> <p>Garnish with a lemon twist.</p>

## SELL SHEET

# APRICOT BRANDY

## APRICOT BRANDY

*Bols Apricot has been THE apricot liqueur for a very long time. One of Bol's stronger liqueurs, Bol's 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 Bol's 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	Mixologist's Choice	Popular Choice
<ul style="list-style-type: none"> <li>1/4 Bol's Apricot Brandy</li> <li>3/4 Ginger Ale</li> <li>Pour over cubed ice.</li> </ul>	<p><b>Easy Mix</b></p> <ul style="list-style-type: none"> <li>3 parts Prosecco</li> <li>1 part Bol's Apricot Brandy</li> <li>1 part Soda water</li> <li>Pour over cubed ice.</li> </ul>	<p><b>Nacional Daquiri:</b></p> <ul style="list-style-type: none"> <li>30ml Bol's Apricot Brandy</li> <li>45ml Fresh lemon juice</li> <li>45ml White Rum</li> <li>10ml Sugar syrup</li> <li>15ml Egg white</li> </ul> <p>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 an apricot slice.</p>

## SELL SHEET

# BANANA

## 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	Mixologist's Choice	Popular Choice
<ul style="list-style-type: none"> <li>1/4 Bol's Banana</li> <li>3/4 Bitter Lemon</li> <li>Pour over cubed ice.</li> </ul>	<p><b>Easy Mix</b></p> <ul style="list-style-type: none"> <li>3 parts Prosecco</li> <li>2 parts Bol's Banana</li> <li>1 part Soda water</li> <li>Pour over cubed ice.</li> </ul>	<p><b>Banana Daiquiri:</b></p> <ul style="list-style-type: none"> <li>25ml Bol's Banana</li> <li>45ml White rum</li> <li>25ml Fresh lime juice</li> <li>10ml Sugar Syrup (2:1)</li> </ul> <p>Half of a banana</p> <p>Shake all ingredients and fine strain into a pre-chilled martini or coupe glass. Garnish with a lime wheel.</p>

## SELL SHEET

# BLACK RASPBERRY

## 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 flavours and juice from fresh red and black raspberries, Bol's 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	Mixologist's Choice	Popular Choice
<ul style="list-style-type: none"> <li>1/4 Bol's Raspberry</li> <li>3/4 Tonic Water</li> <li>Pour over cubed ice.</li> </ul>	<p><b>Easy Mix</b></p> <ul style="list-style-type: none"> <li>15ml Bol's Raspberry</li> <li>45ml Bol's Vodka</li> <li>15ml fresh Lemon Juice</li> <li>10ml Sugar Syrup</li> <li>4 Raspberries</li> </ul> <p>Blend all ingredients with cubed ice and fine strain into a pre-chilled martini glass. Garnish with a raspberry and a lemon wedge.</p>	<p><b>Raspberry Martini:</b></p> <ul style="list-style-type: none"> <li>15ml Bol's Raspberry</li> <li>45ml Bol's Vodka</li> <li>15ml fresh Lemon Juice</li> <li>30ml Pineapple Juice</li> <li>10ml Sugar Syrup</li> <li>4 Raspberries</li> </ul> <p>Shake all ingredients with ice. Fine strain in a pre-chilled cocktail glass and garnish with floating raspberry.</p>

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# BLUE CURACAO

## BLUE CURAÇAO



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

FLAVOUR PROFILE	COLOUR	FLAVOUR	THE NOSE
Tangy	Blue	Fresh, tangy orange flavor 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 Curacao  
• 3/4 Ginger Beer  
Add lime  
Pour over cubed ice.

**Spritz**  
• 3 parts Prosecco  
• 2 parts Bols Blue Curacao  
• 1 part Soda water  
Pour over cubed ice.

**Mixologist's Choice**  
Blue Hawaii:  
Harold Yes invented it in 1953, after Bols asked a couple of bartenders to create a iconic Blue cocktail.  
• 30ml Bols Blue Curacao  
• 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 Curacao  
• 30ml Tequila Blanco  
• 25ml Fresh lime juice  
• 10ml Sugar syrup  
Shake all ingredients and pour into a Margarita glass. Garnish with lime wheel.



# BUTTERSCOTCH

## BUTTERSCOTCH



*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, taffy and light spices finish	Succulent coffee & maple aromas

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

**Easy Mix**  
• 1/4 Bols Butterscotch  
• 3/4 Ginger Ale  
Pour over cubed ice

**Mixologist's Choice**  
Butterscotch Sour:  
• 60ml Bols Butterscotch  
• 30ml Fresh Lemon Juice  
• 45ml 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  
• 15ml Sugar Syrup  
• 10ml Egg Whites  
Shake all ingredients with ice.  
Pour over cubed ice.



# CACAO BROWN

## CACAO BROWN



*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 roasting 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 White Rum  
• 30ml Cognac  
• 30ml Fresh Brewed Espresso  
• 10ml Sugar Syrup (2:1)  
Shake all ingredients with ice.  
Pour over cubed ice and strain into a pre-chilled martini glass. Garnish with chocolate sprinkles.

**Popular Choice**  
Black Martini:  
• 25ml Bols Cacao Brown  
• 30ml White Rum  
• 30ml Cream  
• 30ml Cream  
Shake with cubed ice and strain into a pre-chilled martini glass. Garnish with grated dark chocolate.



# CACAO WHITE

## CACAO WHITE



*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:  
• 15ml Bols Cacao White  
• 30ml Bols Vodka  
• 30ml Bols Cherry Brandy  
• 30ml Cream  
Shake all ingredients with cubed ice and strain into a pre-chilled coupe or martini glass. Garnish with a cherry on top.

**Popular Choice**  
Cherry Alexander:  
• 15ml Bols Cacao White  
• 30ml Bols Vodka  
• 30ml Galliano L'Autentico  
• 30ml Cream  
Shake all ingredients with cubed ice and strain into a pre-chilled coupe or martini glass. Garnish with a cherry on top.



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# CHERRY BRANDY

## CHERRY BRANDY



Bols Cherry is a deep cherry-red liqueur. Basing 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 balanced liqueur. 24% ABV

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

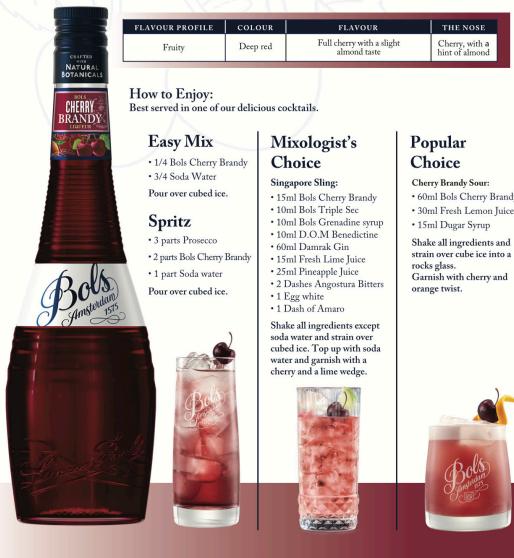
**How to Enjoy:**  
Best served in one of our delicious cocktails.

**Easy Mix**  
• 1/4 Bols Cherry Brandy  
• 3/4 Soda Water  
Pour over cubed ice.

**Spritz**  
• 3 parts Prosecco  
• 2 parts Bols Cherry Brandy  
• 1 part Soda water  
Pour over cubed ice.

**Mixologist's Choice**  
Singapore Sling:  
• 15ml Bols Cherry Brandy  
• 10ml Bols Triple Sec  
• 10ml Bols Grenadine syrup  
• 10ml Fresh Lime Juice  
• 60ml Damarak Gin  
Shake all ingredients and strain over cube ice into a rocks glass.  
Garnish with cherry and orange twist.

**Popular Choice**  
Cherry Brandy Sour:  
• 60ml Bols Cherry Brandy  
• 30ml Fresh Lemon Juice  
• 15ml Dugar Syrup  
• 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.



# COFFEE

## COFFEE



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

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

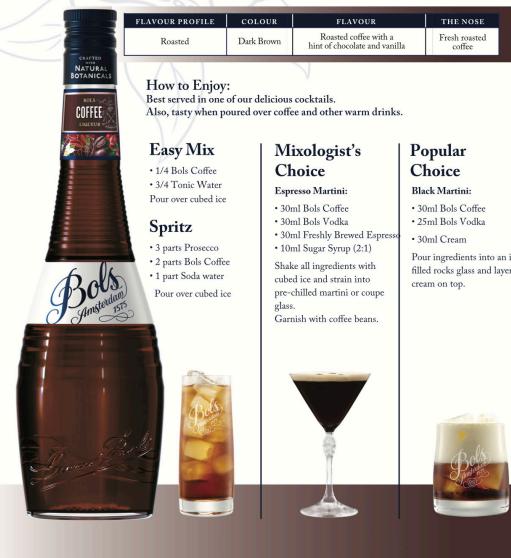
**How to Enjoy:**  
Best served in one of our delicious cocktails.  
Also, tasty when poured over coffee and other warm drinks.

**Easy Mix**  
• 1/4 Bols Coffee  
• 3/4 Tonic Water  
Pour over cubed ice.

**Spritz**  
• 3 parts Prosecco  
• 2 parts Bols Coffee  
• 1 part Soda water  
Pour over cubed ice.

**Mixologist's Choice**  
Espresso Martini:  
• 30ml Bols Coffee  
• 30ml Bols Vodka  
• 25ml Freshly Brewed Espresso  
• 10ml Sugar Syrup (2:1)  
Shake all ingredients with cubed ice and strain into filled rocks glass and layer cream on top.  
Garnish with coffee beans.

**Popular Choice**  
Black Martini:  
• 30ml Bols Coffee  
• 40ml Damarak Gin  
• 25ml Fresh Lemon Juice  
• 10ml Sugar Syrup (2:1)  
Pour ingredients into an ice filled rocks glass and layer cream on top.



# CRÈME DE CASSIS

## CRÈME DE CASSIS



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 Ratafia de Cassis. 17% ABV

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  
• 10ml Fresh Lemon Juice  
• 40ml Damarak Gin  
• 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 Damarak Gin  
• 25ml Fresh Lemon Juice  
• 10ml Sugar Syrup (2:1)  
Shake except for Bols Crème de Cassis and pour 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.



# ELDERFLOWER

## ELDERFLOWER



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
Floral	Light Gold	Fresh and 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.

**Spritz**  
• 60ml Bols Elderflower  
• 90ml Prosecco  
• 30ml Soda water  
Pour over cubed ice.  
Garnish with lime wheel.

**Mixologist's Choice**  
Elderflower Collins:  
• 30ml Bols Elderflower  
• 30ml Soda Water  
• 45ml Tequila Blanco  
• 30ml Fresh Lime Juice  
Shake all the ingredients, except the soda water, with ice cubes in a Collins glass over cubed ice. Top with soda water and garnish with a lime wedge.

**Popular Choice**  
Elderflower Margarita:  
• 25ml Bols Elderflower  
• 30ml Soda Water  
• 10ml Sugar Syrup  
• 10ml Fresh Lime Juice  
Shake all ingredients with cubed ice and fine strain into a margarita glass. Garnish with lime wheel.



## SELL SHEET

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# GINGER

# LYCHEE

# MANGO

# MELON

## GINGER

Scan for  
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 wedge.

### Popular Choice

#### Red Headed Ginger:

- 30ml 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 wedge.

## LYCHEE

Scan for  
cocktail  
inspiration

*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	Powerful 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
- Add lime

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 Dilmahak Gin
- 15ml Fresh lemon juice
- 10ml Sugar Syrup

Build all ingredients except the soda water in a highball glass. Top up with Soda Water

### Easy Mix

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

Pour over cubed ice.

## MANGO

Scan for  
cocktail  
inspiration

*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 powerful 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 apricots 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:

- 60ml Bols Mango
- 10ml Bols Triple Sec
- 40ml Tequila Blanco
- 25ml Fresh Lime Juice

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

### Popular Choice

#### Mango Lassi:

- 60ml Bols Mango
- 3/4 Tonic Water
- Half Peeled Mango

Pour over cubed ice.

## MELON

Scan for  
cocktail  
inspiration

*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 Sexy 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

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

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## ORANGE CURACAO



**ORANGE CURAÇAO**

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 distillates 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

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.

**Spritz**  
• 3 parts Prosecco  
• 2 parts Bols Orange  
• 1 part Soda water  
Pour over cubed ice.

**Mixologist's Choice**  
Aged Mai Tai:  
• 25ml Bols Orange Curaçao  
• 45ml Bols Barrel Aged Geneva  
• 25ml Fresh Lime Juice  
• 5ml Orange Syrup  
• 10ml Sugar Syrup (2:1)  
Top up with Soda Water  
Shake all ingredients except for the soda water and strain into a tiki glass over crushed ice. Garnish with lime shell and a mint sprig.

**Popular Choice**  
Orange Collins:  
• 25ml Bols Orange Curaçao  
• 45ml Bols Geneva  
• 25ml Fresh Lime Juice  
• 5ml Orange Syrup  
• 10ml Sugar Syrup (2:1)  
Top up with Soda Water  
Shake all ingredients except for the soda water and strain into an ice filled highball glass. Top up with soda water and garnish with orange wedge.

## PEACH



**PEACH**

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 wildly 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

FLAVOUR PROFILE	COLOUR	FLAVOUR	THE NOSE
Fruity	Transparent	Sweet, fruity, sun-drenched 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:  
• 15ml Bols Orange Curaçao  
• 45ml Bols Geneva  
• 25ml Fresh Lemon Juice  
• 5ml Orange Syrup  
• 10ml Sugar Syrup (2:1)  
Top up with Soda Water  
Shake all ingredients except for the soda water and strain into an ice filled highball glass. Top up with soda water and garnish with a lime wedge.

**Popular Choice**  
Sex on the Beach:  
• 25ml Bols Vodka  
• 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 lime wedge.

## PEACH BRANDY



**PEACH BRANDY**

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

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  
• 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.

**Popular Choice**  
Peach Bellini:  
• 1/2 oz Vodka  
• 1/2 oz fresh lime juice  
• 1/2 oz orange liqueur  
• 1/2 oz simple syrup  
Shake and strain with a lime wheel.

## PEPPERMINT GREEN aka CREME De MENTHE



**CRÈME DE MENTHE**

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
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 Fresh Lime Juice  
• 15ml Fresh Lime Juice  
• 10-12 Mint Leaves  
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.

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# PEPPERMINT WHITE

## PEPPERMINT WHITE

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inspiration

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**  
**Easy Mix**  
Peppermint Martini  
• 2 oz. Vanilla Vodka  
• 1 oz. Bol Peppermint White  
• 1 oz. Heavy Cream  
Shake and strain. Garnish with crushed candy canes.

**Popular Choice**  
**Easy Mix**  
Stinger  
• 1 oz. Bol Peppermint White  
• 3 oz. Cognac  
Pour over cubed ice.

**Popular Choice**  
**Popular Choice**  
Peppermint Mojito  
• 1/4 oz. Bol Peppermint White  
• 1 oz. White Rum  
• 1/2 oz. Fresh Lime Juice  
10-12 Mint Leaves  
Top up with Soda Water

**SELL SHEET**

# POMEGRANATE

## POMEGRANATE

Scan for  
cocktail  
inspiration

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 Bol Pomegranate  
• 3/4 Tonic Water  
Pour over cubed ice and top with fresh pomegranate.

**Mixologist's Choice**  
Pomegranate Martini  
• 2 oz. Bol Pomegranate  
• 1 oz. Fresh lemon juice  
• 1/2 oz. Simple syrup  
Shake and strain into a chilled cocktail glass. Garnish with a fresh pomegranate.

**Popular Choice**  
**Popular Choice**  
Peppermint Mojito  
• 1/4 oz. Bol Pomegranate  
• 1 oz. White Rum  
• 1/2 oz. Fresh Lime Juice  
10-12 Mint Leaves  
Top up with Soda Water

**SELL SHEET**

# PUMPKIN SPICE

## PUMPKIN SPICE

Scan for  
cocktail  
inspiration

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 its nutty pumpkin pie flavor backed by candied 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	Candied Spices, Pumpkin Pie, and Cookies.	Spicy and nutty.

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

**Mixologist's Choice**  
Pumpkin Spice  
• 1.5 oz. Vodka  
• 1/2 oz. Bol Pumpkin Spice  
• 1/2 oz. Fresh Lemon juice  
• 1/2 oz. Simple syrup  
Shake with ice and strain into a pre-chilled martini glass.

**Easy Mix**  
Pumpkin Spice  
• 1/3 Bol Pumpkin Spice  
• 2/3 Ginger Beer  
Pour over cubed ice.

**Popular Choice**  
Chocolate Pumpkin  
• 1 oz. Bol Pumpkin Spice  
• 1 oz. Bol Creme de Cacao White  
• 1 oz. Cream  
Shake with ice and strain into a pre-chilled martini glass.

**SELL SHEET**

# SLOE GIN

## SLOE GIN

Scan for  
cocktail  
inspiration

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**  
The Blackthorn  
• 1/4 Bol Sloe Gin  
• 3/4 Tonic Water  
Pour over cubed ice.

**Mixologist's Choice**  
Blackthorn  
• 2 oz. Bol Sloe Gin  
• 1 oz. Dark Rum  
• A dash of Orange Bitters  
• Lemon twist  
Strain into a chilled cocktail glass. Garnish with a lime wedge and a cherry.

**Popular Choice**  
Sloe Gin Fizz  
• 1/3 oz. Lemon juice  
• 2 oz. Club Soda  
• 1/4 oz. Simple Syrup  
Top with club soda. Garnish with a lime wedge.

**SELL SHEET**

# SOUR APPLE

## SOUR APPLE

Scan for  
cocktail  
inspiration

*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*

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 Bol's Sour Apple
- 3/4 Ginger Ale

Pour over cubed ice.

### Spritz

- 3 parts Prosecco
- 2 parts Bol's Sour Apple
- 1 part Soda water

Pour over cubed ice.



### Mixologist's Choice

#### Apple:

- 30ml Bol's Sour Apple
- 45ml Bol's Genever 21
- 25ml Bol's Melon
- 15ml Apple juice

Stir all ingredients with ice. Pour strain in a pre-chilled martini glass and garnish with an apple slice.

### Popular Choice

#### Adams Apple:

- 15ml Bol's Sour Apple
- 45ml Bol's Genever 21
- 25ml Bol's Melon
- 15ml Apple juice
- 10ml Fresh Lemon Juice

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

# STRAWBERRY

## STRAWBERRY

Scan for  
cocktail  
inspiration

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

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 Bol's Strawberry
- 3/4 bitter lemon

Pour over cubed ice.



### Mixologist's Choice

#### Adams Apple:

- 15ml Bol's Strawberry
- 30ml Bol's Genever 21
- 1 dash Bol's Vanilla
- 60ml Fresh Lemon Juice
- 2 bar spoons cane sugar

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

### Popular Choice

#### Vanilla Berry Cheesecake:

- 15ml Bol's Strawberry
- 30ml Bol's Natural Yoghurt
- 15ml Fresh Lemon Juice

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

# TRIPLE SEC

## TRIPLE SEC

Scan for  
cocktail  
inspiration

*One of the most essential cocktail ingredients on-premise and at home. Bol's 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 Bol's through the centuries, leading to a liquid just as delicious as centuries ago. 38% ABV*

FLAVOUR PROFILE	COLOUR	FLAVOUR	THE NOSE
Tangy	Transparent	Intense, full citrus and dried orange peels	Fragrant sweet tones 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 Bol's Blue Curacao
- 3/4 Ginger Beer

Add lime.

### Spritz

- 3 parts Prosecco
- 2 parts Bol's Blue Curacao
- 1 part Soda water

Pour over cubed ice.



### Mixologist's Choice

#### Cosmopolitan:

- 30ml Bol's Triple Sec
- 30ml Bol's Vodka
- 30ml Cranberry juice
- 15ml Lime juice

Shake all ingredients and pour into a margarita glass. Garnish with an orange zest and a half salt rim.

### Popular Choice

#### Margarita:

- 30ml Bol's Triple Sec
- 30ml Bol's Vodka
- 30ml Cranberry juice
- 15ml Lime juice

Shake all ingredients and pour over cubed ice.

# WATEMELON

## WATEMELON

Scan for  
cocktail  
inspiration

*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*

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 Bol's Watermelon
- 3/4 Bitter Lemon

Pour over cubed ice.

### Mixologist's Choice

#### Ginger Melon:

- 30ml Bol's Watermelon
- 30ml Bol's Vodka
- 30ml Fresh Lemon Juice
- 15ml Fresh Lime Juice

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

### Popular Choice

#### Watermelon Cosmopolitan:

- 30ml Bol's Watermelon
- 30ml Bol's Vodka
- 30ml Cranberry Juice
- 15ml Fresh Lime Juice

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

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