

*Bols*

**BOLS LIQUEURS  
SELL SHEET CATALOG**

# ALL SELL SHEETS ARE STRUCTURED WITH THE FOLLOWING 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 Amaretto liqueur, which originated in Italy, is famous for its sweet almond aroma and nutty caramel flavour and was originally made from almond or apricot kernels steeped in brandy.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.

**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.





## 1. PRODUCT OVERVIEW

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.

## 2. TRENDING COCKTAILS



# AMARETTO

## AMARETTO



Scan for cocktail inspiration

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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
  - 30ml Southern comfort
  - 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 Sle 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.



## SELL SHEET

# APRICOT BRANDY

## APRICOT BRANDY



Scan for cocktail inspiration

*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 notes 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.

#### Spritz

- 3 parts Prosecco
- 2 parts Bols Apricot Brandy
- 1 part Soda water

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
  - 45ml Fresh Lime Juice

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



## SELL SHEET

# BANANA

## BANANA



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
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.

#### Spritz

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

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
  - 30ml White 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.



## SELL SHEET

# BLACK RASPBERRY

## BLACK RASPBERRY



Scan for cocktail inspiration

*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	Overly ripe 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

Bols

# BLUE CURACAO

# BUTTERSCOTCH

# CACAO BROWN

# CACAO WHITE

## 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 Lee 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



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, zesty and light spices finish	Succulent toffee & 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
- 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 Fresh Lime Juice
- 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



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



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'Astentino
- 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

# Bols

## CHERRY BRANDY

## COFFEE

## CRÈME DE CASSIS

## COCONUT

### 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

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 D.O.M. Benedictine
  - 60ml Danish 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.



### 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

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 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.



### 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 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
  - 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 Danish 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.



### COCONUT



Scan for cocktail inspiration

Coconut liqueur, known for its tropical flavor, is surging in popularity across the U.S. cocktail scene — especially in beach bars, rooftops, Mexican concepts, and modern casual dining. 21% ABV

FLAVOUR PROFILE	COLOUR	FLAVOUR	THE NOSE
Nutty with a strong backbone of rum	Clear	Milk sweet coconut toned down by the harmonious combination with rum	Unmistakable fresh coconut

**How to Enjoy:**  
Best served in one of our delicious cocktails.  
Also delicious served with ginger beer, pineapple juice or cola.

#### Easy Mix

- 1/4 Bols Coconut
- 3/4 Ginger beer

Pour over cubed ice.

#### Spritz

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

Pour over cubed ice.

#### Mixologist's Choice

- Piña Colada
- 20ml Bols Coconut
  - 45ml Blanco Rum
  - 45ml Pineapple Juice
  - 30ml Coconut Cream
  - 15ml Sugar Syrup (2:1)

Blend with a scoop of crushed ice and pour into a highball glass. Garnish with a pineapple wedge.

#### Popular Choice

- Bounty Hunter
- 30ml Bols Coconut
  - 30ml Bourbon Whisky
  - 10ml Sugar Syrup (2:1)
  - 10 Mint Leaves

Build all ingredients into a highball glass and fill with crushed ice. Scoop ingredients and garnish with a mint sprig.



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# ELDERFLOWER

## 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 sometimes 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 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

### 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 Bols Genever
  - 20ml Fresh lemon juice
  - 10ml Sugar Syrup

• Top up with 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
  - 30ml Fresh Lime Juice
  - 30ml Tequila Blanco

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



SELL SHEET

# GINGER

## 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 Lime 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.



SELL SHEET

# LYCHEE

## 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	Powdery 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 Danrak 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.



SELL SHEET

# MELON

## 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 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.

### Spritz

- 3 parts Prosecco
  - 2 parts Bols Melon
  - 1 part Soda 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

# 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 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 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.



## 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*

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
- 10ml Bols Grenadine
- Fresh Orange 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.



## PEACH BRANDY



Scan for cocktail inspiration

*Bols Peach Brandy blends the richness of brandy with the vibrant, fruity flavour 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

- 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

- 1/2 oz Vodka
- 1/2 oz Bols Peach Brandy
- 1 oz Peach Puree

Top up with Prosecco and a dash of lemon juice



## 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
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.

### Spritz

- 3 parts Prosecco
- 2 parts Bols Peppermint Green
- 1 part Soda water

Pour over cubed ice.

### Mixologist's Choice

#### Grasshopper:

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

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



Scan for cocktail 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

- 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

- 1 oz Bols Peppermint White
- 3 oz Cognac

Pour over cubed ice.



### Popular Choice

- Peppermint Mojito**
- 3/4 oz Bols Peppermint White
  - 1 oz White Rum
  - 3/8 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

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

Pour over cubed ice and top with fresh pomegranate.



### Mixologist's Choice

- Pomegranate Sour**
- 2 oz Bols 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

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

Garnish with a lemon twist and fresh pomegranate.



## 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 it's nutty pumpkin pie flavor backed by unadulterated 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**
- 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

- 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.



## 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

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

Pour over cubed ice.



### Mixologist's Choice

- The Blackthorn**
- 2 oz Bols Sloe Gin
  - A dash of Orange Bitters
  - Lemon twist

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



### Popular Choice

- Sloe Gin Fizz**
- 1 1/2 oz Bols Sloe Gin
  - 1 oz Lemon juice
  - 3/4 oz Simple Syrup

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



## 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 Bols Sour Apple
- 3/4 Ginger Ale

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



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, Bols Strawberry is the perfect ingredient for delicious yet easy to make cocktails. 17% ABV

FLAVOUR PROFILE	COLOUR	FLAVOUR	THE NOSE
Fruity	Smoking 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



Scan for cocktail inspiration

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

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



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 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