



GALLIANO

# MEDIA COVERAGE

2024-2025



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55 WEST 39TH ST. 5TH FL. NEW YORK, NY 10018

650 CALIFORNIA STREET 7TH FL, SAN FRANCISCO, CA 94108



May 28, 2025

Online Visits: 5,000

[Click to view article](#)

## New Reviews for May 28, 2025

### Galliano Espresso Coffee Liqueur

Brilliant, dark mahogany color, being nearly opaque. The nose is filled with scents of dark roasted espresso beans with supporting notes of dark chocolate, brown sugar, and vanilla bean. The palate echoes the nose adding a lovely anise note that marries perfectly with the dense espresso and mocha notes, finishing strong with mint and roasted nuts. Full-bodied and generous with espresso and supporting flavors in perfect harmony — ideal for cocktails. \$24.99  
- 4.5 Stars

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May 15, 2025

Online Visits: 1,227,877

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## 6 Refreshing Cocktail Recipes to Kick Off Summer

Grab your shaker and raise a glass this Memorial Day, Father's Day, and July 4th.



### Galliano Sour

#### Ingredients:

- 2 oz **Galliano Autentico**
- 1 oz Fresh Lemon juice
- 1/3 oz Egg white
- 1 Dash Angostura bitters

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## Pallini Spritz

### Ingredients:

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

### Instructions:



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

## Alabama Slammer

### Ingredients:

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



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April 17, 2025

Online Visits: 9,643

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## GOLDEN COCKTAILS TO START SUMMER HOLIDAYS WITH SUNSHINE IN A GLASS



### PALLINI SPRITZ INGREDIENTS:

- 2 oz Pallini Limoncello
- 3 oz Prosecco
- 1 oz Sparkling water
- Garnish: Lemon Slice

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BOLS**

## GALLIANO SOUR



### INGREDIENTS:

- 2 oz [Galliano Autentico](#)
- 1 oz Fresh Lemon juice
- 1/3 oz Egg white
- 1 Dash Angostura bitters

### INSTRUCTIONS:

- Combine all ingredients in a cocktail shaker with ice
- Pour into a coupe glass and enjoy!

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March 18, 2025

Online Visits: 5,382,704

[Click to view article](#)

# 15 Cocktails Every Chocolate Lover Should Know About

## Golden Cadillac



Alexpro9500/Getty Images

The golden Cadillac is a classic cocktail that has been in rotation on bar menus since its invention at a California bar in the early 1950s. The story goes that a newly engaged couple asked for a special drink to celebrate their union, and the bartender dedicated the drink to the pair's notable car outside.

This drink is also relatively easy to make, provided you have the herbaceous Italian liqueur Galliano L'Autentico on hand. Galliano has a yellow or "golden" color, and its vanilla and anise flavors make it an interesting combination with chocolate.

The golden Cadillac is a close cousin of the brandy Alexander, using the Galliano instead of brandy. To make this drink, mix the Galliano with white crème de cacao, cream, and ice, and pour it into a pre-chilled cocktail or coupe glass, with optional chocolate shavings on top.

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**yahoo!life**

March 18, 2025

Online Visits: 407,199,536

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## Syndications from Chowhound

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March 14, 2025

Online Visits: 5,000

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# The Social NY

LOVE ESPRESSO MARTINIS? FIND BOLD AND CREATIVE VARIATIONS THAT TAKE THIS CLASSIC COCKTAIL TO THE NEXT LEVEL



## Galliano Espresso Martini

### Ingredients:

- 1.5 oz Vodka
- 1 oz Galliano Espresso
- 1 oz Espresso

### Method:

Blend items together in a cocktail shaker with ice. Shake vigorously for 30 seconds, strain into a chilled martini glass and enjoy!

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### The Low ABV Espresso Martini (6%)

#### Ingredients:

- 1.5 oz Fluère Spiced Cane
- 1 oz Galliano Espresso
- 1 oz Espresso
- Dash of simple syrup
- Garnish: Three Coffee Beans

#### Method:

Add all the ingredients into a cocktail shaker with ice. Shake and strain into a chilled martini glass. Garnish with three coffee beans

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March 10, 2025

Online Visits: 4,436,041

[Click to view article](#)

## Drink to National Espresso Martini Day with the best espresso martini recipes



Galliano has an espresso liqueur that works well in espresso martinis. TOTB

### Galliano Espresso Martini

- 1.5 oz Vodka
- 1 oz Galliano Espresso
- 1 oz Espresso

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Shake with ice and strain into a martini glass

March 10, 2025

Online Visits: 11,931

[Click to view article](#)

## NATIONAL ESPRESSO MARTINI DAY: COFFEE COCKTAILS

### GALLIANO ESPRESSO MARTINI

With the resurgence of the [Espresso Martini](#), it's no surprise this iconic cocktail has earned its own day of celebration. Since its creation in the 1980s, this bittersweet, caffeinated libation has become a global favorite – perfect for kicking off an evening or winding down with a smooth nightcap. This March 15th, aka [National Espresso Martini Day](#), is the time to shake up a classic or explore creative twists on the beloved cocktail!

Whether you're a purist or love an unexpected riff, there are endless ways to elevate your cocktail game. [Galliano Espresso](#) and [Tia Maria Cold Brew Coffee Liqueur](#) are must-haves for crafting a bold and flavorful Espresso Martini at home; For a unique spin, swap vodka for [Kōloa Kaua'i Coffee Rum](#) to add a tropical touch of Hawaii to your caffeine fix. Partnering with Kaua'i Coffee Company, this coffee-flavored rum bottles the Hawaiian Island ease and the spirit of Aloha. If you're looking for a lighter take, [Fluère Spiced Cane](#) offers a low-ABV twist while preserving the cocktail's signature depth. Here are four Espresso Martini recipes to enjoy all year long!

#### Ingredients:

- 1.5 oz Vodka
- 1 oz [Galliano Espresso](#)
- 1 oz Espresso

Blend together and enjoy!





February 27, 2025

Online Visits: 1,308,616

[Click to view article](#)

## 4 Cocktails to Energize Your National Espresso Martini Day

National Espresso Martini Day is coming up on March 15.

### Ingredients:

1.5 oz Vodka  
1 oz Galliano Espresso  
1 oz Espresso



### Instructions:

Blend together and enjoy!

## The Low ABV Espresso Martini (6%)

### Ingredients:

1.5 oz Fluère Spiced Cane  
1 oz Galliano Espresso  
1 oz Espresso  
Dash of simple syrup  
Garnish: Three Coffee Beans



### Instructions:

Add all the ingredients into a cocktail shaker with ice. Shake and strain into a chilled martini glass. Garnish with three coffee beans

— COMMENTS —

To post a comment, you must [register](#) and [login](#).

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January 22, 2025

Online Visits: 1,567,783

[Click to view article](#)

## 8 Low-ABV Cocktail Recipes for January and Beyond

These cocktails are easy to make in under five minutes.

The holidays have come and gone, and a new year means a new opportunity to consciously dial things back. These low-ABV cocktails are ideal for anyone looking to enjoy flavorful drinks with a lighter touch. Whether it's for brunch, happy hour, or an after-dinner sip, these cocktails are refreshingly delicious and incredibly easy to make in under five minutes.

Delivering just the right amount of buzz, these low-proof libations are perfect for those embracing the "everything in moderation" mindset while still savoring their favorite flavors in January and beyond.

### **The Low ABV Galliano Espresso Martini (6%)**

#### **Ingredients:**

- 1 ½ oz Fluère Spiced Cane
- 1 oz Galliano Espresso
- 1 oz Espresso
- 1 dash of simple syrup

#### **Instructions:**

Blend together and enjoy!



### **Pallini Spritz**

#### **Ingredients:**

- 2 oz Pallini Limoncello
- 3 oz Prosecco
- 1 oz Sparkling water
- Garnish: Lemon Slice

#### **Instructions:**



**LUCAS BOLS** ingredients in a large wine glass filled with ice and garnish with a lemon slice.

## Classic NUVO Cocktail

### Ingredients:

- 1/4 oz French Cognac
- 1 sugar cube
- Top with NUVO Sparkling Liqueur

### Instructions:

Add french cognac and soak 1 sugar cube in a chilled cocktail glass. Top with NUVO Sparkling Liqueur.



## Fluère Paloma



### Ingredients:

- 1 ¾ oz Fluère Smoked Agave
- ½ oz Lime Juice
- Topped with Grapefruit Soda
- Garnish: Grapefruit zest

### Instructions:

Add ingredients into a chilled highball glass. Top with grapefruit soda and stir. Garnish with grapefruit zest.

## Fluère Daiquiri

### Ingredients:

- 2 oz Fluère Spiced Cane
- 2/3 oz Lime Juice
- 1/3 oz sugar syrup
- Garnish: Dehydrated Lime Wheel

### Instructions:

Add ingredients to a cocktail shaker with ice. Shake and strain into a chilled Nick and Nora glass. Garnish with a dehydrated lime wheel.





January 15, 2025

Online Visits: 480,560

[Click to view article](#)

## Try out these low-ABV cocktails for a gentle transition into the new year

Slip into the new year with these less-boozy cocktail options

### The Low ABV Galliano Espresso Martini (6%)

#### Ingredients:

- 1 ½ oz Fluère Spiced Cane
- 1 oz Galliano Espresso
- 1 oz Espresso
- 1 dash of simple syrup

#### Method:

Blend together and enjoy!

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## Pallini Spritz



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### Ingredients:

- 2 oz Pallini Limoncello
- 3 oz Prosecco
- 1 oz Sparkling water
- Garnish: Lemon Slice

### Method:

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

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## The Low ABV 6%

Ingredients:

- 1.5 oz Fluère Spiced Cane
- 1 oz Galliano Espresso
- 1 oz Espresso
- Dash of simple syrup
- Garnish: Three Coffee Beans

Method:



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Add all the ingredients into a cocktail shaker with ice. Shake and strain into a chilled martini glass. Garnish with three coffee beans

## Classic NUVO Cocktail

Ingredients:

- 1/4 oz French Cognac
- 1 sugar cube
- Top with NUVO Sparkling Liqueur

Method:



Classic NUVO Cocktail

Add french cognac and soak 1 sugar cube in a chilled cocktail glass. Top with NUVO Sparkling Liqueur.



January 15, 2025

Online Visits: 413,750,923

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## Syndications from The Manual

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BOLS



January/February 2025 Issue

Print Circulation: 5,000



JANUARY / FEBRUARY 2025

# CIGAR & SPIRITS

A Lifestyle Magazine

A black and white portrait of Marlon Wayans, smiling broadly. He is holding a cigar in his right hand, which is partially visible on the left side of the frame. The background is plain white.

FOR YOUR HOME BAR

ESSENTIAL SELECTIONS FROM

## ACROSS THE SPIRITS UNIVERSE

MARLON WAYANS

### GALLIANO ESPRESSO

**MSRP: \$24.99 | 30.0%**

A rich coffee-flavored liqueur that blends the deep, robust taste of espresso with the signature smoothness of Galliano's herbal base. It offers a harmonious balance of dark coffee, vanilla, and subtle spice notes, creating a complex and velvety flavor profile. Galliano Espresso delivers a satisfying, slightly sweet finish with an invigorating coffee kick.



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December 24, 2024

Online Views: 1,094,038

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# The 40 Best Liqueurs for Your Bar Cart

## Pallini Limoncello



While a cello can technically be produced with any type of citrus, the category is best associated with the original lemon-based after-dinner digestif: limoncello. This expression is based on a recipe developed over 100 years ago by the Pallini family in Italy. It uses Sfusato lemons from the Amalfi Coast, resulting in a dense concentration of sweet and tangy citrus notes from nose to finish. Enjoy it on its own or take it for a spin in a highball for sessionable, summertime refreshment.

**Average price: \$30**

## Galliano L'Autentico



Like Chartreuse, Licor 43, and [Cynar](#), Galliano L'Autentico's recipe is a guarded company secret. But we do know that it contains juniper, caraway, cloves, vanilla, anise, and a handful of herbs and botanicals. Tastewise, Galliano L'Autentico bears a minty, herbaceous profile peppered with vanilla and licorice that sips well below its 42.3 percent ABV. Try it out in a [Pornstar Martini](#) or kitschy, disco-era delights like the [Harvey Wallbanger](#).

**Average price: \$25**

November 21, 2024

**STUPIDDOPE**

Online Visits: 80,493

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# Shake Up Thanksgiving with the Galliano Espresso Martini



[Thanksgiving](#) is all about food, family, and finding creative ways to stay awake after that third helping of turkey. Enter the *Galliano Espresso Martini*, your new favorite holiday cocktail that's here to rescue you from the inevitable post-dinner slump. With its rich [coffee](#) flavor and a dash of vodka-powered energy, this drink is equal parts pick-me-up and indulgence.

## The Recipe

Crafting the *Galliano Espresso Martini* couldn't be simpler—because let's face it, no one wants to stress over cocktail-making on Thanksgiving. Here's what you'll need:

## The 10 Best Espresso Cocktails

There's so much more to coffee cocktails than the good old espresso martini.

### **Mariah's Mocha**

I recently visited Mariah Carey's Black Irish Holiday Bar pop-up at Virgin Hotels New York City, where the Queen of Christmas's Irish cream brand is featured in several seasonal cocktails. With its velvety smooth texture and taste, I thought, this would be perfect for a boozy iced mocha drink. I then got my hands on some Galliano Espresso, and with strong notes of chocolate and almost a syrupy viscosity, I knew I was onto something. It made sense to mix it with Diplomatico Reserva Exclusiva Rum, yet another spirit with notes of cocoa. Beware of this one; this recipe is pure booze, and dangerously smooth!

#### **Ingredients:**

1.5 oz Diplomatico Reserva Exclusiva Rum  
2 oz Black Irish Original Irish Cream Liqueur  
1 oz Galliano Espresso

#### **Garnish:**

Chocolate syrup  
Whipped cream  
Chocolate sprinkles

Pour all ingredients into a shaker and shake. Line the inside of a mason jar with chocolate syrup and fill with ice. Strain drink into mason jar over ice. Top with whipped cream, chocolate syrup, and chocolate sprinkles.



November 12, 2024

Online Visits: 1,276,678

[Click to view article](#)

## 11 Fall-Inspired Cocktails for Thanksgiving

Bring flavors of apple, cranberry, pomegranate & more to your Thanksgiving table.

### Galliano Espresso Martini

#### Ingredients:

1.5 oz Vodka

1 oz **Galliano Espresso**

1 oz Espresso

#### Instructions:

Blend together and enjoy!



## 8 Thanksgiving Cocktails To Warm Your Holiday

### Galliano Espresso Martini

#### Ingredients:

- 1.5 oz Vodka
- 1 oz Galliano Espresso
- 1 oz Espresso

#### Directions:

Blend together and enjoy!



Galliano Espresso Martini GALLIANO



November 6, 2024

Online Visits: 5,000

[Click to view article](#)

## New Reviews for November 6, 2024

### Spirits Reviews

#### **Galliano Espresso Coffee Liqueur**

Brilliant, dark mahogany color, being nearly opaque. The nose is filled with scents of dark roasted espresso beans with supporting notes of dark chocolate, brown sugar, and vanilla bean. The palate echoes the nose adding a lovely anise note that marries perfectly with the dense espresso and mocha notes, finishing strong with mint and roasted nuts. Full-bodied and generous with espresso and supporting flavors in perfect harmony — ideal for cocktails. \$24.99  
– 4.5 Stars

#### **Pallini Limoncello**

Cloudy, looking akin to freshly squeezed lemon juice. The nose is filled with the scents of candied lemon zest with accents of cane sugar, much like a homemade lemonade, albeit more intense. The palate echoes the nose, delivering a bright, sweet lemon-driven core with a refreshing dose of lemon zest oils and just enough sugar to give it body and soften the tart flavors. Medium-bodied with vibrant lemon flavors broadened by a mildly viscous sugar syrup. \$29.99  
– 4 Stars

# 5 Coffee Liqueurs To Upgrade Your Espresso Martini

The espresso martini has made a remarkable comeback in recent years, becoming one of the most sought-after cocktails on the bar scene.

## **Galliano Espresso**

Galliano Espresso offers a concentrated espresso flavor. Made with a blend of two types of dark roasted coffee beans—55% Arabica from Colombia and Brazil, and 45% Robusta from India and Kenya—it is well-suited for creating rich, intense coffee cocktails with a balanced aroma. The Arabica beans provide a creamy, delicate top note with hints of chocolate, while the Robusta adds depth and a bitter coffee undertone.

October 1, 2024



Online Visits: 48,781

[Click to view article](#)

## Spirit.Ed: Check Out These Crafty Cocktails For International Coffee Day 2024

### 11. Espresso Tonic (Boozy)



Source:Galliano Espresso

Directions:

1 oz [Galliano Espresso](#)

1 oz Espresso

2 oz Tonic

Just 3 ingredients. Build ingredients into an ice-filled glass; start with a premium tonic. Garnish with lemon zest or wheel.

	October 1, 2024 Online Visits: 49,125 <a href="#">Click to view article</a>
	October 1, 2024 Online Visits: 50,539 <a href="#">Click to view article</a>
	October 1, 2024 Online Visits: 160,550 <a href="#">Click to view article</a>
	October 1, 2024 Online Visits: 71,803 <a href="#">Click to view article</a>
	October 1, 2024 Online Visits: 5,000 <a href="#">Click to view article</a>
	October 1, 2024 Online Visits: 5,000 <a href="#">Click to view article</a>
	October 1, 2024 Online Visits: 49,352 <a href="#">Click to view article</a>
	October 1, 2024 Online Visits: 61,284 <a href="#">Click to view article</a>

## Syndications from Cassius

## The Tastiest Italian Cocktails to Make at Home

### Espresso Martini

One of the great disappointments of my college years was when Massachusetts outlawed FourLokos, neon-colored malt liquor infused with caffeine, during my freshman year. Fortunately, plenty of great cocktails exist that provide a similar delightful jolt of alcohol and caffeine—most of which taste far better than FourLokos.

The Espresso Martini has been hyper-trendy for a while now, and in cocktail bars across the world, you'll find extravagant variations with flourishes like mocha ice cream and chili syrup. I like to keep it simple: just vodka, coffee liqueur, and fresh espresso. For espresso liqueur, my preference lies with Galliano Espresso, an Italian coffee liqueur balanced with vanilla, anise, and cinnamon. It somehow tastes even more like coffee than coffee itself—like the very soul of coffee captured in glass.

#### Ingredients:

1.5 oz Vodka  
1 oz Galliano Espresso  
1 oz Espresso  
Three Espresso Beans  
Ice

#### Directions:



Add ingredients and ice to a cocktail shaker. Shake and strain into a martini glass. Garnish with three espresso beans.

## 11 Irresistible Coffee Cocktails To Sip On National Coffee Day

### Galliano Espresso Martini



An Italian-inspired Espresso Martini with smooth Galliano Espresso and vodka for a perfectly ... [+] GALLIANO ESPRESSO

An Italian spin on the popular Espresso Martini, this version highlights the bold flavors of Galliano Espresso with a smooth vodka finish.

*Ingredients:*

- 1.5 oz vodka
- 1 oz Galliano Espresso
- 1 oz freshly brewed espresso

*Instructions:*

Shake vodka, Galliano, and espresso with ice in a shaker. Strain into a martini glass and enjoy!