

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 Laraha oranges, which are dry and tangy. 21% ABV



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

How to Enjoy:

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



Easy Mix

- 1/4 Bols Blue Curaçao
 - 3/4 Ginger Beer
- Add lime
Pour over cubed ice.

Spritz

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

Mixologist's Choice

Blue Hawaii:

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

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

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

Popular Choice

Margarita Azul:

A Blue version of the famous Margarita cocktail.

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

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



Blue Curaçao is known for its bright blue color and sweet citrus flavor, making it a popular ingredient in tropical and visually striking cocktails.

Here are some of the top trending cocktails in the USA that feature blue curaçao liqueur:

1. BLUE LAGOON

One of the most iconic cocktails using Blue Curaçao, the Blue Lagoon blends vodka, Blue Curaçao, and lemonade or lemon juice. It's typically garnished with a cherry or lemon wedge and is popular for its vibrant blue color and refreshing citrus flavor.

2. BLUE HAWAIIAN

This tropical cocktail is a favorite at tiki bars and beach resorts. The Blue Hawaiian combines rum, Blue Curaçao, pineapple juice, and cream of coconut. It's often served over ice or blended, garnished with a pineapple slice and cherry, and is perfect for summer sipping.

3. ELECTRIC LEMONADE

A fun, fizzy drink, Electric Lemonade is made with vodka, Blue Curaçao, lemonade, and lemon-lime soda. It's a visually appealing and refreshing cocktail, often served in highball glasses and garnished with lemon slices or cherries.

4. BLUE MARGARITA

A colorful twist on the classic Margarita, this version uses Blue Curaçao instead of triple sec, along with tequila, lime juice, and simple syrup. It's served on the rocks or blended, with a salted rim and a lime wedge, making it a popular and eye-catching choice at bars.

5. BLUE MARTINI

For those who love martinis with a colorful twist, the Blue Martini features Blue Curaçao, vodka, and a splash of vermouth. This cocktail is often garnished with an orange or lemon twist and is perfect for upscale settings with a fun, tropical edge.

6. BLUE LONG ISLAND ICED TEA

This variation of the classic Long Island Iced Tea swaps cola for Blue Curaçao, giving the drink its signature blue hue. The cocktail still includes vodka, tequila, rum, gin, and a splash of sour mix, making it a potent yet fun option.