

BLACK RASPBERRY



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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	Obviously raspberry. Slight citrus edge	Fresh raspberries

How to Enjoy:

Best served in one of our delicious cocktails.

Easy Mix

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

Pour over cubed ice.

Mixologist's Choice

Raspberry Martini:

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

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

Popular Choice

French Martini

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

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



Black raspberry liqueur, known for its rich, fruity flavor, is a unique and enticing addition to various cocktails. Here are some of the top trending cocktails in the USA that feature black raspberry liqueur:

1. BRAMBLE

Originally from the UK, the Bramble has become increasingly popular in the US. This cocktail mixes gin, black raspberry liqueur (often Chambord), lemon juice, and simple syrup, served over crushed ice and garnished with fresh blackberries and a lemon slice.

2. FRENCH MARTINI

The French Martini is gaining renewed interest for its elegant and smooth taste. It combines vodka, black raspberry liqueur, and pineapple juice. This drink is typically shaken and strained into a chilled martini glass, garnished with a raspberry or lemon twist.

3. KIR ROYALE

This classic French cocktail sees a variation with the use of black raspberry liqueur instead of the traditional crème de cassis. Mixed with champagne, it's served in a flute and is a popular choice for celebrations and brunches.

4. RASPBERRY MARGARITA

Putting a twist on the traditional margarita, this version uses black raspberry liqueur along with tequila, lime juice, and triple sec. It can be served on the rocks or blended, often rimmed with salt or sugar and garnished with lime or fresh raspberries.

5. BLACK RASPBERRY BELLINI

A fruity variant of the traditional Bellini, this cocktail mixes black raspberry liqueur with peach purée and is topped off with prosecco. It's a popular choice for its vibrant color and refreshing taste, ideal for spring and summer gatherings.

6. VAMPIRE'S KISS

Fitting for Halloween or themed parties, the Vampire's Kiss is a dramatic cocktail that includes vodka, black raspberry liqueur, and cranberry juice. It is often presented with a red sugar rim for an extra spooky touch.