

PEPPERMINT WHITE



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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

Stinger

- 1 oz Bols Peppermint White
- 3 oz Cognac

Pour over cubed ice.

Popular Choice

Peppermint Mojito

- $\frac{3}{4}$ oz Bols Peppermint White
- 1 oz White Rum
- $\frac{1}{2}$ oz Fresh Lime Juice
- 10-12 Mint Leaves

Top up with Soda Water



White peppermint liqueur adds a refreshing and festive twist to cocktails, particularly popular during the winter holidays.

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

1. PEPPERMINT WHITE RUSSIAN

This creamy and minty twist on the classic White Russian combines vodka, white peppermint liqueur, and heavy cream. It's often garnished with a peppermint candy or a small candy cane for a festive touch.

2. PEPPERMINT MARTINI

A holiday favorite, the Peppermint Martini mixes white peppermint liqueur with vanilla vodka and white chocolate liqueur. It's typically served in a martini glass with a crushed candy cane rim, making it both visually appealing and deliciously festive.

3. PEPPERMINT BARK MOJITO

This unique cocktail uses white peppermint liqueur along with white rum, fresh mint leaves, lime juice, and soda water. It's a refreshing choice that blends the traditional mojito elements with a peppermint twist, ideal for holiday gatherings.

4. PEPPERMINT PATTY

Inspired by the candy, this cocktail includes white peppermint liqueur, chocolate liqueur, and a splash of dark creme de cacao. Served hot or cold, it's a delightful dessert cocktail that captures the essence of the Peppermint Patty candy.

5. WINTER SNOWFLAKE COCKTAIL

This cocktail is visually stunning and delicious, combining white peppermint liqueur with coconut cream, and blue curaçao for a hint of tropical flavor and a beautiful color. It's often garnished with shredded coconut or silver edible glitter, perfect for winter celebrations.

6. FROSTY NIGHT MARTINI

Ideal for a chilly evening, this martini mixes white peppermint liqueur with gin or vodka and a hint of blue curaçao for color. The drink is completed with a lemon twist or a sprig of mint for extra freshness.