

PUMPKIN SPICE



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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 its nutty pumpkin pie flavor backed by candied 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.



Pumpkin spice liqueur brings a warm, seasonal flavor to cocktails, making it a popular choice during the fall and early winter.

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

1. PUMPKIN SPICE MARTINI

This cocktail is a fall favorite for those who enjoy martini variations. It combines pumpkin spice liqueur with vodka (sometimes vanilla-flavored) and often includes a splash of cream or a simple syrup infused with autumn spices. A cinnamon sugar rim adds an extra festive touch.

2. PUMPKIN WHITE RUSSIAN

A seasonal twist on the classic White Russian, this version uses pumpkin spice liqueur in place of or alongside the traditional coffee liqueur. Vodka and cream complete the drink, making it a creamy, indulgent cocktail perfect for cooler weather.

3. PUMPKIN SPICE OLD FASHIONED

For a fall-themed spin on this classic cocktail, bartenders use pumpkin spice liqueur along with the usual bourbon or rye whiskey. The drink is typically garnished with an orange peel and a cinnamon stick to enhance the autumnal flavors.

4. SPIKED PUMPKIN SPICE LATTE

Playing off the popularity of pumpkin spice lattes, this cocktail version adds an alcoholic kick with pumpkin spice liqueur and a shot of espresso vodka or coffee liqueur. It's usually topped with whipped cream and a sprinkle of pumpkin pie spice.

5. AUTUMN HARVEST SANGRIA

A festive and fruity option, this sangria blends white wine or apple cider with pumpkin spice liqueur, adding fresh sliced apples, pears, and orange segments for extra flavor. It's a great option for entertaining during the fall months.

6. PUMPKIN PIE MULE

This innovative take on the Moscow Mule incorporates pumpkin spice liqueur with vodka & ginger beer, served in a traditional copper mug with a lime wedge for garnish. It combines the zestiness of ginger with the sweet, warm notes of pumpkin spice.