

CACAO BROWN



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cocktail
inspiration

Bols Cacao Brown is a dark liqueur packed with the rich flavour of bitter, dark chocolate and hints of orange and vanilla. Due to the percolation of cacao beans, Bols Cacao Brown tastes more like dark chocolate than the distilled-not-percolated Bols Cacao White, which tastes more like milk chocolate. 24% ABV



FLAVOUR PROFILE	COLOUR	FLAVOUR	THE NOSE
Bittersweet	Rich Dark Brown Chocolate	Rich, bitter, dark chocolate with hints of orange and vanilla.	Dark roasted cacao beans

How to Enjoy:

Best served in one of our delicious cocktails.

Also, tasty when poured over coffee and other warm drinks.



Easy Mix

- 1/4 Bols Cacao Brown
 - 3/4 Ginger Ale
- Pour over cubed ice



Mixologist's Choice

Brandy Alexander:

- 30ml Bols Cacao Brown
- 30ml Cognac
- 30ml Cream

Shake all ingredients with ice.

Fine strain in a pre-chilled martini glass and garnish with shaved chocolate and chocolate sprinkles.



Popular Choice

Black Martini:

- 25ml Bols Cacao Brown
- 30ml White Rum
- 30ml Fresh Brewed Espresso
- 10ml Sugar Syrup (2:1)

Shake with cubed ice and strain into pre-chilled martini glass. Garnish with grated dark chocolate.



Cacao Brown liqueur, with its rich, chocolatey flavor, is increasingly popular in U.S. bars and restaurants, especially in dessert and after-dinner cocktails. Here are some of the top trending cocktails that feature Cacao Brown liqueur as a key ingredient:

1. CHOCOLATE MARTINI

This is one of the most popular cocktails using Cacao Brown liqueur. It blends the liqueur with vodka and a splash of cream, creating a rich, indulgent drink. It's often garnished with chocolate shavings or a chocolate rim, making it a hit in both upscale and casual bars.

2. CHOCOLATE MANHATTAN

A sophisticated twist on the traditional Manhattan, this version incorporates Cacao Brown liqueur with rye whiskey, sweet vermouth, and a dash of bitters. Garnished with a cherry and a twist of orange peel, it's a favorite for those seeking a richer, more decadent version of the classic.

3. CHOCOLATE OLD FASHIONED

This twist on the traditional Old Fashioned combines bourbon, Cacao Brown liqueur, bitters, and a splash of simple syrup. The addition of the liqueur gives the drink a smooth, chocolatey depth, and it's usually garnished with an orange peel and a cherry.

4. CACAO ESPRESSO MARTINI

An elevated version of the classic Espresso Martini, this cocktail uses Cacao Brown liqueur, espresso, and vodka for a bold, rich flavor. It's often garnished with coffee beans and has become increasingly popular as a dessert or pick-me-up cocktail.

5. CHOCOLATE NEGRONI

This modern take on the classic Negroni combines gin, Campari, sweet vermouth, and a splash of Cacao Brown liqueur. The chocolate undertones add depth and richness to the bitter, herbal flavors of the Negroni, making it an interesting and trendy cocktail choice.

6. MUDSLIDE

A favorite frozen or on-the-rocks cocktail, the Mudslide blends Cacao Brown liqueur with vodka and Irish cream. It's creamy and indulgent, often garnished with whipped cream and a chocolate drizzle, making it a hit for dessert lovers.