

# COFFEE



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cocktail  
inspiration

*Bols Coffee is a rich, dark, deep brown liqueur with the full taste of percolated Colombian coffee beans and just a hint of chocolate and vanilla. Coffee liqueurs grew in the 1970s and have become widely available in the cocktail world ever since. 24% ABV*



FLAVOUR PROFILE	COLOUR	FLAVOUR	THE NOSE
Roasted	Dark Brown	Roasted coffee with a hint of chocolate and vanilla	Fresh roasted coffee

## 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 Coffee
  - 3/4 Tonic Water
- Pour over cubed ice

## Spritz

- 3 parts Prosecco
- 2 parts Bols Coffee
- 1 part Soda water

Pour over cubed ice

## Mixologist's Choice

### Espresso Martini:

- 30ml Bols Coffee
- 30ml Bols Vodka
- 30ml Freshly Brewed Espresso
- 10ml Sugar Syrup (2:1)

Shake all ingredients with cubed ice and strain into pre-chilled martini or coupe glass.

Garnish with coffee beans.

## Popular Choice

### Black Martini:

- 30ml Bols Coffee
- 25ml Bols Vodka
- 30ml Cream

Pour ingredients into an ice filled rocks glass and layer cream on top.



Coffee liqueur is an increasingly popular ingredient in the U.S. cocktail scene, particularly for dessert and after-dinner drinks.

Here are some of the top trending cocktails in the USA that feature coffee liqueur as a key ingredient:

### ***1. ESPRESSO MARTINI***

One of the most iconic and trending coffee liqueur cocktails, the Espresso Martini combines coffee liqueur, fresh espresso, and vodka. It's shaken and served in a martini glass, often garnished with three coffee beans. This cocktail is a favorite for its bold, energizing flavor and has seen a resurgence in recent years, especially in craft cocktail bars.

### ***2. WHITE RUSSIAN***

A classic cocktail that continues to trend, the White Russian blends coffee liqueur, vodka, and cream or milk. It's typically served over ice in a rocks glass and has gained additional popularity from its association with pop culture (e.g., the movie *\*The Big Lebowski\**).

### ***3. COLD BREW MARTINI***

A modern variation of the Espresso Martini, this cocktail incorporates cold brew coffee with coffee liqueur and vodka. It's ideal for those looking for a smoother, less acidic coffee flavor and is popular in cocktail bars that specialize in coffee-based drinks.

### ***4. CAFÉ AMARETTO***

Combining coffee liqueur with Amaretto, hot coffee, and whipped cream, this warm cocktail is a favorite for after-dinner indulgence. It's perfect for cold weather and is often served in coffee mugs with a cinnamon sprinkle.

### ***5. REVOLVER***

The Revolver is a whiskey-based cocktail that features coffee liqueur, bourbon or rye whiskey, and orange bitters. It's served straight up, typically in a coupe glass, and garnished with an orange peel. The addition of coffee liqueur adds depth and warmth to the drink, making it a popular choice in whiskey-focused bars.

### ***6. MIND ERASER***

This layered shot or cocktail is made with coffee liqueur, vodka, and soda water. It's served over ice in a rocks glass and is typically consumed through a straw in one go. The Mind Eraser has become a popular party drink in many U.S. bars.