

MELON



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cocktail
inspiration

Bols Melon is a light emerald green liqueur based on the honeydew melon, which originated in California and became extremely popular in Europe from the 19th century onwards. Melon has been a very popular liqueur since the late 1970s, and it is in two drinks that Bols Melon really made its name – the notorious party drink Dirty Sex on the Beach and the June Bug, which is present on the drinks list of thousands of bars all around the world. 17% ABV



FLAVOUR PROFILE	COLOUR	FLAVOUR	THE NOSE
Fruity	Light green	Freshly cut and cold honeydew melon	Smooth and sweet sun ripened melon

How to Enjoy:
Best in one of our delicious cocktails.



Easy Mix

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

Pour over cubed ice.

Spritz

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

Pour over cubed ice.

Mixologist's Choice

Melon Sour:

- 60ml Bols Melon
- 30ml Fresh Lemon Juice
- 10ml Sugar Syrup
- 15ml Egg White

Shake all ingredients to emulsify the drink. Add ice and shake to cool, strain in a rocks glass filled with cubed ice.

Garnish with a melon slice.

Popular Choice

Melon Margarita:

- 15ml Bols Melon
- 15ml Bols Triple Sec
- 30ml Tequila Blanco
- 30ml Fresh Lime Juice

Shake all ingredients with ice. Fine strain in pre-chilled margarita glass. Garnish with a lime wedge and a sugar rim.



Melon liqueur, particularly popular in tropical and visually appealing cocktails, has made a resurgence in bars across the U.S.

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

1. MIDORI SOUR

One of the most iconic cocktails featuring melon liqueur (often Midori), the Midori Sour is made with melon liqueur, lemon juice, and simple syrup, often topped with soda water. It's served over ice in a rocks glass, offering a sweet, tangy, and visually striking neon green drink.

2. MELON BALL

The Melon Ball is a classic tropical cocktail that mixes melon liqueur with vodka and orange juice. Served over ice in a highball glass, it's a fruity and refreshing drink that's especially popular during the summer months or at beach-themed bars.

3. MELON MARGARITA

A tropical twist on the classic Margarita, this version incorporates melon liqueur with tequila, lime juice, and triple sec. It can be served on the rocks or blended with ice, garnished with a lime wedge or a melon ball, making it a popular choice at tropical and Mexican-themed bars.

4. TOKYO TEA

A variation of the Long Island Iced Tea, the Tokyo Tea replaces the cola with melon liqueur, giving the drink a bright green color and sweet, fruity flavor. It combines vodka, gin, tequila, rum, triple sec, melon liqueur, and sweet and sour mix, topped with lemon-lime soda.

5. MIDORI MULE

A fun take on the classic Moscow Mule, the Midori Mule uses melon liqueur along with vodka, ginger beer, and lime juice. It's served in a copper mug, offering a refreshing combination of sweet melon and spicy ginger.

6. GREEN HAWAIIAN

A vibrant tropical cocktail, the Green Hawaiian mixes melon liqueur with coconut rum, pineapple juice, and blue curaçao. It's often served in a tall glass with a tropical garnish, making it a favorite at tiki bars and beach resorts.

7. CACTUS COOLER

This fruity cocktail blends melon liqueur with orange vodka, pineapple juice, and soda water, served over ice in a highball glass. It's a sweet, fruity drink that's popular at outdoor parties and beach gatherings.