

ORANGE CURAÇAO



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cocktail
inspiration

Bols Orange Curaçao is famous for its unparalleled aroma, taste and beautiful deep orange glow that matches its rich full flavour. Made from Curaçao orange peel distillates and a hint of rum, it gives fine citrus on the palate, balanced by fruity sweetness for a dry and firm finish. Bols Orange is THE ingredient to use in the world's most important rum cocktails. 24% ABV



FLAVOUR PROFILE	COLOUR	FLAVOUR	THE NOSE
Fruity	Dark Gold with an orange glow when held up to light	Fine citrus on palate balanced by fruity sweetness, dry and firm finish	Fresh orange with a hint of rum

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



Easy Mix

- 1/4 Bols Orange Curaçao
 - 3/4 Ginger Ale
- Pour over cubed ice.

Spritz

- 3 parts Prosecco
 - 2 parts Bols Orange
 - 1 part Soda water
- Pour over cubed ice.

Mixologist's Choice

Aged Mai Tai:

- 25ml Bols Orange Curaçao
- 45ml Bols Barrel Aged Genever
- 25ml Fresh Lime Juice
- 5ml Orgeat Syrup
- 10ml Sugar Syrup (2:1)

Shake all ingredients with ice and strain into a tiki glass over crushed ice. Garnish with lime shell and a mint sprig.

Popular Choice

Orange Collins:

- 15ml Bols Orange Curaçao
 - 45ml Bols Genever
 - 30ml Fresh Lemon Juice
 - 10ml Sugar Syrup (2:1)
- Top up with Soda Water

Shake all ingredients except for the soda water and strain into ice filled highball glass. Top up with soda water and garnish with orange wedge.



Orange Curaçao liqueur is a key ingredient in many classic and modern cocktails due to its rich, citrusy flavor and versatility.

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

1. MAI TAI

The Mai Tai is a tiki classic that uses Orange Curaçao alongside rum, lime juice, and orgeat (almond syrup). It's known for its rich, tropical flavors and is often garnished with a lime wedge and mint. The use of Orange Curaçao helps balance the sweetness of the drink, making it a favorite in tiki bars and tropical-themed settings.

2. MARGARITA

A classic Margarita can be made with Orange Curaçao in place of or in addition to triple sec. The cocktail includes tequila, lime juice, and Orange Curaçao, typically served with a salted rim and lime garnish. This variation offers a richer citrus profile, making it a popular choice in craft bars.

3. SIDECAR

A simple yet potent cocktail, the Godfather blends amaretto with Scotch whisky. The popularity of this drink has been rising, particularly among those who appreciate spirit-forward cocktails with a hint of sweetness.

4. CORPSE REVIVER NO. 2

This classic, reviving cocktail blends gin, Orange Curaçao, Lillet Blanc, lemon juice, and a dash of absinthe. It's served in a coupe glass and garnished with a lemon twist. The resurgence of this drink in craft cocktail bars has helped boost the popularity of Orange Curaçao as a key ingredient.

5. BLOOD AND SAND

The Blood and Sand is a unique cocktail that mixes scotch whisky, Orange Curaçao, cherry brandy, and orange juice. It's shaken and served in a coupe glass, often garnished with an orange twist. The citrus notes from the Orange Curaçao blend beautifully with the smokiness of the scotch.

6. JUNGLE BIRD

A popular tiki drink, the Jungle Bird mixes dark rum, Orange Curaçao, pineapple juice, lime juice, and a touch of Campari for bitterness. It's a visually stunning drink, often garnished with a pineapple slice and cherry. The Orange Curaçao adds a smooth citrus flavor that balances the other bold ingredients.