

POMEGRANATE



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cocktail
inspiration

Bols Sloe Gin isn't technically a gin; it's a liqueur made by infusing gin with fresh sloe berries. Bols Sloe Gin, in particular, has a light red color and delivers a rich flavor from ripe sloe berries harvested from the blackthorn bush. Bols enhances this with freshly-squeezed juice, creating a superior mouthfeel and a smoother taste. 17% ABV



FLAVOUR PROFILE	COLOUR	FLAVOUR	THE NOSE
Tart and Sweet	Light red	Rich, Fruity and Tart	Ripe, Dark Berries

How to Enjoy:

Best served in one of our delicious cocktails.

Easy Mix

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

Pour over cubed ice and top with fresh pomegranate.

Mixologist's Choice

Pomegranate Sour

- 2 oz Bols Pomegranate
- 1 oz Fresh lemon juice
- 1/2 oz Simple syrup

Shake and strain into a chilled cocktail glass. Garnish with a fresh pomegranate.

Popular Choice

Pomegranate Martini

- 1.5 oz Vodka
- 3/4 oz Bols Pomegranate
- 1/2 oz Fresh lemon juice
- 1/2 oz Sugar syrup

Garnish with a lemon twist and fresh pomegranate.



Pomegranate liqueur, known for its vibrant color and sweet-tart flavor profile, adds a unique and festive touch to cocktails.

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

1. POMEGRANATE MARTINI

This elegant cocktail is a favorite for its vibrant color and refreshing taste. It typically combines pomegranate liqueur with vodka and a splash of lemon juice, often garnished with fresh pomegranate seeds or a lemon twist.

2. POINSETTIA COCKTAIL

Popular during the holiday season, the Poinsettia Cocktail mixes pomegranate liqueur with champagne or sparkling wine, and a splash of cranberry juice. It's served in a flute and is perfect for festive occasions, offering a beautiful red hue that's very celebratory.

3. POMEGRANATE COSMOPOLITAN

A twist on the classic Cosmopolitan, this version uses pomegranate liqueur instead of or along with cranberry juice, mixed with vodka, Cointreau (or another orange-flavored liqueur), and lime juice. It's a modern take on a beloved classic, bringing a deeper flavor profile and richer color.

4. MIDNIGHT IN PARIS

This sophisticated cocktail blends pomegranate liqueur with bourbon, St. Germain (elderflower liqueur), and a dash of orange bitters. It's typically served on the rocks and garnished with an orange peel, offering a complex flavor that's both floral and tangy.

5. POMEGRANATE MARGARITA

Giving a fruity twist to the traditional margarita, this cocktail includes pomegranate liqueur along with tequila, triple sec, and lime juice. It can be served on the rocks or blended, garnished with a salt rim and lime wheel, making it a popular choice in Mexican restaurants and cocktail bars.

6. POMEGRANATE SANGRIA

Ideal for group servings, this sangria variant incorporates pomegranate liqueur with red wine, brandy, and chopped fruits such as apples and oranges. It's sweetened with a bit of simple syrup and chilled, offering a refreshing and fruity drink that's perfect for social gatherings.