

TRIPLE SEC



Scan for
cocktail
inspiration

One of the most essential cocktail ingredients on-premise and at home. Bols Triple Sec is a classic liqueur made from dried Curacao orange peels and other citrus fruits. The secrets of these orange recipes have been carefully preserved by Bols through the centuries, leading to a liquid just as delicious as centuries ago.
38% ABV



FLAVOUR PROFILE	COLOUR	FLAVOUR	THE NOSE
Tangy	Transparent	Intense, full citrus and dried orange peels	Fragrant sweet tones of citrus

How to Enjoy:

Straight, on the rocks, or in one of our delicious cocktails.

Well-known for its use in Margarita cocktails.

Below our suggestions:



Easy Mix

- 1/4 Bols Blue Curaçao
- 3/4 Ginger Beer

Add lime
Pour over cubed ice.

Spritz

- 3 parts Prosecco
- 2 parts Bols Blue Curaçao
- 1 part Soda water

Pour over cubed ice.

Mixologist's Choice

Cosmopolitan:

- 30ml Bols Triple Sec
- 30ml Vodka
- 30ml Cranberry juice
- 10ml Lime juice

Shake all ingredients and fine strain in a martini glass.
Garnish with orange zest.

Popular Choice

Margarita

- 30ml Bols Triple Sec
- 30ml Vodka
- 30ml Cranberry juice
- 15ml Lime juice

Shake all ingredients and pour into a margarita glass.
Garnish with a lime wedge and a half salt rim.



Triple Sec is a versatile, citrusy liqueur that is used in many classic and modern cocktails.

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

1. MARGARITA

One of the most iconic and popular cocktails in the U.S., the Margarita combines tequila, lime juice, and Triple Sec. It's often served on the rocks or blended with ice, and can be garnished with a salted rim and lime wedge. This drink remains a top choice at bars and restaurants nationwide, particularly around Cinco de Mayo and in summer months.

2. COSMOPOLITAN

This classic cocktail gained popularity in the 1990s and remains a favorite. The Cosmopolitan mixes vodka, Triple Sec, cranberry juice, and lime juice. It's typically served in a chilled martini glass and garnished with a lime twist, making it a go-to choice for cocktail lovers in trendy and upscale bars.

3. LONG ISLAND ICED TEA

A potent and popular party drink, the Long Island Iced Tea combines vodka, gin, rum, tequila, Triple Sec, lemon juice, simple syrup, and cola. It's served over ice in a tall glass and garnished with a lemon wedge, known for its powerful mix of spirits and its sweet, refreshing flavor.

4. SIDECAR

This classic cocktail is experiencing a resurgence in the craft cocktail scene. The Sidecar blends cognac, Triple Sec, and lemon juice, served in a sugar-rimmed coupe glass. Its balance of citrusy sweetness and the richness of cognac makes it a sophisticated favorite in upscale cocktail bars.

5. MAI TAI

A tropical cocktail staple, the Mai Tai combines rum, lime juice, orgeat syrup, and Triple Sec, topped with dark rum. It's often garnished with mint, lime, or a cherry, and is a popular drink in tiki bars and summer beach parties.

6. KAMIKAZE

The Kamikaze is a popular shooter or cocktail that blends vodka, Triple Sec, and lime juice. This simple but potent drink is often served as a shot or in a rocks glass and garnished with a lime wedge, making it a staple in many bars across the U.S.