



## **Bols Blue**

BOLS Blue the original Blue Curaçao. Bols Blue was, and still is, the world's best-selling blue curaçao. Known in the previous century as "Crème de Ciel", it is one of the oldest flavours in the modern Bols liqueur range. Bols Blue adds a sparkling blue colour, a powerful orange flavour and a superb and unique aftertaste to any cocktail. As well as being a great substitute for Triple Sec in cocktails like the Blue Margarita and electric lemonade, it is also delicious when served long with soda or orange juice. Most Blue Curaçaos only offer colour to a drink, but Bols Blue adds a rich, varied orange flavour from a special type of oranges and its peel. This gives Bols Blue a unique finish.



## **Bols Curacao Triple Sec**

BOLS Triple Sec is a crystal clear liqueur flavoured with Curaçao orange peel and hints of citrus.

Bols Triple Sec is without a doubt the most essential liqueur in a modern bar. At least half of all classic and modern drinks are made with Triple Sec or a variant, like Dry Orange Curaçao. From the Sidecar, the Long Island Iced Tea and the White Lady to the Cosmopolitan and the Kentucky Lemonade, Bols Triple Sec has always delivered the full flavour of Curaçao oranges.

The secrets of the recipe for Triple Sec Curaçao have been carefully preserved by Bols through the centuries. Many of these recipes are based on prescriptions for medicines. In the old days ship's doctors would mix some triple sec through their medicines in order to make them more palatable. They consequently played an important part in spreading the popularity of this liqueur.



## **Bols Curacao Dry Orange**

BOLS Dry Orange Curaçao is a dark orange liqueur flavored with distillates of Curaçao orange peels and a hint of rum. It leaves fine citrus on the palate, balanced by fruity sweetness for a dry and firm finish. The colour suggests a bright full-bodied liqueur, rich and full of flavour. Dry Orange Curaçao is one of the old Bols liqueurs of which various recipes were in use in the past. It was introduced at the World Exhibition in Antwerp in 1885 when a journalist described it as: “Nectar of the gods, distilled from sweet sugar from the West (Indies).” Sometimes overshadowed by the success of Triple Sec Curaçao, Dry Orange is nonetheless THE only ingredient to use for some of the world’s most important rum cocktails, like the Mai Tai. Bols Dry Orange Curaçao is itself based on a molasses distillate, and mixes far better in cocktails than grain or brandy-based liqueurs. This liqueur is famous for its unparalleled aroma and taste and its beautiful deep orange glow.



## **Bols Peppermint Green**

BOLS Peppermint Green is a green liqueur flavoured with peppermint – the flavour is extracted directly from fresh mint leaves. Varieties of oil of mint leaves from the the US, UK and Morocco are distilled, resulting in a clean, well-defined bouquet with a definite mint finish.

Bols Peppermint has been long favoured as a digestive liqueur. You may see Bols Peppermint written as “Crème de Menthe” (the French name) in older recipes.

The difference between Bols Peppermint Green and Bols Peppermint White is colour, the flavour is identical. Bols Peppermint Green has been THE peppermint liqueur for cocktails for well over a century from the old day cocktails to the Grasshoppers of today.



## **Bols Crème De Cacao Brown**

BOLS Cacao Brown is a dark liqueur packed with the rich flavour of bitter, dark chocolate and hints of orange and vanilla. Because the cacao (chocolate) flavour comes from the percolation of cacao beans, Bols Crème de Cacao Brown tastes more like dark chocolate than the distilled-not-percolated Bols Crème de Cacao White, which tastes more like milk chocolate.

Crème de Cacao liqueur has been around for a very long time, and Bols has always been the predominant brand, featuring in both the original Alexander and the wildly popular variant, the Brandy Alexander. In the 80s, Bols Crème de Cacao was used principally in creamy and ice cream drinks, but lately it has proved supremely adaptable to various after-dinner cocktails like the Mulata Daiquiri and After Eight cocktail.



## **BOLS Crème de Cacao White**

BOLS Crème de Cacao White is a clear liqueur with delicious milk chocolate flavours, underpinned by faint vanilla and apricot tones.

Bols Crème de Cacao White was developed specifically for consumers and bartenders who wanted a liqueur representing the more popular milk chocolate flavour instead of the dark chocolate flavour of liqueurs such as Bols Crème de Cacao Brown.



## **BOLS Cherry Brandy**

BOLS Cherry Brandy is a deep red cherry liqueur using fresh cherries from Eastern Europe, where cherry brandy has long been a tradition. The cherry's stone, its kernel, is crushed, giving Bols Cherry Brandy a faint amaretto flavour. Extracts of various selected herbs and spices produce a well balanced liqueur.

The biggest selling Bols Cherry drink is the Singapore Sling, invented in Raffles Hotel, in Singapore. The full, detailed recipe for a Singapore Sling is given away free (along with the glass) with every Singapore Sling sold. At peak the bar sells 3,000 Singapore Slings per day – although sadly they have chosen to pre-mix most of them.