

Meunier Cacao Noir Liqueur

Cacao Noir Dark Chocolate Liqueur is made by both distilling and infusing cacao nibs, creating a depth of aroma and flavor well beyond the common crème de cacao.

- Pairs beautifully with whiskey, brandy, génepy, and coffee
- Highlights fruit and spice notes of great dark chocolate

COCO IN NEW YORK

Stir with ice:

1.5 oz bourbon
0.75 oz **Meunier Cacao Noir Liqueur**
0.75 oz Cocchi Vermouth di
Torino Storico
1 dash orange bitters

Strain into coupe glass.
Garnish with orange peel.



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