

Nux Alpina Walnut Liqueur

Made with fresh green walnuts of the delicate “Weinsberg” variety, steeped for months in grape brandy. Spices and alpine botanicals combine to create a rich, flavorful, all-natural walnut liqueur.

- ❖ Serve neat after hearty meals or in coffee, cream or egg drinks
- ❖ Complements brown spirits and dark fortified wines
- ❖ Produced by Austria's Purkhart family for three generations



Black Manhattan

Stir with ice:

2 oz rye whiskey
1 oz Cocchi Vermouth di Torino
0.5 oz Nux Alpina

Strain into a coupe,
garnish with orange peel

More at alpenz.com

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