



chareau

ALOE LIQUEUR

Inspired by the abundant agriculture and natural beauty of California, Chareau takes the farm-to-table movement into the bar. **This aloe liqueur is an aromatic expression of fresh, high-quality ingredients sourced from local farms and hand crafted in small batches.**

INGREDIENTS

Chareau is an eau de vie infused with cucumber, lemon peel, muskmelon and spearmint then mixed with fresh spring water and juice from the inner filet of the aloe vera leaf. It is finished with a touch of raw cane sugar. **Ingredients are sourced organic when possible, and direct from family farmers in California.**

25% ALC/VOL (50 PROOF)

TASTING NOTES

Chareau liqueur is a perfectly balanced and refreshing blend of native California fruits and botanicals. Subtle hints of cucumber and muskmelon are complemented by a soft minty velvet on the tongue. Lightly herbaceous and not forwardly floral, there is a mild sweetness from the vine fruits and fresh cut aloe that lead to a long and refreshing finish.

“Perfectly Impressive”

- *Bon Appétit*

"96 Points"

- *Wine Enthusiast*



- *Difford's Guide*



ALOE VERA, CUCUMBER, EAU DE VIE, LEMON PEEL, MUSKMELON, SPEARMINT, SUGAR & WATER.





BASIC BEACH

- 1 1/2 OZ VODKA
- 1/4 OZ CHAREAU
- 1 1/2 OZ WATERMELON JUICE
- 1/2 OZ FRESH LEMON JUICE
- 1/4 OZ SIMPLE SYRUP

Build in tin, shake, and double strain. Garnish with fresh watermelon.



LAZY SUNDAY

- 1 1/2 OZ GIN
- 1/2 OZ CHAREAU
- 3/4 OZ FRESH LEMON JUICE
- 1/2 OZ SIMPLE SYRUP
- 2 DASHES CELERY BITTERS
- 2 SLICES CUCUMBER
- 1 BUNCH MINT

Build in tin, shake, and double strain. Top with soda and garnish with fresh mint.



STRAWBERRY FEELS

- 1 1/2 OZ CHAREAU
- 1/4 OZ ABSINTHE
- 3/4 OZ FRESH LIME JUICE
- 1/2 OZ SIMPLE SYRUP
- 1 1/2 OZ SPARKLING WINE
- 2 WHOLE STRAWBERRIES
- 1 BUNCH MINT

Muddle strawberries and mint in collins glass
Add Chareau, absinthe, lime, simple syrup, and crushed ice. Swizzle. Top with sparkling wine and more crushed ice. Garnish with fresh mint.



NOT SO DIRTY MARTINI

- 1 OZ MANZANILLA SHERRY
- 3/4 OZ CHAREAU
- 1/2 OZ GIN
- 2 DASHES CELERY BITTERS
- LEMON PEEL

Stir all ingredients together, strain, and pour into new glass. Garnish with lemon peel twist.



GOING BACK TO CALI

- 1 OZ GIN
- 1/2 OZ CHAREAU
- 3/4 OZ BLANC VERMOUTH
- 3/4 OZ FRESH LEMON JUICE
- 3/4 OZ BELL PEPPER SYRUP
- 2 DASHES HELLFIRE BITTERS

Build in tin, shake, and double strain. Garnish with fresh cucumber.



ALOE DAIQUIRI

- 1 1/2 OZ RUM
- 1/2 OZ CHAREAU
- 1 OZ FRESH LIME JUICE
- 1/2 OZ SIMPLE SYRUP

Build in tin, shake, and double strain. Garnish with lime wheel.