



# BOUVERY CV<sup>®</sup> COCKTAILS

EDITION 1 - MAY 2018

## A LONG STORY SHORT

BouveryCV® uses a gluten free vodka, blended with organic cocoa and natural flavors to create a rich dark chocolate alcoholic journey. From its 1999 inception in Notting Hill, London, Danny Bouvery's interest in blending fine chocolate and vodka (regular occupants of his fridge) led him to experimenting and finally perfecting his secret recipe in New York. Ultimately used to gain access to the best New York parties with a proviso he would bring his naughty libation, Danny continued to share this decadent creation with socialites, and fend off celebrity New York chefs and bar owners wanting the recipe. The development of the chocolate vodka liqueur had improved enough to convince Danny it was time to partner with a distillery, the final piece of the puzzle. The rest is history in the making.

Ladies and Gentlemen, we present to you BouveryCV®, made in the USA, using the finest ingredients.



## WHAT'S IN IT

The organic cacao is low-fat, yet still produces the deep, rich dark chocolate flavor and aromas. Sourced from Peru, Ecuador and the Dominican Republic, with Rainforest Alliance, Fairtrade and UTZ certification. Four times distilled corn vodka using local spring water from Westford Hill in Ashford, CT. The dairy component provides the rich creamy mouth feel, smooth body, viscosity and luscious texture. Consume within 12 months of opening, refrigeration is not required. BouveryCV® sets itself apart from other chocolate liqueur brands by proving that it is a genuinely luxurious artisanal offering. Six years have been spent developing a proprietary BouveryCV® formula and manufacturing process, using natural flavors to produce a truly new and innovative, tastefully unexpected experience.



## B66 SHOT

1.5 oz. BouveryCV®  
0.5 oz. Grand Marnier

Combine both ingredients into cocktail shaker.  
Shake well, strain and pour in chilled shot glass.

### **Note:**

- *Grand Marnier can be replaced with Gran Gala Triple Sec (orange triple sec).*

VENUE: LUDLOW HOUSE NY • BARTENDER: SARAH WOLF

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## BCV® ESPRESSO MARTINI

1.5 oz. BouveryCV®  
1.0 oz. Coffee Liqueur  
1.5 oz. Espresso Shot  
0.5 oz. Premium Vodka

Combine all ingredients into a cocktail shaker  
with ice. Shake well, strain and pour in martini  
glass. Garnish with 3 coffee beans.

VENUE: LUDLOW HOUSE NY • BARTENDER: SARAH WOLF

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## BCV® HOT CHOCOLATE

1.5 oz. BouveryCV®  
4.0 oz. Coffee  
0.5 oz. Grand Marnier  
2.0 oz. Milk (Hot)

Combine all ingredients into a cocktail shaker. Shake well, strain and pour in a glass or cup of your choice. Top with foam and marshmallow.

### **Note:**

- *Grand Marnier can be replaced with Gran Gala Triple Sec (orange triple sec.)*
- *Milk and foam can be replaced with a non dairy substitute. (soy, almond, oat etc.)*

VENUE: SOHO HOUSE MEATPACKING NY • BARTENDER: YUNG DYNAMITE

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## BOUVERY ALEXANDER

1.5 oz. BouveryCV®  
1.5 oz. Cognac  
1.0 oz. Fresh Cream

Combine all ingredients into a cocktail shaker. Shake well, strain and pour in cognac glass. Garnish with sprinkle chocolate shavings.

VENUE: LUDLOW HOUSE NY • BARTENDER: SARAH WOLF

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## BOUVERY SIGNATURE

1.5 oz. BouveryCV\*

1.5 oz. Grey Goose\*

Bar Spoon of Giffard Crème de Banane\*

0.25 oz. Lustau Sherry\*

Combine all ingredients into a cocktail shaker with ice, shake well, strain and pour in glass of choice. Garnish with freeze dried banana slice.

### **Note:**

- *Grey Goose can be replaced with a premium vodka.*
- *Laustau Sherry can be replaced with a dark sherry.*

VENUE: CECCONIS DUMBO BKLYN • BARTENDER: CHRIS HUDNALL

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## CHEEKY NIPPLE

2.0 oz. BouveryCV\*

0.25 oz. Gran Gala Triple Sec

0.25 oz. Maestro Dobel Silver

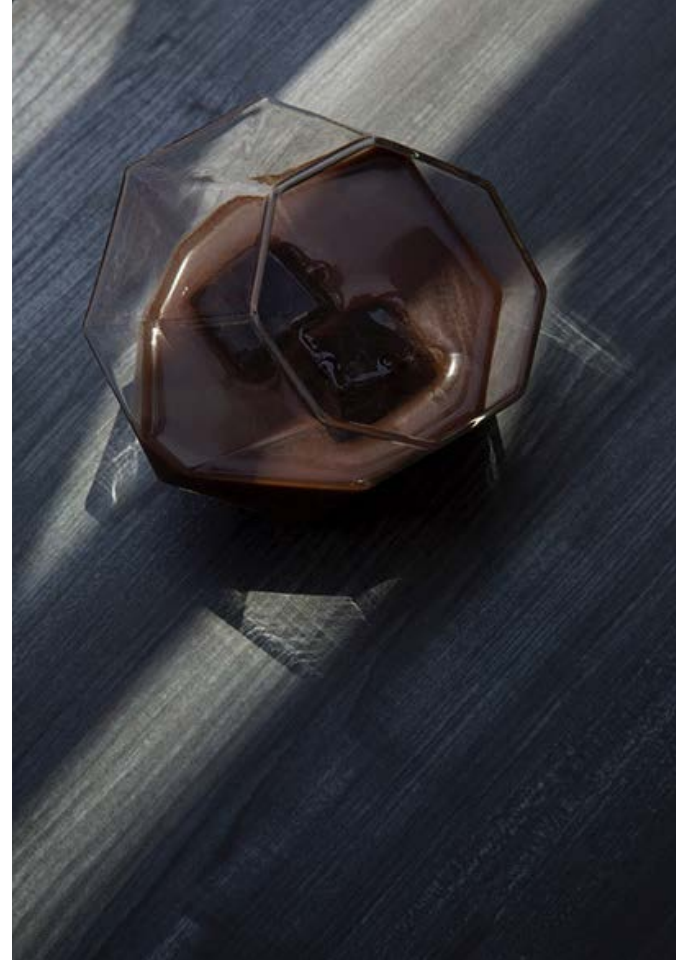
In a shaker pour chilled BCV\*, add ingredients, a few large ice cubes, shake well and strain over one large or two medium ice cubes.

### **Note:**

- *Gran Gala Triple Sec can be replaced with Grand Marnier.*
- *Maestro Dobel Silver can be replaced with a premium tequila blanco.*

VENUE: LUDLOW HOUSE NY • BARTENDER: SARAH WOLF

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## CHERRY POPPIN

### CHOCOLATE MARTINI

0.5 oz. BouveryCV®

1.5 oz. Vanilla Vodka

1.5 oz. Luxardo Cherry Liqueur

Combine ingredients into a cocktail shaker. Shake well, strain and pour in a martini glass with Luxardo cherries.

VENUE: LITM JERSEY CITY • BARTENDER: ANDREA MORIN

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## DR DRE

0.75 oz. BouveryCV®

1.0 oz. Widow Jane Bourbon

0.5 oz. Sweet Vermouth

0.5 oz. Wray and Nephew Rum

Bar Spoon of Luxardo Maraschino

Combine all ingredients into a cocktail shaker with ice. Shake well, strain and pour in martini glass. Garnish with maraschino cherries.

#### **Note:**

- *Widow Jane Bourbon can be replaced with a 10 year single barrel bourbon.*
- *Wray and Nephew Rum can be replaced with a premium white rum.*

VENUE: LUDLOW HOUSE NY • BARTENDER: ANDRE SMIKLE

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## KENTUCKY DEBBIE

1.0 oz. BouveryCV®  
1.5 oz. Bourbon  
2.0 oz. Chilled Mint Tea  
0.5 oz. Simple Syrup  
0.5 oz. Green Chartreuse

Combine ingredients into a cocktail shaker with one ice cube. Whip shake until ice is dissolved. Strain and pour in a tall glass with crushed ice. Top with Mint Leaves and dust with confectionery sugar.

VENUE: LUDLOW HOUSE NY • BARTENDER: DIEGO SANCHEZ

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## LUDLOW FLAME

0.5 oz. BouveryCV®  
1.5 oz. Bourbon  
6 drops Mole Bitters  
0.5 oz. Ancho Reyes®

In a mixing glass full of ice, combine all ingredients and stir. Served on a large ice cube, garnish with large chili.

VENUE: LUDLOW HOUSE NY • BARTENDER: SARAH WOLF

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## ORANGE CHOCOTINI

1.0 oz. BouveryCV®  
1.0 oz. Cacao Bitters  
1.0 oz. Grey Goose Le Orange  
0.5 oz. Fresh OJ

In a shaker pour chilled BCV®, add ingredients, a few large ice cubes, shake well and strain in a coupe glass, garnish with orange twist sliced thinly.

### **Note:**

- Grey Goose Le Orange can be replaced with a premium orange vodka.

VENUE: SOHO HOUSE MEATPACKING NY • BARTENDER: YUNG DYNAMITE

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## THE GRANDE DAME

1.5 oz. BouveryCV®  
0.5 oz. Bourbon  
0.5 oz. Grand Marnier

Add all ingredients in a shaker, add a few large ice cubes, shake well and strain. To be served in a glass of choice.

### **Note:**

- Grand Marnier can be replaced with Gran Gala Triple Sec (orange triple sec).

VENUE: SOHO HOUSE MEATPACKING NY • BARTENDER: BEN FITZGERALD

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## THE TEMPTRESS

0.25 oz. BouveryCV®  
0.75 oz. Antica Formula  
0.5 oz. Siembra Metl Mezcal  
1.5 oz. Casa Noble Reposado

Add all ingredients to a mixing glass, stir and single strain. To be served in a glass of your choice.

### **Note:**

- *Siembra Metl Mezcal can be replaced with a premium mezcal.*
- *Casa Noble Reposado can be replaced with a premium tequila reposado.*

VENUE: SOHO HOUSE MEATPACKING NY • BARTENDER: BEN FITZGERALD

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## THE VELVETEEN RABBIT

0.75 oz BouveryCV®  
1 oz Belvedere Vodka  
1 shot Espresso  
1.25 oz Califa Farms Barista Blend Almond Milk  
Dash of Sea Salt

Add all ingredients in a shaker, add a few large ice cubes, shake well and strain. To be served in a coupe with a dollop of whipped cream as a garnish.

### **Note:**

- *Belvedere Vodka can be replaced with any premium vodka.*
- *Califa Farms Barista Blend can be replaced with any premium nut milk.*

VENUE: NORWOOD NY • BARTENDER: ASHLEY WILLIAMSON

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## TIKI JULEP

Fresh muddled mint  
Dashes of orange bitters  
0.5 oz BouveryCV®  
0.5 oz light ginger syrup  
1 oz plantation original dark (dark rum)  
1.5 oz Bache Gabrielsen tre kors infused pineapple  
(cognac infused pineapple)

Muddle the mint with orange bitters, BouveryCV® & ginger light syrup, add rum and cognac infused pineapple, stir it well and add the tiki garnish.

VENUE: BAR 344 NY • BARTENDER: ADRIEN LEFORT

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## TRADING COMPANY

1.0 oz. BouveryCV®  
1.0 oz. Ginger Syrup  
1.0 oz. Ancho Reyes  
6 Dashes of Orange Bitters  
1.5 oz. Guinness

Combine ingredients into a cocktail shaker with ice. Whip shake, strain and pour in martini glass. Top with Guinness and Orange slice.

VENUE: LUDLOW HOUSE NY • BARTENDER: RAMI SABRI

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