



## SALTED COCOA NIB

THE MIXER

- Subtle notes of chocolate and hints of sea salt for a light mocha syrup with only 8 grams of sugar per ounce
- Made with real Haitian cocoa nibs and raw organic sugar

**BEST WITH:** Coffee, Bourbon, Brandy, Dark Rum, Gin

**TRY THIS:** Mocha, Cold Brew, Old Fashioned, Manhattan

## RECIPES

FOR COFFEE AND COCKTAILS

### COFFEE

#### Dream Weaver

- 2oz coffee or espresso
- 1oz Salted Cocoa Nib
- 2oz dairy or dairy alternative

- 1 For a frothy beverage, combine all in a shaker.
- 2 Shake and serve over fresh ice.

### COCKTAIL

#### Mas Amore

- 2oz whiskey
- ¾oz Salted Cocoa Nib
- ¼oz sweet vermouth
- 2 drops AZBL Mas Mole

- 1 Combine and shake with ice.
- 2 Fine strain into a chilled martini glass.
- 3 Garnish with orange twist.

### MOCKTAIL

#### Chocolate Soda

- 4oz sparkling water
- 1oz Salted Cocoa Nib
- ¾oz lemon juice

- 1 Combine all in a tall glass with ice.
- 2 Stir to combine.
- 3 Garnish with a lemon twist.

WWW.ICONICCOCKTAIL.COM  
@ICONICCOCKTAILCO