

MIX
SOMETHING
Grand

GrandMarnier®
COCKTAIL RECIPES



Grand HISTORY

Created in 1880 by founder Louis-Alexandre Marnier Lapostolle, Grand Marnier® is a premium blend of refined cognacs, sourced from the five best crus (growing regions) in France, and exotic tropical oranges from the Caribbean. The recipe, unchanged since its creation, results in a liqueur with powerful and complex aromas and flavors.

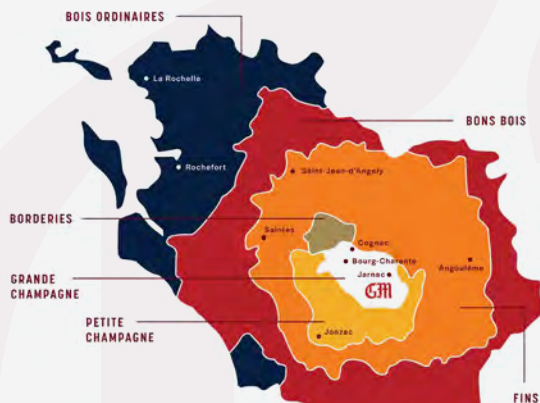
Louis-Alexandre's vision of blending the essence of wild tropical oranges with cognac from France was unconventional and truly the most impressive form of spirits innovation of its time. Grand Marnier is a versatile spirit, enjoyed on the rocks or neat, that is also exceptionally delicious in cocktails.

We invite you to explore the possibilities and taste the **GRAND** difference.

A BLEND OF PREMIUM COGNAC AND

our cognac

Terroir is a French philosophy that suggests the place where something is made or grown is intrinsically linked to what it becomes. The cognac region's soil, wind patterns, and centuries of traditions create our cognac's unique flavors. Our signature blend is sourced from the five best crus.



aging

According to the Bureau National Interprofessionnel du Cognac (BNIC), the official quality grades of cognac are:

V.S.

VERY SPECIAL
or
★★★

Designates a blend in which the youngest cognac is stored at least 2 YEARS in CASK.

2+
YEARS

V.S.O.P

VERY SUPERIOR
OLD PALE or
RESERVE

Designates a blend in which the youngest cognac is stored at least 4 YEARS in CASK.

4+
YEARS

XO

EXTRA OLD

Designates a blend in which the youngest cognac is stored at least 10 YEARS in CASK.

10+
YEARS

HORS
D'ÂGE

BEYOND
AGE

Is a designation which BNIC states is equal to XO, but in practice the term is used by producers to market a high-quality product beyond the official age scale.

10+
YEARS

XXO

EXTRA
EXTRA OLD

Designates a blend in which the youngest cognac is stored at least 14 YEARS in CASK.

14+
YEARS

BITTER TROPICAL CARIBBEAN ORANGES

our oranges

Grand Marnier® is a Curaçao (orange liqueur made with an aged base spirit), distinctive due to its cognac base and ABV of 40%.



Unlike many fruit liqueurs, orange liqueurs are made from the peel of the fruit. The skins are macerated to extract the flavor and aromas, which are then distilled to create our orange essence.



There are two primary orange varieties used to make orange liqueur, bitter and sweet. Some orange liqueurs use one or the other, some use both. Grand Marnier uses only bitter oranges, which is one of the keys to its signature flavor.



Orange peels are harvested when they are green and have the most concentration of flavor.

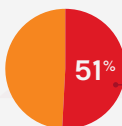
Our Master Blender, Patrick Leger, blends the cognac with the orange essence, which is then rested in large oak vats for up to six months before the final product is poured into its iconic bottle.

MEET THE Grand FAMILY

THE HOUSE OF GRAND MARNIER

◇ CORDON ROUGE ◇

Created in 1880 by Louis-Alexandre Marnier Lapostolle, Grand Marnier® Cordon Rouge is the flagship of the brand and audaciously combines the character of cognac with the intensity of tropical bitter orange. The recipe, which has not changed since it was first created, results in a liqueur with powerful aromas and flavors. It contains 51% of cognac sourced from the five best crus.



51% — COGNAC

AROMA

Attractive orange notes with nuances of candied zests; vanilla flavors from the cognacs.

FLAVOR

Full and ample; bitter orange aromas balanced by sweetness and cognac notes of hazelnuts and toffee. The finish is long and harmonious.

ACCOLADES

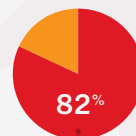
ASCOT 2023
Double Platinum

Beverage Testing Institute
Liqueur 2023
Gold Medal

Global Liqueur Masters 2023
Gold Medal

◇ CUVÉE LOUIS-ALEXANDRE ◇

After years of development we are proud to present the latest addition to our portfolio, Cuvée Louis-Alexandre. Cuvée Louis-Alexandre continues our legacy of combining the nobility of cognac and the exoticism of the bitter orange essence, resulting in an extraordinary and complex spirit. It contains 82% V.S.O.P. cognac from the five best crus.



82%
V.S.O.P.
COGNAC



AROMA

Nose of candied orange with nuances of citrus zests, orange and bergamot essences.

FLAVOR

Candied orange and macerated citrus fruit flavors softened by notes of oak and a touch of vanilla.

ACCOLADES

International Wine & Spirits Competition 2024
Gold Medal – 95pts

◇ CUVÉE DU CENTENAIRE ◇

Introduced in 1927, Grand Marnier Cuvée du Centenaire commemorates the 100th anniversary of the House of Marnier Lapostolle. Cuvée du Centenaire is an exceptional blend of refined XO cognacs from the five best crus combined with the essence of tropical bitter oranges.

It contains 82% of XO cognac.



AROMA

Candied orange scents subtly fused with hints of spices.

FLAVOR

Superb, rich, fine and complex; with candied orange flavors and aromas from the old cognac (mild tobacco and balsamic essences).

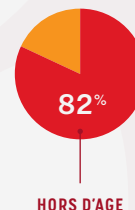
ACCOLADES

International Wine & Spirits Competition 2023
Gold Outstanding – 98pts

Global Liqueur Masters 2023
Gold Medal

◇ GRAND CUVÉE QUINTESSENCE ◇

This limited annual release was first introduced in 2011 as the ultimate expression from the House of Marnier Lapostolle. It is a rare blend of exceptionally old cognacs sourced exclusively from Grande Champagne and special family reserves aged in French oak casks. The blend comes exclusively from 11 selected barrels, among which two are from 1947. It is combined with an exacting double distillation of Grand Marnier's signature wild tropical oranges, and contains 82% of XO cognac.



◇ GRAND CUVÉE RÉVÉLATION ◇

With Grande Cuvée Révélation, Grand Marnier enhances its unique pairings by using XXO cognac and a dash of orange essence. Thanks to an extremely high cognac content – 68 eaux-de-vie exclusively from Grande Champagne aged a minimum of 14 years – Grande Cuvée Révélation represents the ultimate cognac experience.

AROMA

Exceptional depth and length on the palate; fresh and round bitter orange perfectly pairs with exclusive woody, tobacco and dry plum facets.

FLAVOR

Intense woody and tobacco notes of old cognac; finish of wood and walnut, with delicate bitter orange and vanilla facets.

ACCOLADES

TAG Global Spirits Award 2024
Double Gold Medal, 90 Points

New York International Spirits Competition 2023
Double Gold Original

Ultimate Spirits Challenge 2023
Chairman's Trophy



AROMA

Fresh, lively and delectable, lovely orange notes followed by fruity, floral and heavier notes of almond and vanilla.

FLAVOR

Freshness, and delicate taste, mellowness, dry fruits (nuts, peach). Super peacock perception in the mouth with a long, long, aftertaste.

ACCOLADES

International Wine & Spirits Competition (IWSC) 2024
Gold Outstanding – 98pts

EVERY EXPRESSION OF
Grand Marnier®
CAN BE ENJOYED:

neat
(on its own)

**on the
rocks**
(with ice)

Grand COCKTAILS

Since 1880, Grand Marnier's cognac base has made it a fine sipping spirit, an excellent base ingredient for a variety of drinks, and a modifier that elevates any cocktail when used in place of another orange Curaçao. Explore the many ways you can mix something Grand.

BASE SPIRIT

is the spirit that provides the "foundation" of the drink. Usually, this spirit is 40% ABV or more and comprises 70-100% of the spirit in the drink.

SPLIT BASE

uses two or more spirits, usually in equal parts, to build the base of the drink.

MODIFIER

is a spirit used in smaller amounts to add more flavor, complexity and/or character to the drink. When used, modifiers make up about 30% of the spirit in the drink.

sparkling

CREATE SOMETHING
BUBBLY YET REFINED



ccb cfb

grand mimosa

- 1 OZ GRAND MARNIER CORDON ROUGE
- 2 OZ ORANGE JUICE
- 3 OZ SPARKLING WINE

Pour all the ingredients in a wine glass with ice and stir. Garnish with half an orange slice.



mb cb cfb fb

classic champagne cocktail

- 1 OZ GRAND MARNIER CUVÉE LOUIS-ALEXANDRE
- 4 OZ CHAMPAGNE
- 1 SUGAR CUBE
- 4 DASHES OF ANGOSTURA® BITTERS

Stir Cuvée Louis-Alexandre with ice, then strain the mix into a champagne glass. Top with champagne and drop a sugar cube imbued with Angostura Bitters. Garnish with an orange peel.



mb cb cfb fb

bisou bisou

- 1 OZ GRAND MARNIER CORDON ROUGE
- 0.5 OZ SALTED RASPBERRY PURÉE*
- 0.5 OZ LEMON JUICE
- 0.25 OZ SIMPLE SYRUP
- 2 OZ SPARKLING WINE
- 1 DASH OF ORANGE BITTERS

Shake Grand Marnier, salted raspberry purée, lemon, simple syrup and orange bitter together with ice. Serve straight up in a coupe glass, topped with champagne or sparkling wine. Garnish with 2 raspberries on a stick.

*Salted Raspberry Puree — Let 1 kg of frozen raspberry puree (Boiron) thaw. Combine in a blender 3 g of kosher salt, 2 oz of vodka and the raspberry puree.

margaritas

THIS CLASSIC IS BACK IN STYLE
WITH SOME FRESH VARIATIONS



mb cb mf ccb cfb fb

grand margarita

- 1.5 OZ ESPOLÓN® BLANCO TEQUILA
- 0.75 OZ GRAND MARNIER CORDON ROUGE
- 0.75 OZ LIME JUICE
- 0.5 OZ SIMPLE SYRUP (1:1)

Add all ingredients to a shaker tin filled with ice, and shake! Pour the mix in rocks glass with ice. Garnish with a lime wheel.

Make it Spicy – Muddle a chili pepper in the shaker, before shaking all the ingredients with ice. Double strain.



mb cb mf cfb fb

winter grand margarita

- 1.5 OZ ESPOLÓN REPOSADO TEQUILA
- 0.75 OZ GRAND MARNIER CORDON ROUGE
- 0.75 OZ LIME JUICE
- 0.25 OZ SIMPLE SYRUP (1:1)
- 0.25 OZ ST. ELIZABETH ALLSPICE DRAM

Add all ingredients to a shaker tin filled with ice, and shake! Pour the mix in rocks glass with ice. Garnish with a cinnamon stick.



mb cb mf ccb cfb fb

smoky pineapple margarita

- 1.5 OZ MONTELOBOS® MEZCAL ESPADÍN
- 0.75 OZ GRAND MARNIER CORDON ROUGE
- 1 OZ PINEAPPLE JUICE
- 0.5 OZ LIME JUICE
- 0.25 OZ CINNAMON SYRUP

Add all ingredients to a shaker tin filled with ice, and shake! Strain into a double old fashioned glass over fresh ice. Garnish with a pineapple wedge, pineapple frond, and brandied cherry.

shaken

MIX THINGS UP WITH THESE
UNEXPECTED COMBINATIONS



sidecar

1.5 OZ COURVOISIER® VS COGNAC
0.75 OZ GRAND MARNIER CORDON ROUGE
0.75 OZ LEMON JUICE
0.25 OZ SIMPLE SYRUP

Shake all the ingredients together with ice.
Strain the mix in a coupe glass.
Garnish with an orange peel.



grand tropical

1.5 OZ GRAND MARNIER CORDON ROUGE
0.5 OZ WRAY & NEPHEW® OVP RUM
1 OZ PINEAPPLE JUICE
0.5 OZ LIME JUICE

Shake all the ingredients together with ice.
Pour the mix into a highball glass. Add 4 dashes
of Angostura Bitters on the top and a sprig of mint
to garnish.



south slope

0.75 OZ GIN
0.75 OZ APEROL®
0.75 OZ LILLET® BLANC
0.5 OZ GRAND MARNIER CORDON ROUGE
0.5 OZ LEMON JUICE

Shake all the ingredients together with ice.
Serve straight up in a coupe glass.
Garnish with a lemon peel.

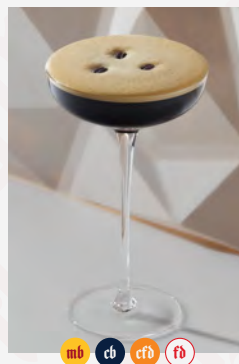


martinique cocktail

1 OZ WHITE RUM
0.5 OZ APPLETON ESTATE® 8 YEAR OLD RUM
0.5 OZ GRAND MARNIER CORDON ROUGE
0.25 OZ AGRICOLE RUM
0.75 OZ LEMON JUICE
0.5 OZ HOUSE GRENADINE*

Shake all the ingredients together with ice.
Served straight up in a coupe glass.
Garnish with a lime wheel.

*Grenadine Syrup — Bring to a boil 1L Pomegranate
Juice with 750g White Sugar. Let it cool down. Add 6 oz
pomegranate molasses and acid from 8 orange twists.



espresso martini

1 OZ SKYY® VODKA
0.75 OZ GRAND MARNIER CORDON ROUGE
0.25 OZ AVERNA®
0.25 OZ CINNAMON SYRUP*
1 ESPRESSO SHOT (1.5 OZ)

Shake all the ingredients together with ice.
Serve straight up in a coupe glass.

*Cinnamon Syrup — Bring to a boil 500g of white sugar
and 500g of water with 3 cinnamon sticks.



grand marnier punch

0.75 OZ COURVOISIER VSOP COGNAC
0.75 OZ APPLETON ESTATE 8 YEAR OLD JAMAICAN RUM
0.5 OZ GRAND MARNIER CORDON ROUGE
0.5 OZ LEMON JUICE
0.25 OZ CINNAMON SYRUP
GARNISH WITH SEASONAL FRUITS

Shake all the ingredients together with ice, strain
into an old fashioned glass over a large ice cube.



stirred

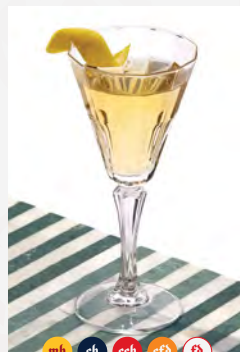
ENJOY THESE REFINED TAKES
ON TRADITIONAL COCKTAILS



grand manhattan

1.5 OZ WILD TURKEY® 101 BOURBON
0.5 OZ GRAND MARNIER CORDON ROUGE
0.5 OZ CINZANO® ROSSO VERMOUTH
1 DASH OF ANGOSTURA BITTERS

Stir all of the ingredients with ice in a mixing glass.
Serve straight up in a coupe glass. Garnish with an
orange twist trimmed with dented scissors.



yellow daisy

1.5 OZ GIN
1 OZ CINZANO EXTRA DRY VERMOUTH
0.5 OZ GRAND MARNIER CORDON ROUGE
A DASH OF ABSINTHE

Stir all of the ingredients with ice in a mixing glass, then
strain into a coupe glass. Garnish with a lemon twist.



grand old fashioned

1 PART GRAND MARNIER CORDON ROUGE
1 PART BOURBON
3 DASHES AROMATIC BITTERS

Pour all the ingredients into an old fashioned glass,
add ice and stir. Garnish with an orange peel.



petit louis

2 OZ AMONTILLADO SHERRY
1 OZ GRAND MARNIER CUVÉE CORDON ROUGE
1 BAR SPOON BROWN CACAO LIQUEUR
3 DASHES MOLE BITTERS
PINCH OF SALT

Stir all of the ingredients with ice in a mixing glass,
then strain the mix into a coupe glass. Garnish with
an orange peel.



nouveau carre

1 OZ GRAND MARNIER CUVÉE LOUIS-ALEXANDRE
1 OZ WILD TURKEY 101 RYE
1 OZ CINZANO ROSSO VERMOUTH
1 BAR SPOON AVERNA
2 DASHES ANGOSTURA BITTERS
2 DASHES PEYCHAUD'S BITTERS

Stir all of the ingredients with ice in a mixing glass., then
strain the mix into an old fashioned glass with a large
ice cube. Garnish with a lemon peel.



grand sangria

1 OZ GRAND MARNIER CORDON ROUGE
0.75 OZ ORANGE JUICE
3 OZ RED WINE SUCH AS RIOJA, SYRAH, OR GRENACHE

Pour all the ingredients into an old fashioned glass,
add ice and stir. Garnish with orange and lemon slices.

frozen

COOL OFF WITH FROSTY VERSIONS
OF FAMILIAR FAVORITES



frozen margarita

1.5 OZ ESPOLÒN TEQUILA REPOSADO
1 OZ GRAND MARNIER CORDON ROUGE
0.75 OZ FRESH LIME JUICE
1 OZ SIMPLE SYRUP

Place all ingredients into blender and add 1.5 cups of crushed ice. Blend until smooth and pour into a frozen glass. Garnish with an orange slice.



frozen garibaldier

1.5 OZ GRAND MARNIER CORDON ROUGE
1 OZ CAMPARI®
0.25 OZ LEMON JUICE
2.5 OZ ORANGE JUICE
0.5 OZ SIMPLE SYRUP

Place all ingredients into blender and add 1.5 cups of crushed ice. Blend until smooth and pour into a frozen glass. Garnish with an orange slice.



frozen mai tai

2 OZ APPLETON ESTATE 12 YEAR OLD RESERVE RUM
0.75 OZ GRAND MARNIER CORDON ROUGE
0.5 OZ FRESH LIME JUICE
0.5 OZ SIMPLE SYRUP
0.75 OZ ORGEAT (ALMOND) SYRUP

Place all ingredients into blender and add 1.5 cups of crushed ice. Blend until smooth and pour into a frozen glass. Garnish with a lime slice.



hot

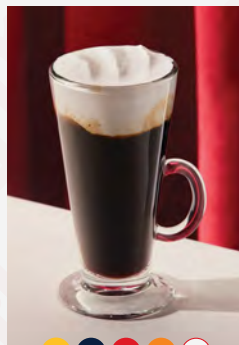
COZY UP TO WARM AND
DECADENT DELIGHTS



grand chocolat

1.5 OZ GRAND MARNIER CORDON ROUGE
5.5 OZ HOT CHOCOLATE (CACAO POWDER + MILK)
1.5 OZ WHIPPED CREAM
GARNISH WITH SOME GRATED NUTMEG ON THE TOP

In a hot toddy glass (8 oz), pour Grand Marnier and hot chocolate first, then top it off with whipped cream.



grand cafe

1.5 OZ GRAND MARNIER CORDON ROUGE
1 BAR SPOON OF SIMPLE SYRUP (0.18 OZ)
3.5 OZ HOT COFFEE (DRIP)
1 OZ WHIPPED CREAM (HEAVY CREAM, DRY SHAKE, OR ISI SYPHON)

In a hot toddy glass (8 oz), pour Grand Marnier and coffee first, then top it off with whipped cream.



grand cider

1.5 OZ GRAND MARNIER CORDON ROUGE
0.25 OZ LEMON JUICE
3 OZ APPLE CIDER
1 DASH OF ANGOSTURA BITTERS
1 BAR SPOON OF ALLSPICE BUTTER (MIX SALTED BUTTER WITH GROUND ALLSPICE)

Warm all the ingredients inside a kettle or a sauce pan. Serve in a 6 oz Irish coffee glass. Add a bar spoon of allspice butter on the top. Garnish with a cinnamon stick.



ELEVATE A VARIETY OF **cocktails** AT A RANGE OF **account types**

mb

MIXOLOGY BAR

- Small groups of friends or couples, 25-44 with high incomes
- Drink/Flavor exploration occasion in the evening or nighttime
- Varied, unique selection of signature drinks and even rare brands
- Highly skilled, well-known bartenders create signature drinks and menu
- Trendsetting staff, educated on spirit and wine categories

cb

COCKTAIL BAR

- Small groups or couples, 25-44 with medium to high incomes
- Premium, cocktail-led occasion with premium brands
- Skilled bartenders making well-known drinks plus house signatures
- Upscale but relaxed with low/medium energy, locally influential
- Premium bar seating or small tables with no or light music

mf

MARGARITA FACTORY

- Food-led gatherings with family, friends and couples, 25-44
- Well-known dishes made consistently at moderate prices
- Extensive drinks/wine/beer list, but mainstream offerings
- Medium-skilled bartenders, well-known drinks or signature cocktails
- Informal and low to mid energy, serving at bar or small tables

ccb

CASUAL COCKTAIL BAR

- Small groups of friends, family or couples catching up, 25-44
- Premium, drinks-led occasion possibly with light bar snacks
- Skilled bartenders making well-known drinks or house signatures
- Upscale but relaxed with low or medium energy
- Bar seating or small tables with no or light music

cfD

CASUAL FINE DINING

- Small groups or couples, 25-44 with medium to high incomes
- Modern dishes made consistently at moderate to high prices
- Extensive drinks/wine/beer list with more premium offerings
- Skilled bartenders making well-known drinks and signature cocktails
- Informal, but upscale with low to mid energy

fd

FINE DINING

- High-income, small groups or couples 35-45+
- Quality, dinner-led occasion with alcohol pairing a key
- Extensive, premium product selection with a sommelier available
- Skilled bartenders making well-known drinks and house signatures
- Unique, service-focused experience with staff often in uniform

ELEVATE A VARIETY OF cocktails

AT A RANGE OF account types

sparkling

margaritas

shaken

		MIXOLOGY BAR	COCKTAIL BAR	MARGARITA FACTORY	CASUAL COCKTAIL BAR	CASUAL FINE DINING	FINE DINING
	COCKTAILS	BARS			DINING		
	grand mimosa				ccb	efd	
	classic champagne cocktail	mb	cb			efd	fd
	bisou bisou	mb	cb			efd	fd
	grand margarita	mb	cb	mf	ccb	efd	fd
	winter grand margarita	mb	cb	mf		efd	fd
	smoky pineapple margarita	mb	cb	mf	ccb	efd	fd
	sidecar	mb	cb		ccb	efd	fd
	grand tropical	mb	cb		ccb	efd	fd
	south slope	mb	cb			efd	fd
	martinique cocktail	mb	cb			efd	fd
	espresso martini	mb	cb			efd	fd
	grand marnier punch	mb	cb			efd	fd

stirred

frozen

hot

		MIXOLOGY BAR	COCKTAIL BAR	MARGARITA FACTORY	CASUAL COCKTAIL BAR	CASUAL FINE DINING	FINE DINING
	COCKTAILS	BARS			DINING		
	grand manhattan	mb	cb			efd	fd
	grand old fashioned	mb	cb		ccb	efd	fd
	nouveau carre	mb	cb			efd	fd
	yellow daisy	mb	cb		ccb	efd	fd
	petit louis	mb	cb			efd	fd
	grand sangria	mb	cb			efd	fd
	frozen margarita	mb	cb	mf	ccb	efd	fd
	frozen garibaldier	mb	cb		ccb	efd	fd
	frozen mai tai	mb	cb		ccb	efd	fd
	grand chocolat	mb	cb		ccb	efd	fd
	grand cafe	mb	cb		ccb	efd	fd
	grand cider	mb	cb		ccb	efd	fd



Grand Marnier®

Live Grand. Go Green. Please Recycle. ♻️

Grand Marnier® Liqueur. 40% alc./vol. (80 Proof).

©2025 Campari America, New York, NY. Drink with style. Drink responsibly.