



## Calisaya Straight

*Pour in a snifter and enjoy!*



## Calisaya on the Rocks

*Pour over ice in a large tumbler.*



## Hot Calisaya

*2 ounces Calisaya  
2 ounces Hot Water*

*Mix in a cup and add lemon and orange zest.*



## Calisaya and Soda

*2 ounces Calisaya Liqueur  
6 ounces Soda Water*

*Pour over ice in a long drink glass.  
Garnish with a slice of orange.*



## Calisaya and Coke

*2 ounces Calisaya Liqueur  
6 ounces Soda Water*

*Pour over ice in a long drink glass.  
Garnish with a slice of orange*



## Calisaya and Tonic

*2 ounces Calisaya Liqueur  
6 ounces Tonic Water*

*Pour over ice in a long drink glass.  
Garnish with a slice of lime.*



## Calisaya and Grapefruit

*2 ounces Calisaya Liqueur  
6 ounces Grapefruit Juice*

*Pour over ice in a long drink glass.  
Garnish with a slice of orange.*



## Calisaya Orange

*2 ounces Calisaya  
6 ounces Orange Juice*

*Pour over ice in a long drink glass.*

## Calisaya Irish Coffee



2 ounces Calisaya Liqueur  
4 ounces Coffee  
2 ounces Irish Whisky  
1 ounce Kalhua  
Heavy Cream

Mix whisky, coffee, Kalhua and Calisaya Liqueur in a glass cup. Add sugar to taste. Heat until hot - not boiling. Top the Irish Coffee with cold heavy cream dropping it slowly over the back of a tablespoon.

## Corretto Calisaya



1 ounce Calisaya Liqueur  
Espresso Coffee

Pour Calisaya into a hot espresso coffee. Add sugar to taste.

## Calisaya Hot Chocolate



2 ounces Calisaya Liqueur  
6 ounces Milk  
3 tablespoons Unsweetened Cocoa Powder  
Sugar

Mix the milk, the cocoa and the sugar and bring to a boil stirring continuously. Adjust the heat and let simmer for five minutes, stirring. Remove from heat, add Calisaya Liqueur and serve in a cup sprinkling with cinnamon.

## Calisaya Custard



16 ounces Milk  
3 Egg Yolks  
3 tablespoons Sugar  
3 tablespoons Flour  
3 ounces Calisaya Liqueur

Mix the egg yolks with flour in a heavy bottomed saucepan. Pour the flour over the egg and sugar mixture. Heat the milk and when almost boiling add it slowly into the saucepan stirring continuously. Put the saucepan over a low heat and stir until the custard thickens. Remove from heat, add Calisaya Liqueur and mix to incorporate.

Add fresh fruit and serve warm.

## Calisaya Over Ice-cream



Calisaya Liqueur  
Vanilla Ice-cream

Pour Calisaya Liqueur over the ice-cream and enjoy!