

KISH APÉRITIF

Imagine the Possibilities

Modern Mixology
by Kristen Kish
Winner & Host of
Bravo's Top Chef

TOP CHEF

From Kristen Kish, Top Chef winner and host, Kish Apéritif is a line of chef-inspired liqueurs designed to elevate anyone's cocktail craft.

- All-Natural
- No Artificial Additives
- No Artificial Colors
- Less Sugars



www.KishAperitif.com
@KishAperitif

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KISH APÉRITIF

KISH SHINE

Rumquat, Rose
and Ginger



KISH BLISS

Sour Cherry,
Pink Peppercorn,
and Licorice



KISH SEOUL

Hibiscus,
Lemon Balm,
and Raw Honey



KISH EARTH

Smoked
Mushroom
Umami



Rumquat Tonic

Mix two ounces of SHINE with 4 ounces of tonic water and serve over ice.



Michigan Mule

Mix one ounce of BLISS, one ounce of vodka, and half ounce of lime juice with ginger beer over ice.



Seoul 75

Combine one ounce of SEOUL, half ounce of lemon juice, and half ounce of simple syrup. Top off with champagne.



The Lower Manhattan

Combine two ounces of EARTH, one ounce of sweet vermouth, two dashes of Angostura bitters, and garnish with cherry.

21% ABV
750mL + 375mL

Created by Kristen Kish, the first woman of color to win Bravo's Top Chef, entrepreneur, author, restaurateur, and the new host of Top Chef is a chef inspired line of cordials, Kish Apéritif. Kish Apéritif brings immense innovation to the liqueur category calling on ingredients like mushroom, smoke, kumquat, ginger, licorice, sour cherries, and peppercorn.