
CABOT TRAIL

MAPLE CREAM

The beautiful Canadian Cabot Trail runs through a rugged landscape of forests, mountains and oceanside cliffs, offering breathtaking vistas along the way. It's with this same spirit of showcasing nature's abundance that we have created an authentic cream beverage that marries the richness of pure Canadian maple syrup with fresh cream.

Cocoa, cinnamon and amaretto merge with the maple, creating a powerful synergy of flavours, resulting in an intensely chocolatey finish and a fine, gossamer-like texture.

CHARACTERISTICS

Made from premium pure maple syrup from Canada, using the freshest creams as well as a blend of grain-based alcohol and rum to craft an authentic Quebec product.

HOW TO SERVE IT

Smooth and delicious, this maple cream can be enjoyed on its own or on the rocks, or used to create multiple twists on coffee. Let the coffee rest for 10 minutes in a glass to allow the alcohol to settle to the bottom. Your guests can then scoop the mousse by the spoonful before savouring the flavoured coffee. You can also drizzle it over ice cream for a delectable dessert.

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CABOT TRAIL

MAPLE CREAM



THE MAPLE GROVE

DRINKS



BOREAL COLADA

INGREDIENTS

- 45 ml (1½ oz.) Cabot Trail Maple Cream
- 45 ml (1½ oz.) pineapple juice
- 15 ml (½ oz.) simple syrup
- 15 ml (½ oz.) lime
- 1 pineapple leaf
- Ice cubes

PREPARATION

- Place liquid ingredients in a shaker.
- Shake vigorously. Double-strain and pour into a chilled coupe glass.
- Garnish with the pineapple leaf.



RUSTIC ESPRESSO

INGREDIENTS

- 30 ml (1 oz.) Cabot Trail Maple Cream
- 30 ml (1 oz.) coffee liqueur
- 30 ml (1 oz.) espresso
- 30 ml (1 oz.) 10% MF milk
- 3 dashes of orange bitters
- Granulated sugar
- Coffee beans
- Ice cubes

PREPARATION

- Rim a collins glass with sugar and add ice cubes.
- Place all ingredients in a shaker. Shake vigorously.
- Double-strain and pour into the chilled glass.



UNGAVA TAIGA

INGREDIENTS

- 30 ml (1 oz.) Cabot Trail Maple Cream
- 30 ml (1 oz.) Ungava Gin
- 15 ml (½ oz.) Drambuie
- 1 rosemary sprig
- Ice cubes

PREPARATION

- Place liquid ingredients in a blender.
- Add a scoop of ice cubes. Blend for 30 seconds.
- Strain over an old-fashioned glass filled with more ice cubes.
- Garnish with the rosemary sprig.



MOUNTIE

INGREDIENTS

- 30 ml (1 oz.) Cabot Trail Maple Cream
- 30 ml (1 oz.) Montenegro Amaro
- 15 ml (½ oz.) sherry
- 1 cherry, destemmed

PREPARATION

- Place liquid ingredients in a blender.
- Add a scoop of ice cubes. Blend for 30 seconds.
- Strain over an old-fashioned glass filled with more ice cubes.
- Garnish with the cherry.

CABOT TRAIL

CANADIAN WHISKY AND
MAPLE SYRUP LIQUEUR

The beautiful Canadian Cabot Trail runs through a rugged landscape of forests, mountains and oceanside cliffs, offering breathtaking vistas along the way. Inspired by Canadian tradition, our liqueur is a unique blend of Canadian whisky and pure premium maple syrup.

COLOUR

Amber with golden highlights.

NOSE

Sustained intensity with dominant maple aromas.

MOUTH

A lightly malted liqueur, accentuated by caramelized notes. The mouth is balanced, flavourful, complex and smooth, with a distinct hint of rye. The bold, round finish delivers a hit of pure maple syrup.

HOW TO SERVE IT

Alone, on the rocks or in a cocktail.

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CABOT TRAIL

CANADIAN WHISKY AND
MAPLE SYRUP LIQUEUR



THE MAPLE GROVE



SUGARBUSH FLIP

INGREDIENTS

- 30 ml (1 oz.) Cabot Trail Maple Whisky Liqueur
- 15 ml (½ oz.) sweet vermouth
- 15 ml (½ oz.) simple syrup
- 1 egg
- 0.5 g nutmeg, grated
- Ice cubes

PREPARATION

- Break the egg into a shaker. Shake well.
- Add the liquid ingredients and ice cubes.
- Shake vigorously again.
- Double-strain into a chilled glass.
- Garnish with the grated nutmeg.



BURT'S CANADIAN COUSIN

INGREDIENTS

- 15 ml (½ oz.) Cabot Trail Maple Whisky Liqueur
- 15 ml (½ oz.) Chic-Choc Spiced Rum

PREPARATION

- Pour the whisky and rum into a glass.



MAPLE MARGARITA

INGREDIENTS

- 30 ml (1 oz.) Cabot Trail Maple Whisky Liqueur
- 30 ml (1 oz.) tequila
- 15 ml (½ oz.) lemon juice
- 15 ml (½ oz.) simple syrup
- 2 g fleur de sel
- Ice cubes

PREPARATION

- Rim a glass with fleur de sel. Add the ice cubes and chill.
- Place all the ingredients in a shaker. Shake vigorously.
- Double-strain into a chilled glass.



MORNING FOG (HOT)

INGREDIENTS

- 30 ml (1 oz.) Cabot Trail Maple Whisky Liqueur
- 15 ml (½ oz.) Grand Marnier
- 90 ml (3 oz.) Earl Grey tea
- 2 strawberries, quartered
- 3 whole allspice berries
- 2 pieces of lemon zest

PREPARATION

- Make the tea.
- Pour all the ingredients into a glass.