

# DORDA

## LIQUEURS

PACKED WITH FLAVOR.  
NOT ARTIFICIAL INGREDIENTS



Available in 750ml  
Chocolate, Sea Salt Caramel and Coconut also available in 50ml



### Our Story

What do you do if every cordial on the market tastes fake? You make it. Named after the family, **Dorda Liqueurs** takes their award-winning **Chopin Rye Vodka** and combine it with real ingredients. The result is a harmonious balance of sweetness and the zest of **Chopin Rye**.

### Product Details

No artificial ingredients • Handcrafted • Award-winning • Family owned • High quality Pure enjoyment • Endless variations • Contains dairy (Dorda Coffee is dairy-free)

### Thoughtfully Handcrafted

**Dorda Liqueurs** bring you the indulgence of the finest dark chocolate, hand-crafted sea salt caramel, coffee or natural coconut flakes blended with the zest of **Chopin Rye Vodka** for an irresistible experience. **Dorda Double Chocolate**, **Sea Salt Caramel**, **Coffee** or **Coconut** are decadent, sweet, salty, zesty and pure enjoyment.

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## LIQUEURS



### Recipes

Enjoy **Dorda** neat, in a cocktail or coffee, over ice cream or baking — the variations are endless.

#### Dorda Espresso Martini



1 ounce **Chopin Rye Vodka**  
1 ounce **Dorda Coffee Liqueur**  
1 ounce espresso  
1/3 ounce simple syrup  
Garnish: 3 coffee beans

Pour all ingredients into a shaker with ice. Shake well and pour into a chilled cocktail glass. Garnish with coffee beans.

#### The Café Tonic



1 3/4 ounces **Dorda Coffee Liqueur**  
6 ounces tonic water  
Simple Syrup to taste  
Garnish: Grapefruit Zest

Pour **Dorda Coffee** into a highball glass filled with ice and simple syrup. Top with tonic water. Stir and garnish with grapefruit zest.

#### Inside Out Caramel



3 ounces **Dorda Sea Salt Caramel Liqueur**  
2 ounces **Chopin Rye Vodka**  
1 ounce **Dorda Double Chocolate Liqueur**  
Whipped cream

Add ingredients into a shaker. Shake well and strain into a glass. Top with whipped cream.

#### Salted Caramel Milkshake



1 part **Dorda Sea Salt Caramel Liqueur**  
2 parts milk  
4 parts vanilla or chocolate ice cream

Blend ingredients together. Top with chocolate syrup, whipped cream and garnish.

#### WFH (Working from Home)



1 part **Dorda Sea Salt Caramel Liqueur**  
3 parts hot coffee

Mix coffee and **Dorda Sea Salt Caramel Liqueur** in a mug and top with whipped cream garnish. (Additional milk/cream & whipped cream if desired)

#### Dorda Painchiller



1 1/2 ounces Mezcal  
3/4 ounce **Dorda Coconut Liqueur**  
3/4 ounce Fresh Orange Juice  
3/4 ounce Pineapple Juice  
1/4 ounce Coco Real Coconut Cream  
Fresh Grated Nutmeg  
Pineapple Leaves  
Orange Slice

Build first five ingredients in a large shaker tin. Add a scoop of ice, cap and shake vigorously for 8 seconds. Strain with a Hawthorne strainer over pebble or crushed ice into a Collins style or Tiki glass. Grate fresh nutmeg over the top, garnish with the orange slice and pineapple leaves.

Visit [DordaLiqueurs](https://DordaLiqueurs.com) for more indulgent recipe ideas.

Please Drink Responsibly. 18% Alc. by Vol., Product of Poland, Imported by Chopin Imports, Wilmington, DE