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HOLIDAY PAIRING GUIDE

NEW YORK | FLORIDA | LAS VEGAS



DAVIDOFF SIGNATURE TORO

SIZE / FORMAT: 6 x 54 / TORO

WRAPPER: Ecuador

BINDER: Dominican Republic

FILLER: Dominican Republic

INTENSITY: ● ◐ ○ ○ ○

1/3: Subtle notes of oak wood combine with aromas of barley and toasted wheat



2/3: Balanced cream and brown sugar complemented by scents of floral spices



3/3: Smooth flavours of cedar wood and dried fruit pair with black pepper



MORNING COFFEE

INGREDIENTS

Cognac - 1 1/2 Ounces

Espresso - 1/2 Ounce

Cinnamon / Brown Sugar Simple Syrup -
1/2 Ounce

Condensed Milk - 1 Ounce

Almond Milk - 1/2 Ounce

Torched Cinnamon Stick Garnish

PREPARATION

Pour all liquid ingredients into mixing glass with ice. Place cover for mixing glass and shake strongly for approximately 10 seconds. Strain into martini glass or on the rocks. Torch one end of cinnamon stick and stir into drink.

CINNAMON / BROWN SUGAR SIMPLE SYRUP

Recipe is enough to make 6 cocktails. Heat 3 ounces of water with 3 ounces of brown sugar, include a single cinnamon stick and pour into an enclosed glass / bottle for cooling and storage. Shelf life of one month.



DAVIDOFF WINSTON CHURCHILL

«THE LATE HOUR SERIES» CHURCHILL

SIZE / FORMAT: 7 x 48 / CHURCHILL

WRAPPER: Ecuador

BINDER: Mexico

FILLER: Dominican Republic and Nicaragua

INTENSITY: ● ● ● ● ○

1/3: Pronounced notes of black coffee are complemented by vintage leather and spice



2/3: Deep undertones of vintage leather combine with dark chocolate and cream



3/3: Intense aromas of black pepper and oak wood pair with distinct flavours of malt



LATE NIGHT COFFEE

INGREDIENTS

Rye Whiskey - 1 1/2 Ounces

Cinnamon / Brown Sugar Simple Syrup -
1/2 Ounce

Espresso - 1/4 Ounce

Dash of Chocolate Bitters

Orange Zest Garnish

Brandied Cherry Garnish

PREPARATION

Pour all liquid ingredients into mixing glass with ice. Stir ingredients for approximately 20-25 seconds. Strain into rocks glass with large cube of ice. Add brandied cherry, including some of the syrup, and stir in glass.

CINNAMON / BROWN SUGAR SIMPLE SYRUP

Recipe is enough to make 6 cocktails. Heat 3 ounces of water with 3 ounces of brown sugar, include a single cinnamon stick and pour into an enclosed glass / bottle for cooling and storage. Shelf life of one month.



DAVIDOFF NICARAGUA TORO

SIZE / FORMAT: 5 1/2 x 54 / TORO

WRAPPER: Nicargaua

BINDER: Nicaragua

FILLER: Nicaragua

INTENSITY: ● ● ● ● ○

1/3: Aromatic spice complemented by undertones of wood and caramel



2/3: Balanced flavours of coffee and chocolate blended with notes of cream



3/3: Subtle notes of leather finished with intensified aromas of spice and pepper



BISCUIT

INGREDIENTS

Aged Rum - 1 1/2 Ounces

Amaretto - 1/2 Ounce

Cinnamon / Brown Sugar Simple Syrup -
1/2 Ounce

Espresso - 1 Ounce

Topped with Foamed Milk

Cinnamon Powder

PREPARATION

Pour all ingredients into coffee mug. Warm up approximately 3 ounces of milk and bring to a thick foam. Pour in about one ounce of milk and 2 scoops of foam. Include a light sprinkle of cinnamon powder.

CINNAMON / BROWN SUGAR SIMPLE SYRUP

Recipe is enough to make 6 cocktails. Heat 3 ounces of water with 3 ounces of brown sugar, include a single cinnamon stick and pour into an enclosed glass / bottle for cooling and storage. Shelf life of one month.



DAVIDOFF YEAR OF THE HORSE

SIZE / FORMAT: 6 1/2 x 55 / TORO ESPECIAL

WRAPPER: Ecuador

BINDER: Ecuador

FILLER: Dominican Republic

INTENSITY: ● ● ● ○ ○

1/3: Sweet creaminess with notes of milk chocolate, the retrohale reveals herbal tones and earthy leather undertones



2/3: Flavours darken as chocolate take centre stage, its richness balanced by a hint of wood, along with notes of sweet milk coffee



3/3: The cigar now reveals its heart of roasted hazelnuts, mingling with black pepper and earthy notes. Creaminess returns to soften the experience



MATCHA LEMONADE

INGREDIENTS

Matcha powder - 1 teaspoon

Fresh lemon juice - 2 ounces

Honey - 1 to 2 teaspoons

Fresh mint leaves - 6 to 8

Sparkling water

Garnish with lemon wedge or mint sprig

PREPARATION

Pour all liquid ingredients into mixing glass with ice, with the exception of sparkling water. Shake vigorously for approximately 5 seconds, strain into rocks glass or martini glass. Top off beverage with sparkling water and garnish.



DAVIDOFF ANIVERSARIO «DOUBLE R»

SIZE / FORMAT: 7 1/2 x 50 / DOUBLE CORONA

WRAPPER: Ecuador

BINDER: Dominican Republic

FILLER: Dominican Republic

INTENSITY: ● ● ● ○ ○

1/3: Warm notes of cedar wood and cream complemented by herbal aromas



2/3: Citrus and fresh spice dominated by savory notes of roasted nuts



3/3: Hints of fresh spice harmonise with flavours of walnuts and cedar wood



BOURBON PIE

INGREDIENTS

Bourbon - 1 1/2 Ounces

Cinnamon / Brown Sugar Simple Syrup -
1/2 Ounce

Dash of Chocolate Bitters

Dash of Orange Bitters

Brandied Cherry Garnish

PREPARATION

Pour all liquid ingredients into mixing glass with ice. Stir ingredients for approximately 20-25 seconds. Strain into rocks glass with large cube of ice. Include brandied cherry, squeeze oils from orange zest on cocktail surface and rim glass for aroma.

CINNAMON / BROWN SUGAR SIMPLE SYRUP

Recipe is enough to make 6 cocktails. Heat 3 ounces of water with 3 ounces of brown sugar, include a single cinnamon stick and pour into an enclosed glass / bottle for cooling and storage. Shelf life of one month.



DAVIDOFF GRAND CRU ROBUSTO

SIZE / FORMAT: 5 1/4 x 52 / ROBUSTO

WRAPPER: Ecuador

BINDER: Dominican Republic

FILLER: Dominican Republic

INTENSITY: ● ● ○ ○ ○

1/3: Creamy notes of oak wood complemented with fragrances of dried fruit



2/3: Delectable hazelnuts mingle with flavours of wheat and liquorice



3/3: Fresh spices and dried flowers balanced with intensified aromas of oak wood



HONEYSUCKLE

INGREDIENTS

Gin - 1 1/2 Ounces

Ginger / Honey Simple Syrup -
1/2 Ounce

Dash of Herbal Aperitif

Dash of Lavender Bitters

Dash of Orange Bitters

Lemon Zest Garnish

PREPARATION

Pour all liquid ingredients into mixing glass with ice. Stir ingredients for approximately 20-25 seconds. Strain into rocks glass with large cube of ice. Squeeze lemon zest garnish over liquid to release oils as garnish for scent and place into drink.

GINGER / HONEY SIMPLE SYRUP

Recipe is enough to make 6 cocktails. Heat 3 ounces of water with 3 ounces of honey, include about 3 small slices of ginger and pour into an enclosed glass / bottle for cooling and storage. Shelf life of one month.



DAVIDOFF NICARAGUA BOX PRESSED TORO

SIZE / FORMAT: 6 x 52 / TORO

WRAPPER: Nicaragua

BINDER: Nicaragua

FILLER: Nicaragua

INTENSITY: ● ● ● ● ○

1/3: Aromatic spice complemented by undertones of wood and caramel



2/3: Balanced flavours of coffee and chocolate blended with notes of cream



3/3: Subtle notes of leather finished with intensified aromas of spice and pepper



RUM COCOA

INGREDIENTS

Aged Rum - 1 1/2 Ounces
Clove / Brown Sugar Simple Syrup - 3/4 Ounce
Dash of Orange Bitters
Dash of Chocolate Bitters
Brandied Cherry Garnish

PREPARATION

Pour all liquid ingredients into mixing glass or rocks glass with ice. Stir for approximately 20-25 seconds. Strain into rocks glass with large cube of ice. Place brandied cherry in glass and stir in glass.

CLOVE / BROWN SUGAR SIMPLE SYRUP

Recipe is enough to make 6 cocktails. Heat 3 ounces of water with 3 ounces of brown sugar, include 3 clove buds and pour into an enclosed glass / bottle for cooling and storage. Shelf life of one month.



DAVIDOFF COLORADO CLARO «DOUBLE R»

SIZE / FORMAT: 7 1/2 x 50 / DOUBLE CORONA

WRAPPER: Ecuador

BINDER: Dominican Republic

FILLER: Dominican Republic

INTENSITY: ● ● ● ● ◐

1/3: Starts off with notes of spice, oak wood and leather



2/3: Sweeter notes are present, flavours of nuts, coffee and spice



3/3: Woody notes remain with more spice, coffee and leather



MEZCALO

INGREDIENTS

Mezcal - 1 1/2 Ounces

Cinnamon / Brown Sugar Simple Syrup -
1/2 Ounce

Dash of Chocolate Bitters

Dash of Orange Bitters

Torched Cinnamon Stick

Lemon Zest Garnish

PREPARATION

Pour all liquid ingredients into mixing glass with ice. Stir ingredients for approximately 20-25 seconds. Strain into rocks glass with large cube of ice. Toast cinnamon stick and stir in glass. Squeeze oils from lemon on cocktail surface and rim glass for aroma.

CINNAMON / BROWN SUGAR SIMPLE SYRUP

Recipe is enough to make 6 cocktails. Heat 3 ounces of water with 3 ounces of brown sugar, include a single cinnamon stick and pour into an enclosed glass / bottle for cooling and storage. Shelf life of one month.



DAVIDOFF ANIVERSARIO No.3

SIZE / FORMAT: 6 x 50 / TORO

WRAPPER: Ecuador

BINDER: Dominican Republic

FILLER: Dominican Republic

INTENSITY: ● ● ● ○ ○

1/3: Warm notes of cedar wood and cream complemented by herbal aromas



2/3: Citrus and fresh spice dominated by savoury notes of roasted nuts



3/3: Hints of fresh spice harmonise with flavours of walnuts and cedar wood



ISLAY POT

INGREDIENTS

Islay Scotch - 2 Ounces

Honey Simple Syrup - 1/2 Ounce

Dash of Orange Bitters

Lemon Zest Garnish

PREPARATION

Pour all liquid ingredients into mixing glass or rocks glass with ice. Stir for approximately 20-25 seconds.. Strain into rocks glass including large ice cube. Squeeze lemon zest garnish over liquid to release oils as garnish for scent and place into drink.

HONEY SIMPLE SYRUP

Recipe is enough to make 6 cocktails. Heat 3 ounces of water with 3 ounces of honey and pour into an enclosed glass / bottle for cooling and storage. Shelf life of one month.



DAVIDOFF ROYAL RELEASE ROBUSTO

SIZE / FORMAT: 5 1/2 x 55 / GRAN ROBUSTO

WRAPPER: Dominican Republic

BINDER: Ecuador

FILLER: Dominican Republic

INTENSITY: ● ● ● ○ ○

1/3: Elegant and very smooth flavours of oak wood, leather and fresh spices



2/3: Spiciness appears, with tastes of roasted almonds, milk chocolate and cream



3/3: Intensified flavors of spice, wood, almonds and chocolate



THE ELDER

INGREDIENTS

Añejo Tequila - 1 1/2 Ounces

Cinnamon / Clove / Honey Simple Syrup
- 3/4 Ounce

Dash of Agave Bitters

Dash of Orange Bitters

Orange Zest Garnish

Brandied Cherry Garnish

PREPARATION

Pour all liquid ingredients into mixing glass or rocks glass with ice. Stir for approximately 20-25 seconds. Strain into rocks glass including large ice cube. Add brandied cherry garnish and stir into glass. Squeeze oils from orange on cocktail surface and rim glass for aroma.

CINNAMON / CLOVE / HONEY SUGAR SIMPLE SYRUP

Recipe is enough to make 6 cocktails. Heat 3 ounces of water with 3 ounces of brown sugar, include a single cinnamon stick and pour into an enclosed glass / bottle for cooling and storage. Shelf life of one month.



WINSTON CHURCHILL

«THE ORIGINAL SERIES» CHURCHILL

SIZE / FORMAT: 6 7/8 x 47 / CHURCHILL

WRAPPER: Ecuador

BINDER: Mexico

FILLER: Dominican Republic and Nicaragua

INTENSITY: ● ● ● ◐ ○

1/3: Smooth hints of leather and nuts mingle with flavours of cream



2/3: Bouquets of pepper and dark coffee complement rich notes of wood



3/3: Dashes of aromatic spice finish with traces of wood and cream



CREAM OF RUM

INGREDIENTS

Aged Rum - 8 Ounces

Condensed Milk - 8 Ounces

Coconut Milk - 6 Ounces

Almond Milk - 6 Ounces

Orange Cordial - 4 Ounces

Nutmeg Powder - 2 Tbsps

Cinnamon Sticks - 6 Sticks

Clove buds - 8-10 buds

Recipe listed produces

32 ounces (Quart) for sharing.

PREPARATION

Pour all ingredients into a small pot to low heat. Do not bring to a boil, but allow for spices to sit in liquid mix. Once flavours have blended well, remove from heat and allow to cool down. Pour into container and store in refrigerator. Shelf life approximately 2 weeks.



STORE LOCATIONS

NEW YORK

515 Madison Avenue
New York, NY 10022
212.751.9060

1390 Avenue of the Americas
New York, NY 10019
212.757.3167

156 Broadway
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LAS VEGAS

3200 S. Las Vegas Blvd.
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