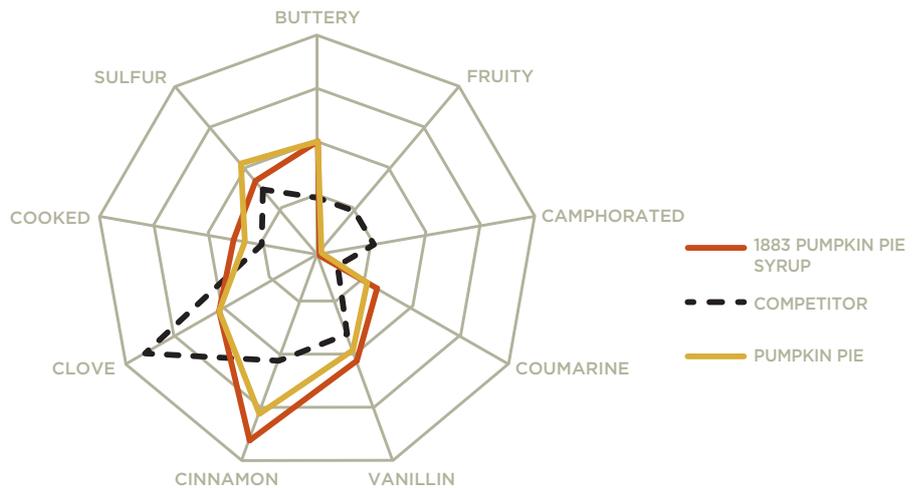


COMFORTING PUMPKIN PIE

The amber colour of this 1883 Syrup announces the warmth of its spicy notes. Its cinnamon and clove bouquet offers an intensity that rewards the senses. In the mouth, its pumpkin and vanilla accents awaken the taste buds with their generous aromas and the promise of our favourite holiday treats.

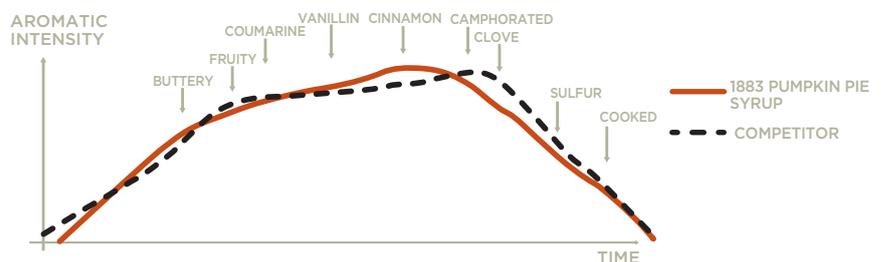
AUTHENTICITY

1883 perfectly captures the warmth of pumpkin pie in an infinitely comparable syrup.



PURITY AND INTENSITY

The spiced notes so characteristic of this traditional fall dessert delicately blend with its sweet, cooked notes. The intense flavour of pumpkin accompanies each taste.



The indulgent spiced notes in this 1883 Syrup add a touch of energy and vigor to coffees and teas, while its sweeter vanilla notes are a perfect mix with milkshakes and smoothies. Its cooked notes and delectable flavour make all the difference in cocktails with or without alcohol. 1883 Pumpkin Pie Syrup is also ideal for desserts.



Hot drinks



Frappes, Milkshakes, Smoothies



Cocktails with & without alcohol



Desserts



FALL HARVEST PUMPKIN CHAI

A perfect seasonal pairing of pumpkin and chai spices.



INGREDIENTS

1 oz. 1883 Pumpkin Pie Syrup
10 oz. steamed vanilla chai tea

GARNISH

Cinnamon stick

INSTRUCTIONS

Combine ingredients in a 12 oz. cup and stir.
Garnish and serve.



PUMPKIN CARAMEL LATTE

A smoothly sweet pairing with all the warmth pumpkin has to offer.



INGREDIENTS

½ oz. 1883 Pumpkin Pie Syrup
½ oz. 1883 Caramel Sauce
2 shots espresso
8 oz. steamed milk

GARNISH

Whipped cream & caramel sauce

INSTRUCTIONS

Combine ingredients in a 12 oz. cup and stir.
Garnish and serve.



PUMPKIN SPICE HOT COCOA

Warm chocolate enhanced with the rich custard and spice notes of pumpkin pie.



INGREDIENTS

¾ oz. 1883 Pumpkin Pie Syrup
2 oz. 1883 Dark Chocolate Sauce
8 oz. whole milk

GARNISH

Whipped cream, grated orange zest and a cinnamon stick

INSTRUCTIONS

Steam chocolate sauce and milk until hot. Add 1883 Pumpkin Pie Syrup to a warm 12 oz. cup and fill with hot chocolate.
Stir, garnish and serve.