









Accentuate the base of any Kir, or add flavor to classics like a mojito!

## KIR ROYALE

→ INGREDIENTS

½ oz Crème de Cassis 5 oz Champagne Lemon Twist → INSTRUCTIONS

Pour Crème de Cassis into a Champagne flute. Top with Champagne, or dry sparkling wine. Garnish with a lemon twist.



FOR MORE INFO REGARDING THIS PRODUCT VISIT PREISSIMPORTS.COM



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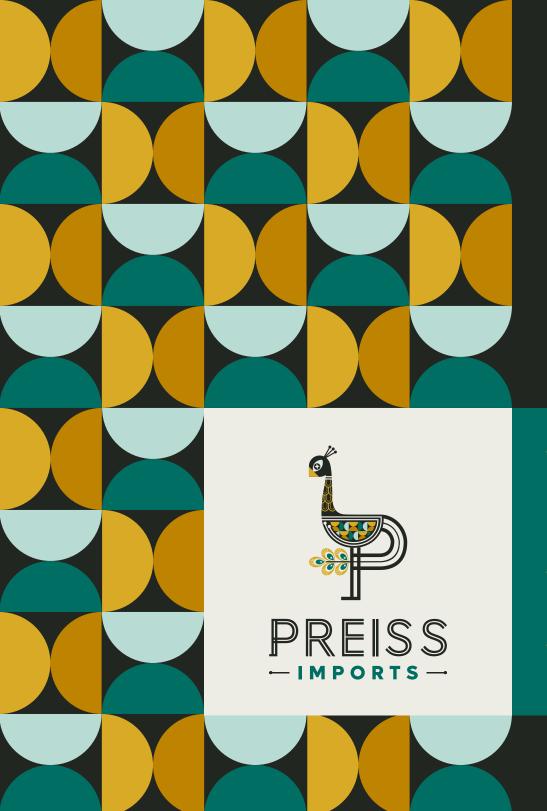
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# PRINTING INSTRUCTIONS

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- → Make sure the page is set to landscape orientation (11" x 8.5") in page setup.
- → Select double, or two-sided printing, and then select the "flip on short edge" option.