

CHELLY™

COCKTAIL GUIDE



ABOUT CHELLY

OUR GOAL IS TO INSPIRE MOMENTS OF
UNITY AND TO REFRESH YOUR SPIRIT!

*Dangerously
Delicious*



**SOURCED AND DISTILLED LOCALLY.
STRONG AS TEQUILA, THIN AS VODKA,
LESS SUGAR THAN YOUR OTHER
LIQUEURS & LIMONCELLO'S**



Big
Kick



Natural
Flavors



Sip, Shoot
or Mix

OUR NEW-AGE INFUSED LIMONCELLO BRINGS PEOPLE TOGETHER WITH THE PERFECT BLEND OF LEMON FUN AND FLAVOR. AN OLD-WORLD LIMONCELLO RE-MADE FOR THE MODERN GET-TOGETHER. OUR AWARD WINNING FAMILY RECIPE MERGES THE FLAVOR AND TEXTURE OF A LEMON LIQUEUR AND A HIGH-OCTANE GRAIN NEUTRAL SPIRIT THAT YOU CAN SIP TO SAVOR, SHOOT FOR THE SWEET HEAT, OR MIX IT TO MATCH YOUR MOOD!



C.E.O. & FOUNDER
NICK GUERRIERI



MASTER DISTILLER
HUNTER GOHEEN



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THE IMPOSTER

1½ OZ CHELLY

½ OZ APEROL

¾ OZ GRAPEFRUIT JUICE

TOP WITH TONIC

GARNISH: GRAPEFRUIT PEEL &
ROSEMARY SPRIG

GLASSWARE: WINE GLASS

METHOD: COMBINE INGREDIENTS IN
GLASS OVER ICE. TOP WITH TONIC.
GARNISH AND ENJOY!

CHELLY TIP: EXPRESS ROSEMARY AND
GRAPEFRUIT OVER GLASS FOR THE
FRESHEST COCKTAIL.

CHELLY RECOMMENDS: USING
FEVER TREE MEDITERRANEAN TONIC.