

BAALBAK® *ARAK*

LEBANON'S
HERITAGE
IN A GLASS



WHAT IS ARAK?



Arak, Lebanon's most cherished national spirit, is a traditional anise-flavored distillate celebrated across the Middle-East and the Mediterranean.

It is carefully distilled three times from fine grape wines infused with aromatic aniseeds, resulting in a clear, potent, and highly fragrant liquor.

Deeply embedded in the lebanese culture, arak is enjoyed both during festive celebrations and casual moments, embodying warmth, heritage, and conviviality.

TASTE & AROMA

Our Arak Baalbak offers a smooth, slightly sweet profile complemented by a distinct aniseed aroma.

Its herbal fragrance is layered with hints of licorice and spice, creating a captivating sensory experience that transports you to Lebanon's rich traditions with every sip.

ARAK COCKTAILS



INGREDIENTS:

60 ml. Arak Baalbak
30 ml. Dry vermouth
Lemon twist or olive for garnish.

INSTRUCTIONS:

Fill a mixing glass with ice.
Pour in the arak and dry vermouth.
Stir well until the mixture is chilled.
Strain into a chilled martini glass.
Garnish with a lemon twist or an olive
for an elegant touch.

INGREDIENTS:

60 ml. Arak Baalbak
30 ml. Orange liqueur
(Cointreau or Grand Marnier)
Orange Slice for garnish

INSTRUCTIONS:

Shake all ingredients with ice and strain into a chilled glass.
Garnish with an orange slice.
This creates a sweet, citrusy, and aromatic cocktail.



THE HERITAGE OF ARAK BAALBAK

Crafted with dedication, Arak Baalbak has been perfected by four generations of master distillers.

We select Lebanon's finest grapes and the highest quality Hiine aniseeds in preparation for a perfect craft. A meticulous fermentation and a triple distillation follow to ensure purity and excellence.

However the true magic lies in aging. It allows the spirit to mature and develop its character over time.

This holistic process, filled with secrets and craftsmanship, gives Arak Baalbak its distinguished identity, rendering it a truly refined and artisanal spirit.

Experience a taste of Lebanon's rich tradition with every sip.

HOW TO ENJOY ARAK



For the best experience, serve Arak Baalbak cool.

Traditional preparation involves diluting it with cold water. This causes the clear spirit to turn into a beautiful cloudy white due to the release of anise oil. You may also add ice cubes for extra freshness.

• AUTHENTIC •

Drink neat in a small traditional glass, similar to a shot glass. Serve cold.

• MILD •

Mix one part arak with two parts water.

Perfect in a short or long glass.

Add ice cubes.

• REFRESHING •

Dilute further with one part arak and five parts water.

Add ice cubes.

