

  
moxYcello®



Italian-Style Liqueurs

Women Owned

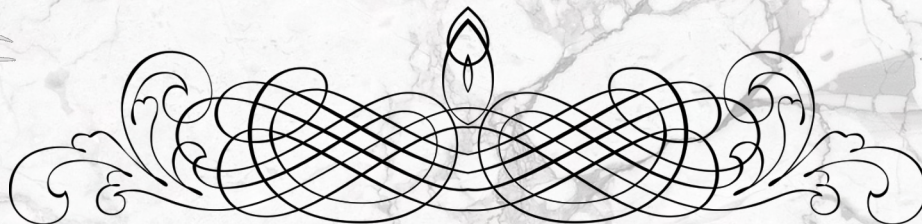
Colorado Made

Hand-Crafted, Small Batch

Full Strength 80 Proof

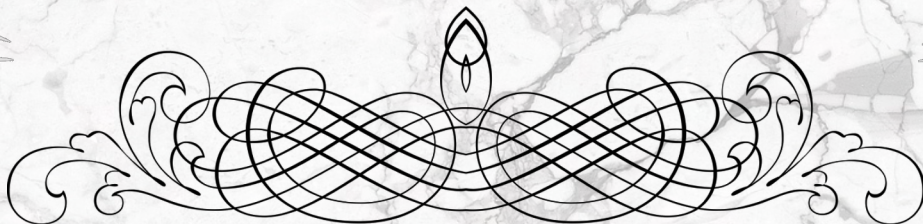
Powerfully re-imagined flavors

Engineered to elevate cocktails



# moxYcello<sup>®</sup>

- 4 powerfully re-imagined Flavors to elevate your Cocktail experience.
- Ginger, KONA Espresso, Limone, Orange
- Private Event Space
- Preferred Catering List
- Signature Cocktails
- 30+ cocktails to choose from, Or create the signature cocktail worthy of your special event.
- Testimonials
- Location



# Four Fabulous Full-Strength Flavors

## moxYcello Ginger



This handcrafted liqueur of organic ginger with a hint of vanilla bean offers your palate a spicy, sweet, slow clean finish that makes you want to come back for more. Best for your craft cocktail to transform any flavor you know and create new cocktails you have never tasted before. **\$34**

## moxYcello KONA Espresso



It's 100% KONA French Roast from Hawaii that delivers a rich prominent aroma in a bold unforgettable flavor. This is a liqueur that invokes flavors of vanilla bean, notes of bittersweet dark chocolate, roasted nuts, and a hint of smoke. A unique expression of a familiar sought-after liqueur. **\$39**

## moxYcello Orange



**BOLD** flavor. Higher ABV. Not too sweet. It's a unique expression of a common liqueur. The aroma is undeniable with pure orange zest, accompanied by a note of floral and hint of spice; combined, it piques your palate's curiosity, too. Enjoy this liqueur as an after-dinner sipper or added to your cocktails for a reinvigorating splash of flavor. **\$34**

## moxYcello Limone



We wanted to name our lemon liqueur "Lemon Bomb" for its explosion of flavor, but instead stayed with the familiar: Limone. This preparation honors Limoncellos of Italy with added secrets of our own. What's the difference? The aroma is undeniable with pure lemon zest hitting your senses and never too sweet! **\$34**

# moxYcello<sup>®</sup>

## Private Event Space

Event space for your bridal party, ladies night out or any special occasion when you want a dedicated team crafting your cocktails all designed around you.



# moxYcello<sup>®</sup>

Private Event Space  
How to book a date



The moxYcello Tasting Room is perfect for those looking to create a memorable event, with customizable options and a focus on high-quality, artisan cocktails.

Our Tasting Room located in Littleton, CO, provides an exclusive atmosphere where guests can enjoy handcrafted, bold-flavored liqueurs in a stylish setting.

Whether it's related to your bridal event, special celebration, birthday, holiday party or corporate gathering, moxYcello's attention to detail and commitment to excellence make it an ideal choice for a private event.

Minimum of \* 10 people to reserve. Maximum of 23 seated or 35 standing. \*Minimum booking starts at \$350 for a 2-hr event and varies based upon the day of the week.

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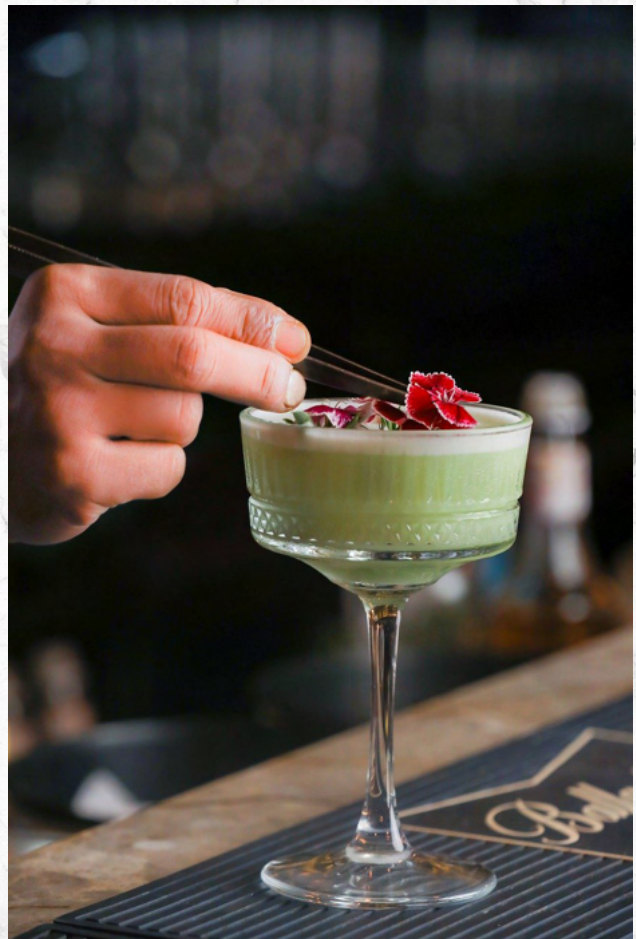
Schedule a cocktail crafting  
session

Let us help you create  
an unforgettable  
signature cocktail for  
you and your guests.

Schedule a private  
consultation dedicated  
to crafting the perfect  
libation in our tasting  
room. Or, select from  
our more than 30  
cocktail recipes.

Contact us:

[info@moxycello.rocks](mailto:info@moxycello.rocks)



[info@moxycello.rocks](mailto:info@moxycello.rocks)

# Preferred Caterers

## Chef Beth Levine

Personal Chef & Event Caterer

Cooking & Baking Lessons

Allergen Friendly Meals

Beth Levine, raised in rural upstate New York by a Jewish mother who loved cooking and baking, developed a passion for food early on. She started making and selling pastries as a teenager to fund her hobby and support charity. In college, she focused on health and nutrition, creating healthier desserts with alternative ingredients. After college, Beth pursued her dream of providing allergen-friendly meals and snacks in New York before moving to Colorado to continue her entrepreneurial journey.

With over a decade of experience, Beth now runs Baker Beth Catering, offering creative vegan baked goods and cooking classes in the Denver area. Her business emphasizes sustainable packaging and serves custom food for events, parties, and personal orders.

Ph: (845) 943-0099

Web: <https://bakerbethcatering.com/>

Email: [bakerbethcatering@gmail.com](mailto:bakerbethcatering@gmail.com)

QR Code:



# Preferred Caterers

Chef Albert Gonzales Jr

“Magician in the Kitchen.”

He started his career in Albuquerque, New Mexico where he cooked for 4 years before making his way to Denver in 2012 to get his culinary degree. He attended the only Farm to Table program in the nation, August Escoffier. Chef Albert has participated in multiple Grand Openings in the Denver area and has been a part of many different styles of kitchens and cuisines. He focuses on quality over quantity and using the most wholesome ingredients. Chef Albert launched Track Down LLC in 2020 with a mission: “to forever change the restaurant industry by bridging the gap between cultures and restoring balance.” You will taste all the love and attention to detail in all his cooking.

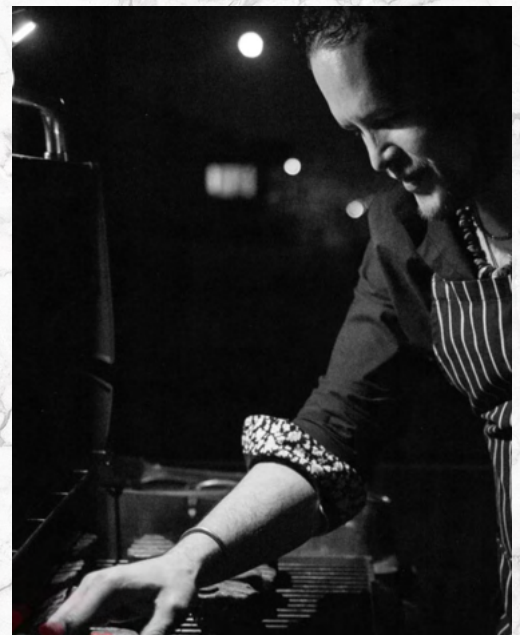
Track Down LLC

Ph: (505) 321-8790

Web: [www.TdyourNextAdventure.org](http://www.TdyourNextAdventure.org)

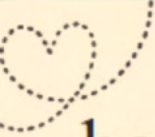
Email: [Track.DownYNA@gmail.com](mailto:Track.DownYNA@gmail.com)

QR code:





# Preferred Caterers



## honey B's Artisanal French Macarons

Experience the delicate balance of flavor and texture in each handcrafted macaron.

Catering & Event Specialists

Customer Orders

Private Consultations

Design Gallery



Honey B's Macarons is our preferred vendor for unique delicious flavor pairings for our business and we're confident they will provide you the same exceptional experience for you and your guests.

Honey B's will create a one-of-a-kind presentation of superior French Macarons custom designed for your occasion.



Delicious happens daily:

Monday-Friday | 10AM-5PM

Saturday | 10AM-5PM

Sunday | Closed

40 Springer Drive

Highlands Ranch, CO 80129

[info@honeybsmacarons.com](mailto:info@honeybsmacarons.com)

(303)565-6700

moxYcello Signature Cocktail Collection

# Ginger Cocktails



## Ginger Cosmo

moxYcello Ginger, vodka, cranberry juice, fresh lime juice simple syrup.

A refreshing and bright cocktail with the zing of fresh ginger.



## The Monogram

(Ginger Martini)

moxYcello Ginger, vodka, dry vermouth fresh lemon juice & simple syrup.

A refreshing ginger-forward cocktail beautifully balanced with dry vermouth

moxYcello Signature Cocktails

# Ginger Cocktails



## The Penicillin

moxYcello Ginger,  
whiskey, fresh  
lemon juice with a  
touch of simple  
syrup



## Ginger's Mimosa

moxYcello Ginger,  
POM Pomegranate  
juice, Prosecco,  
Delicious for all  
occasions.

moxYcello Signature Cocktails

# KONA Cocktails



## Espresso Martini

A grade above all other coffee liqueurs. 100% KONA beans from Hawaii make this cocktail like none you have ever tried.



## Kona Bliss

A more decadent version of an espresso martini. moxYcello KONA Espresso, whiskey, a touch of almond topped with heavy whip accented with bitters, demerara sugar and lemon zest.

moxYcello Signature Cocktails

# KONA Cocktails



## The Revolver

Don't forget the men in your party. Old Fashion meets Manhattan in this classic with a moxY twist. moxYcello KONA, whiskey and orange bitters.



## White Russian

A classic cocktail kicked up a notch. moxYcello KONA Espresso, vodka and half-n-half.

moxYcello Signature Cocktails

# Limone Cocktails



## Limoncello Lemon drop

Our Limoncello is like none you have tried. Equal parts moxYcello Limone, vodka, fresh lemon juice and a touch of simple syrup.



## Limone Kiss

A crimson cocktail that is surprisingly lemon. moxYcello Limone, POM Pomegranate, vodka and a light touch of fresh lemon juice.

moxYcello Signature Cocktails

# Orange Cocktails



## The Old Cinner

A true Old Fashion cocktail. moxYcello Orange, bourbon, cinnamon simple & Old Fashion bitters.



## Ember Glow Negroni

Not a gin drinker? We understand. This vodka Negroni is a riff on the classic Italian cocktail featuring moxYcello Orange, vodka, Campari, sweet vermouth, a hint of fresh lemon juice and smoked orange bitters.

moxYcello Signature Cocktails

# Orange Cocktails



## Orange-Tini



A simple cocktail with a bright and delicious orange vibe. moxYcello Orange, vodka, fresh orange juice and fresh lime juice.



## The Side Car

Appreciated by both men and women. moxYcello Orange, whiskey, fresh lemon juice and a touch of simple syrup.





# moxYcello<sup>®</sup>

## FAQs

1. Can we bring our own decorations?

Yes; however, these cannot be inappropriate adult materials or conflict with the business image.

2. What is the set up/tear down time?

You can arrive up to 1 hour prior to event start. Please clear these materials within 30 minutes of the conclusion of the event.

3. What is the deposit and cancellation policies?

A deposit is required to book our space and secure your date. The deposit amount will vary based on the day of the week and number of hours needed for your event.

**Cancellation Policy:**


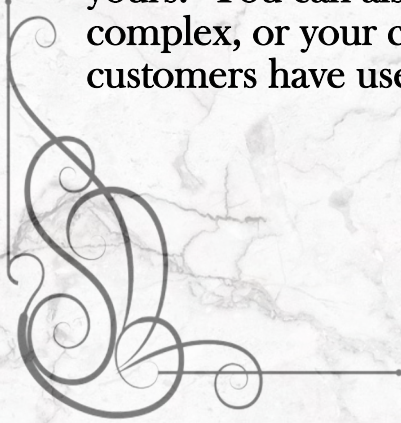
- Full refund 15-days prior to your event date.
- 25% refund 14-8 days prior to your event date.
- No refund 7 or less days prior to your event date.

4. What is the tasting room capacity?

There are 23 seats available between the bar and tables if you want all you guests to have a seat. Otherwise, our space can support up to 35 guests standing room only including 11 bar seats.

5. Do you serve food?

No. We do not have a license for a kitchen to be able to serve food. We encourage you to use one of our recommended caterers, or use one of yours. You can also coordinate with one of the local restaurants in the complex, or your community and bring in those items. Some customers have used a “pot-luck” approach with their guests.



# moxYcello<sup>®</sup> Testimonials



9 reviews · 8 photos



17 hours ago

NEW

Stopped here with a friend from the South Denver Metro Chamber to support our fellow business owners and WOW! What a gem of a place! Take home a bottle or 2 and come get a cocktail!



1/19/25



Lovely little, women owned small business for tasting Italian Liqueur and eating tasty hand made macarons. New twist on flavors mixed to your liking. Laura and Laura are Fantastic and full of life. Super friendly and wonderful customer service all around. Vibrant atmosphere. Relatively quiet unless there's a huge group then it's just your typical chatter atmosphere. Worth a try for someone looking for a new love and to support small business.

# moxYcello<sup>®</sup>

## Testimonials



Tara Ob  
Local Guide · 15 reviews · 12 photos

★★★★★ 2 months ago

If you haven't tried this place yet, you absolutely need to! The elevated cocktails will have your taste buds singing. We've visited three times, and I truly regret not discovering it sooner. The owners are incredibly welcoming and have crafted an amazing selection of unique liqueurs, bursting with explosive flavors. This spot is a gem!



Allison McCallister  
5 reviews

★★★★★ 4 months ago

MoxYcello is 10/10 the best cocktail bar I've ever been too! The owners are so welcoming and friendly, always ready to have a great conversation while serving us. They make the best and most unique cocktails that always leave you wanting more.

# moxycello<sup>®</sup>

## Testimonials



NL  
13 reviews · 7 photos

★★★★★ 4 months ago

We attended a cocktail pairing dinner and from the moment we approached the front door to the moment we left- it was an experience. We were warmly greeted, provided ample & much appreciated education, enjoyed cocktails crafted with soul, sat amongst the kindest patrons, enjoyed the best meal I've had all year by Chef Albert, and left with abundantly grateful hearts (and bellies)! We will be back and I'm so thankful we tried something new.



Talia Bond  
20 reviews · 42 photos

★★★★★ 6 months ago

The BEST tasting room in Littleton. Moxycello offers elevated cocktails at their beautiful location. We joined their mixology class and learned how to make a Ginger Limoncello, Mojito with a twist, a refreshing cucumber cocktail and a Kona dessert cocktail. To die for! Owners Laura and Laura, are knowledgeable and fantastic hosts. We got to learn and meet new friends. We will be back!



# moxYcello® Testimonials



Emily Caliga  
6 reviews · 3 photos

★★★★★ 5 months ago

What amazingly powerful liqueurs these two have created! And then the beautifully delicious HAND-CRAFTED cocktails they create with them...I was blown away! I can't wait to go back...and to TRY to recreate their masterpieces at home!



VW  
4 reviews

★★★★★ 8 months ago

The BEST cocktail bar in southwest Littleton! Unique concept and amazing flavors. The Lauras' are the best combination of master mixology, creativity, and welcoming atmosphere, which is why we enjoy visiting every week!

# moxYcello®



We're excited to support all of our customers and we're as dedicated to exceptional service as we are crafting exceptional liqueurs and cocktails.

Thank you for the opportunity to support you on one of your biggest days of your lifetime.

Here at moxYcello we are all about creating an elevated cocktail experience and we'll deliver on your day as well.

