

GREENBAR DISTILLERY | BITTERS

HOW COULD WE ADD A DASH OF SPRINGTIME TO YOUR COCKTAIL?

By capturing the floral, herbal and woody nature of lavender in a bitters.



Like a morning stroll through a May garden, Greenbar Lavender bitters bursts with the tastes and smells of springtime in full bloom. Use it to add rich layers of aroma and finish to drinks, dessert and cooking.



ALCOHOL +
INGREDIENTS



LIGHTWEIGHT GLASS
+ 100% PCW PAPER

DESCRIPTION:

Morning spring flowers and herbs with complex bitterness

TASTING NOTES:

Crushed lavender, sage and chamomile on the nose with baking spices & bitter roots on the finish

INGREDIENTS:

Sugarcane spirits, lavender, spices, natural aromas, cane sugar

TYPE: Aromatic bitters

ALCOHOL: 48% ABV

SUGAR ADDED:

2.3g per 246ml bottle

SIZES | PACK: 246ml | 6

UPC | SCC:

UPC 855675001490

SCC 10855675001497



LAVENDER LEMONADE

2 oz Greenbar Lemon vodka

1 oz fresh lemon juice

1 oz simple syrup

3 dash Greenbar Lavender bitters

Shake hard & strain into coupe

Garnish with lemon wedge