

GREENBAR DISTILLERY | GIN

HOW COULD WE MAKE A MORE SIPPABLE GIN?

By reviving a lost, time-intensive technique that retains maximum flavor...and color.



Taste the original: this gin captures the complex, sippable flavors and natural amber color from the techniques used during the Renaissance...when gin was born and distilled only once. We updated the ingredients for a modern take.

Try it neat or spruce up your Negroni and Gin Fizz.



SUGAR, COLOR
+ ADDITIVE FREE



ALCOHOL +
INGREDIENTS



1 BOTTLE SOLD =
1 TREE PLANTED



1.5 OZ = CARBON
NEGATIVE FOR 1 DAY

DESCRIPTION

A revival gin from the Renaissance made for sipping and complex cocktails

TASTING NOTES

Spice forward, layered and balanced

INGREDIENTS

Wheat spirits, juniper berries, lavender, fresh lemon zest, angelica, orris, coriander, cloves, allspice, fennel, vanilla beans, cardamom, cinnamon, chamomile, star anise

TYPE American gin

ALCOHOL 42% ABV

SUGAR | COLOR

ADDED None

AVG PER 1.5 OZ | 45 ML

100 CALS, 0g CARBS
0g PROTEIN, 0g FAT

SIZES/PACK 750ml/6



CUCUMBER EASTSIDE

2 oz Greenbar Amber gin

1 oz fresh lime juice

1 oz simple syrup

3 slices cucumber & 6 mint leaves

Muddle cucumber & mint, add rest

Shake & strain into glass

Garnish with fresh cucumber & mint