

# GREENBAR DISTILLERY | GIN

## HOW COULD WE MAKE A GIN THAT CAPTURES LA'S SPIRIT?

By distilling the flavors of the city's vibrant immigrant foods.



Taste the flavors of Los Angeles: this gin captures LA's vibrant food scene, from the aromatic herbs of East and South Asia to the floral and earthy flavors of Mexico and the Middle East. This is how Angelenos eat. Try it in a gin & tonic, Bee's Knees or Negroni.



SUGAR, COLOR  
+ ADDITIVE FREE



ALCOHOL +  
INGREDIENTS



1 BOTTLE SOLD =  
1 TREE PLANTED



1.5 OZ = CARBON  
NEGATIVE FOR 1 DAY

### DESCRIPTION

New kind of gin that captures LA's cultural terroir

### TASTING NOTES

Bright and vivacious

### INGREDIENTS

Wheat spirits, juniper berries, ancho chiles, angelica, basil, California bay, cardamom, cassia, coriander, cubeb, black cumin, fennel, grapefruit, lemon balm, lemongrass, lemon, kaffir lime, lapsang souchong tea, lime, pink peppercorn, sichuan peppercorn, peppermint, spearmint, star anise, tarragon

**TYPE** American dry 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

### WESTSIDE G & T

2 oz Greenbar Bright gin  
4 oz tonic water

Wedge of lime, lemon & grapefruit  
Muddle citrus in glass  
Add ice, gin & tonic

