

GREENBAR DISTILLERY | RUM

HOW COULD WE MAKE A SPICED RUM WITH BOTTOMLESS FLAVOR?

By combining spices and fresh orange zest for indulgent, layered depth.



Bold and playful, this rum combines baking spices with bright orange for flavors that shine in cocktails. The secret lies in macerating whole spices and fresh California orange zest, not just using extracts. Add extra depth to Daiquiris, Mojitos and Tikis.



SUGAR, COLOR
+ ADDITIVE FREE



1 BOTTLE SOLD =
1 TREE PLANTED



1.5 OZ = CARBON
NEGATIVE FOR 1 DAY

DESCRIPTION

A new kind of spiced rum that elevates the category with big, balanced flavor

TASTING NOTES

Layered baking spices balanced by sweet orange with a caramel finish

INGREDIENTS

Molasses rum, cinnamon, cloves, vanilla beans, allspice, nutmeg, orange zest, osmanthus, molasses

TYPE Spiced rum

ALCOHOL 35% ABV

**SUGAR | COLOR
ADDED** None

AVG PER 1.5 OZ | 45 ML

84 CALS, 0g CARBS
0g PROTEIN, 0g FAT

SIZES/PACK 750ml/6



SPICED DAIQUIRI

2 oz Greenbar Spiced rum
1 oz fresh lime juice
1 oz simple syrup
Shake & strain into glass
Garnish with lime wheel