

GREENBAR DISTILLERY | LIQUEUR

HOW COULD WE MAKE SWEET-SPICY GINGER LINGER LONGER?

*By both distilling
and infusing ginger.*



Spicy and sweet, this liqueur captures the warm, lingering heat that ginger fans crave. The secret lies in distilling and infusing an audaciously large amount of ginger to create true depth of flavor and finish. Add to Mules, Bucks and Margaritas or simply sip chilled.



ALCOHOL +
INGREDIENTS



1 BOTTLE SOLD =
1 TREE PLANTED



1.5 OZ = CARBON
NEGATIVE FOR 1 DAY

DESCRIPTION

A liqueur for true ginger fans who know and seek out its spicy sweet heat

TASTING NOTES

Bright aromas of fresh and candied ginger with palate coating flavor and a long, spicy finish

INGREDIENTS

Molasses spirits, ginger, lemon, cane sugar

TYPE Liqueur

ALCOHOL 20% ABV

SUGAR ADDED
164g per 750ml bottle

AVG PER 2.5 OZ | 74 ML

150 Cals, 8g Carbs
0g Protein, 0g Fat

IDEAL
0.5 - 1.0 fl oz in a cocktail

SIZES/PACK
750ml/6



GINGER CRISP

1 oz Greenbar Ginger liqueur
1 oz Greenbar Lemon vodka
1 oz lemon juice
1 oz simple syrup
Shake & strain into glass
Garnish with lemon wedge