

# GREENBAR DISTILLERY | LIQUEUR



## HOW COULD WE MAKE A LUSH FLOWER LIQUEUR?

*By using berry-like hibiscus flowers popular in agua frescas.*

**Bold and juicy, this liqueur tastes like luscious flowers and ripe berries. The secret lies in combining whole hibiscus flowers with fresh California lemons for flavors that evoke Mexican agua frescas. Add to Margaritas, Mojitos or sparkling wine.**



ALCOHOL +  
INGREDIENTS



1 BOTTLE SOLD =  
1 TREE PLANTED



1.5 OZ = CARBON  
NEGATIVE FOR 1 DAY

### DESCRIPTION

A lush, layered liqueur inspired by Mexican agua frescas popular in LA restaurants

### TASTING NOTES

Vivid hibiscus, rose and blackberry aromas with sweet-tart flavors and a lush, juicy finish

### INGREDIENTS

Molasses spirits, hibiscus flowers, geranium, lemon, tea, jasmine, tamarind, 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



### HIBISCUS MARGARITA

1/2 oz Greenbar Hibiscus liqueur  
1 1/2 oz 1XÁ Silver tequila  
1 oz fresh lime juice  
1 oz simple syrup  
Shake & pour into glass  
Garnish with lime wedge