

GREENBAR DISTILLERY | LIQUEUR

HOW COULD WE MAKE A JUICIER ORANGE LIQUEUR?

*By zesting fresh oranges,
not just using dry peel.*



Juicy and fresh, this liqueur tastes like ripe fruit, not candy. The secret lies in zesting fresh California oranges from local farms, which grow 80% of the country's table oranges. It's bold enough for cocktails yet smooth and complex served neat. Add to Margaritas, Old Fashioneds or simply sip with soda.



ALCOHOL +
INGREDIENTS



1 BOTTLE SOLD =
1 TREE PLANTED



1.5 OZ = CARBON
NEGATIVE FOR 1 DAY

DESCRIPTION

A richer, cleaner orange liqueur that lingers on the palate without being heavy

TASTING NOTES

Bright, juicy and warm with layers of vibrant orange and a lingering finish

INGREDIENTS

Molasses spirits, sweet, sour and bitter oranges, burdock, 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



ANGEL'S FLIGHT

1 oz FRUITLAB Orange Liqueur
1 oz SLOW HAND Six Woods Whiskey
1 oz lemon juice
1 oz simple syrup
Shake and strain into a martini glass
Garnish with orange wedge