

GREENBAR DISTILLERY | AMARO

HOW COULD WE CAPTURE CALIFORNIA IN A BOTTLE?

*By distilling the state's unique
terroir into a new-world amaro.*



Floral, citrusy and bittersweet, this amaro captures California's coastal and mountain flora in a bottle. It's inspired by the Golden State's flowers, fruits and herbs we discovered on hikes in Southern California. Sip it neat, make a spritz or add to your favorite cocktail.



1/3 FEWER
CALORIES



ALCOHOL +
INGREDIENTS



1 BOTTLE SOLD =
1 TREE PLANTED



1.5 OZ = CARBON
NEGATIVE FOR 1 DAY

DESCRIPTION

A new kind of bitter liqueur that captures the flavors of California

TASTING NOTES

Bittersweet with intense flavors of flowers, roots herbs, and citrus

INGREDIENTS

Molasses spirits, California poppy, grapefruit, orange, lemon, bearberry, California bay leaf, pink peppercorn, dandelion, blessed thistle, burdock, rue, artichoke, gentian, geranium, cherry bark, cane sugar

TYPE Bitter liqueur

ALCOHOL 20% ABV

SUGAR ADDED
135g per 750ml bottle

AVG PER 2.5 OZ | 74 ML
138 Cals, 7g Carbs,
0g Protein, 0g Fat

IDEAL
0.5 - 1.0 fl oz in a cocktail

SIZES/PACK
750ml/6



CALIFORNIA SPRITZ

2 oz Greenbar POPPY amaro
4 oz soda water
Fill glass with ice
Add amaro, soda & stir gently
Garnish with lemon wheel