

# 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 1.5 OZ | 45 ML**

90 Cals, 5g 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