

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 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



HIBISCUS MARGARITA

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