

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 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



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