

# GREENBAR DISTILLERY | VODKA

## HOW COULD WE MAKE A BETTER BASE FOR SAVORY COCKTAILS?

By distilling a slew of garden herbs for the equivalent of boozy stock.



Green and fresh, this vodka captures the essence of spring. It's a great base for savory cocktails that pair well with food. Use it to make the ultimate Bloody Mary, add depth to seasonal cocktails or simply sip with soda.



SUGAR, COLOR  
+ ADDITIVE FREE



ALCOHOL +  
INGREDIENTS



1 BOTTLE SOLD =  
1 TREE PLANTED



1.5 OZ = CARBON  
NEGATIVE FOR 1 DAY

### DESCRIPTION

A new kind of vodka where the flavor comes from the whole garden for easy, food-friendly cocktails

### TASTING NOTES

Herbaceous and fresh with layers of garden herbs

### INGREDIENTS

Wheat spirits, celery, dill, coriander, fennel, mint, thyme, pink peppercorn, cumin, vanilla beans

**TYPE** American vodka

**ALCOHOL** 35% ABV

**SUGAR | COLOR  
ADDED** None

**AVG PER 1.5 OZ | 45 ML**

84 CALS, 0g CARBS  
0g PROTEIN, 0g FAT

**SIZES/PACK** 750ml/6



### GARDEN AFFAIR

2 oz Greenbar Garden vodka  
1 oz fresh lemon juice  
1 oz simple syrup  
1/4 red bell pepper  
2-3 dash hot sauce

Muddle pepper, add rest & shake hard  
Strain into glass, top with black pepper