

# 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 Greenbar Orange Liqueur  
1 oz Greenbar Single Malt whiskey  
1 oz lemon juice  
1 oz simple syrup

Shake and strain into a martini glass  
Garnish with orange wedge