

GREENBAR DISTILLERY | GIN



HOW COULD WE MAKE A GIN THAT CAPTURES LA'S UNIQUE SPIRIT?

By distilling the flavors of the city's vibrant immigrant foods into a new kind of dry gin.

Taste the flavors of Los Angeles: this gin captures LA's vibrant food scene, from the aromatic herbs of East and South Asia to the floral and earthy flavors of Mexico and the Middle East. This is how Angelenos eat. Try it in a gin & tonic, Bee's Knees or Negroni.



SUGAR, COLOR
+ ADDITIVE FREE



ALCOHOL +
INGREDIENTS



1 BOTTLE SOLD =
1 TREE PLANTED



1.5 OZ = CARBON
NEGATIVE FOR 1 DAY

DESCRIPTION

New kind of gin that captures LA's cultural terroir

TASTING NOTES

Bright and vivacious

INGREDIENTS

Wheat spirits, juniper berries, ancho chiles, angelica, basil, California bay, cardamom, cassia, coriander, cubeb, black cumin, fennel, grapefruit, lemon balm, lemongrass, lemon, kaffir lime, lapsang souchong tea, lime, pink peppercorn, sichuan peppercorn, peppermint, spearmint, star anise, tarragon

TYPE American dry gin

ALCOHOL 42% ABV

SUGAR | COLOR

ADDED None

AVG PER 1.5 OZ | 45 ML

100 CALS, 0g CARBS
0g PROTEIN, 0g FAT

SIZES/PACK 750ml/6

WESTSIDE G & T

2 oz Greenbar Bright gin
4 oz tonic water

Wedge of lime, lemon & grapefruit
Muddle citrus in glass
Add ice, gin & tonic

