

GREENBAR DISTILLERY | BITTERS

HOW COULD WE ADD A DASH OF SPRINGTIME TO YOUR COCKTAIL?

By capturing the floral, herbal and woody nature of lavender in a bitters.



Like a morning stroll through a May garden, Greenbar Lavender bitters bursts with the tastes and smells of springtime in full bloom. Use it to add rich layers of aroma and finish to drinks, dessert and cooking.



ALCOHOL +
INGREDIENTS



LIGHTWEIGHT GLASS
+ 100% PCW PAPER

DESCRIPTION

Morning spring flowers and herbs with complex bitterness

TASTING NOTES

Crushed lavender, sage and chamomile on the nose with baking spices & bitter roots on the finish

INGREDIENTS

Sugarcane spirits, lavender, spices, natural aromas, cane sugar

TYPE

Aromatic bitters (non-beverage)

ALCOHOL

48% ABV

SUGAR ADDED

1g per 100mL bottle

SIZES | PACK

100mL | 12 pack

UPC | SCC

UPC 855675001124

SCC 10855675001121



LAVENDER LEMONADE

2 oz Greenbar Lemon vodka

1 oz fresh lemon juice

1 oz simple syrup

3 dash Greenbar Lavender bitters

Shake hard & strain into coupe

Garnish with lemon wedge