ST. GEORGE SPIRITS

AMERICA'S ORIGINAL ARTISAN DISTILLERY SINCE 1982

For more than four decades, we have been at the vanguard of the American craft spirits revolution. From the very beginning, we have been distilling spirits unlike anything else, with innovation, quality, and integrity. In our commitment to artisanal distillation, we aim to create spirits that beguile the palate and capture the imagination.

TERROIR GIN



"One of the most distinctive gins made in America." — *GQ*

Made from California bay laurel, Douglas fir, and other botanicals that evoke the wild beauty of the Golden State, Terroir is an herbaceous and aromatic gin with a real sense of place.

VALLEY GIN



"Bright and vivid…light and lively… flavorfully complex." — *Imbibe*

Captures the beauty of a perfect spring day in a citrus grove and transports the fragrance of fresh blossoms straight to your glass.

BOTANIVORE GIN



"A riot of botanicals." — *Sunset*

A symphony of flavor comprised of 19 different botanical ingredients working in concert. Think of a meadow in bloom: herbaceous, fresh, and elegant.

CALIFORNIA CITRUS VODKA



"A rare gem of a citrus flavored vodka. Nothing short of brilliant." —*Spirit Journal*

A compelling portrait of citrus fruit at its finest. Evokes fresh, juicy oranges and all the warmth of California sunshine. Astonishingly clear orange flavor with a focus on the bright character of orange zest.

GREEN CHILE VODKA



"A real stunner." — *Los Angeles Times*

Made from farm-fresh California sweet and hot peppers, cilantro, and lime peel, this is a sweetly vegetal, bright, and savory spirit with just a hint of heat.

BALLER AMERICAN SINGLE MALT WHISKEY



"A category pioneer. Fruity, smoky, and singular." — *Bon Appétit*

American-made. Japanese whiskey-inspired. Wholly original. Think crisp malt, delicate maple charcoal smoke, and tropical, sherry-like notes imparted by house-made *umeshu* finishing casks.

SPICED PEAR LIQUEUR



"Genuinely juicy, with a vivid, ripe pear flavor." — *Food & Wine*

Fruit-forward, with a touch of cinnamon and clove. Highly versatile in cocktails, it works like a bartender's secret ingredient.

NOLA COFFEE LIQUEUR



"Carries the taste of very good dark-roast coffee to an absurd length." — *Los Angeles Times*

An exceptional coffee liqueur with earthy depth, a touch of sweetness, and that robust roasted flavor that coffee lovers crave.

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DRY TERROIR MARTINI

2 oz St. George Terroir Gin
rinse dry vermouth
2 dashes orange bitters

Stir gin with ice in a mixing glass, then strain into a chilled coupe that has been rinsed with dry vermouth. Float a sage leaf on top to garnish, or garnish as desired with olives or a twist.

MORE TERROIR RECIPES



DOUBLE-O VESPER

3 oz St. George Valley Gin
1 oz St. George California Citrus Vodka
½ oz Lillet Blanc

Stir all ingredients with ice to chill, then strain into a chilled cocktail glass. Garnish with orange peel.

MORE VALLEY RECIPES

MORE CITRUS VODKA RECIPES



BOTANIVORE SOUTHSIDE

2 oz St. George Botanivore Gin
¾ oz fresh lemon juice
¾ oz simple syrup
6–8 mint leaves

Gently muddle mint leaves in a cocktail shaker with simple syrup. Add all other ingredients and ice. Shake and double strain into a chilled cocktail glass. Garnish with mint.

MORE BOTANIVORE RECIPES



GREEN CHILE GIMLET

1 ½ oz St. George Green Chile Vodka
½ oz simple syrup
½ oz fresh lime juice

Shake all ingredients vigorously with ice, then strain into a chilled cocktail glass. Garnish with a lime twist.

MORE GREEN CHILE RECIPES



SHOP HIGHBALL

1 ½ oz Baller American Single Malt Whiskey
4 ½ oz club soda (Q recommended)
lemon oil

Stir the Baller in a highball glass with ice for five seconds. Add seltzer and give it one full stir. Express the lemon over the drink, and either discard the peel or use it as a garnish.
Recipe credit: Chris Lane

MORE BALLER RECIPES



SPICED PEAR MARGARITA

1 ½ oz reposado tequila
1 oz St. George Spiced Pear Liqueur
½ oz fresh lime juice
¼ oz simple syrup

Combine all ingredients in a tin with ice, then shake and strain over fresh ice into a glass half-rimmed with salted cinnamon sugar. Garnish with lime or pear.

MORE SPICED PEAR RECIPES



REVOLVER

2 oz bourbon
½ oz St. George NOLA Coffee Liqueur
2 dashes orange bitters

Stir all ingredients with ice until well chilled and then strain into a chilled cocktail glass. Flame an orange disc on top of the drink, then drop in the disc for garnish.
Recipe credit: Jon Santer

MORE NOLA RECIPES