

ST. GEORGE SPIRITS

AMERICA'S ORIGINAL ARTISAN DISTILLERY SINCE 1982



ST. GEORGE TERROIR GIN

Spectacularly evocative. — Food & Wine

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.

ABV: 45% | 750ml & 200ml



ST. GEORGE BOTANIVORE GIN

Complex and bright. — Esquire

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

ABV: 45% | 750ml & 200ml



ST. GEORGE GREEN CHILE VODKA

A perfect balance of sweet, spicy, and savory. — Food & Wine

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

ABV: 40% | 750ml & 200ml



BALLER AMERICAN SINGLE MALT WHISKEY

Immensely drinkable. — PUNCH

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.

ABV: 47% | 750ml



ST. GEORGE SPICED PEAR LIQUEUR

Mind-blowingly delicious and complex. — Supercall

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

ABV: 20% | 750ml & 200ml



ST. GEORGE NOLA COFFEE LIQUEUR

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

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

ABV: 25% | 750ml



EXTRA-DRY TERROIR MARTINI

3 oz St. George Terroir Gin

No vermouth was harmed in this dry-as-can-be, all-gin Martini! Stir Terroir with ice in a mixing glass until thoroughly chilled, then strain into a chilled coupe. Float a fresh bay laurel leaf on top, or garnish with olives or a twist.



MORE TERROIR
RECIPES



BOTANIVORE SOUTHSIDE

2 oz St. George Botanivore Gin

¾ oz fresh lime 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 BLOODY MARY

2 oz St. George Green Chile Vodka

2 oz tomato juice

½ oz fresh lime juice

½ tsp horseradish

1 pinch each of salt, pepper, and celery salt

2–3 dashes each of hot sauce and Worcestershire sauce

Stir all ingredients with ice, then strain into a tall glass filled with ice. Garnish with fresh celery, olives, or as you like.



MORE GREEN CHILE
RECIPES



SHOP HIGHBALL

1 ½ oz Baller American Single Malt Whiskey

4 ½ oz seltzer

Stir Baller in highball glass with ice for five seconds, add seltzer and give one full stir. Express lemon over drink and discard peel.



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 and pear.



MORE SPICED PEAR
RECIPES



NOLA ESPRESSO MARTINI

1 oz St. George NOLA Coffee Liqueur

2 oz St. George All Purpose Vodka

1 oz espresso

¼ oz rich simple syrup

Shake all ingredients with ice, then strain into a chilled cocktail glass, and garnish with three espresso beans.



MORE NOLA RECIPES