

### 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.



## GREEN CHILE VDDKA

"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, sherrylike 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."

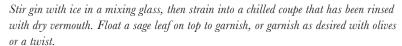
— Los Angeles Times

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



#### DRY TERROIR MARTINI

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





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



### BOTANIVORE SOUTHSIDE

2 oz St. George Botanivore Gin <sup>3</sup>/<sub>4</sub> oz fresh lemon juice <sup>3</sup>/<sub>4</sub> 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



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  $^{1}\!/_{2}\,$  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