

Greenbar

DISTILLERY
— EST. 2004 —

**CITY
BRIGHT
GIN**



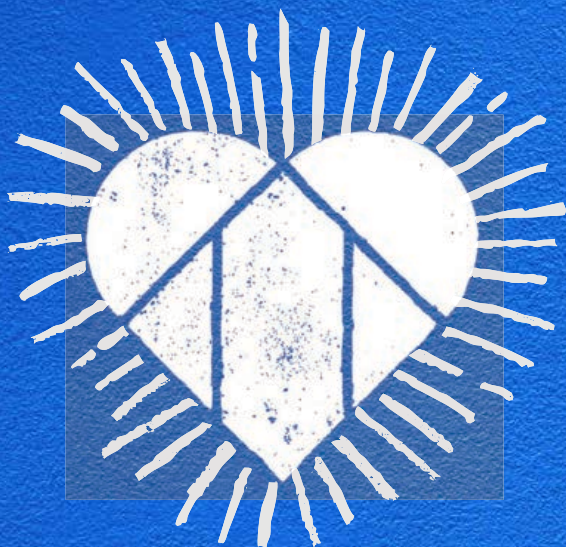
**INSPIRED
BY THE
DIVERSE
FOODS
OF LA**

Love my **CITY**



LOCAL • CRAFT • DELICIOUS

Greenbar Distillery's founders and spirits makers, **Litty Mathew** and **Melkon Khosrovian**, created this gin profile over a lifetime of exploring LA's ever evolving restaurants. They included the aromatic herbs of East and South Asia, the floral and earthy flavors of Mexico and the Middle East, as well as carefully selected California plants and traditional gin ingredients.



"If food is culture and creates a sense of place, then CITY Bright gin is the flavors of LA distilled"

- Melkon Khosrovian

FLAVOR PROFILE

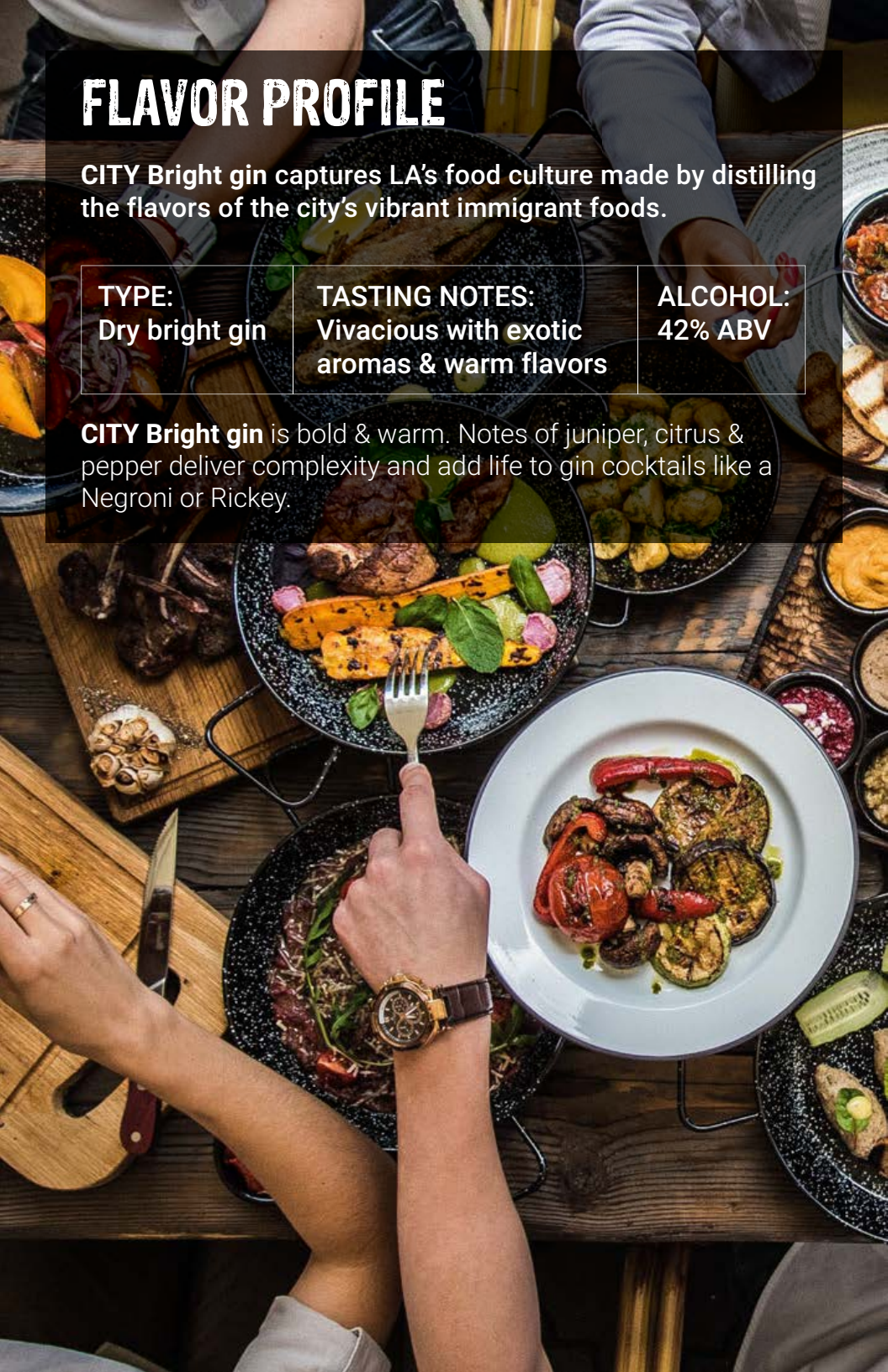
CITY Bright gin captures LA's food culture made by distilling the flavors of the city's vibrant immigrant foods.

TYPE:
Dry bright gin

TASTING NOTES:
Vivacious with exotic
aromas & warm flavors

ALCOHOL:
42% ABV

CITY Bright gin is bold & warm. Notes of juniper, citrus & pepper deliver complexity and add life to gin cocktails like a Negroni or Rickey.





Love my CITY





CITY BRIGHT GIN INCORPORATES INGREDIENTS FROM LA'S FOOD CULTURE:

CITY Bright gin combines ingredients from LA's food culture:

Cassia and Sichuan peppercorn

From hot pots and braised meats served in regional Chinese restaurants

Cardamom, coriander, black cumin and fennel,

From biryani, chicken curry and halva cooked up in Indian and Pakistani dishes

Aromatic herbs, lemongrass, kaffir lime and lemon balm

Key ingredients for the pungent salads and coconut soups eaten at Thai restaurants

Ancho chiles and limes

Which give salsas and guisados heat, smoke and brightness in Mexican food

Lemon, peppermint and spearmint

From fatoush salad and hummus which are favorites in Middle Eastern and Armenian cuisine

Basil and star anise

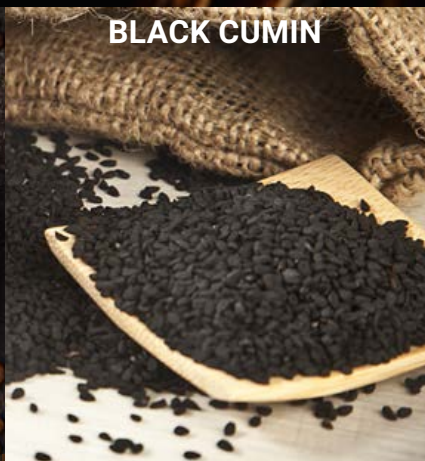
The heartbeat of pho soups served in Vietnamese restaurants

Juniper, California bay laurel, angelica, cubeb, grapefruit and pink peppercorn from the Californian coast and mountains for a taste of the Golden State

SICHUAN PEPPERCORN



BLACK CUMIN



ANCHO CHILES



FRESH MINT



JUNIPER BERRIES



GRAPEFRUIT



CITY BRIGHT GIN COCKTAILS

BRIGHT NEGRONI

1 oz CITY Bright gin
1 oz GRAND POPPY amaro
1 oz sweet vermouth

*Strain into a rock's glass &
garnish with a grapefruit twist.*

WESTSIDE G&T

1 oz CITY Bright gin
3 oz tonic water
Wedge of lime, lemon & grapefruit

*Muddle citrus in a rock's glass.
Add ice, gin & tonic, over
muddled fruit. Stir then serve.*

LEFT ON MATEO

1 oz CITY Bright gin
1 oz red vermouth
1 oz IXÁ Reposado tequila

*Combine all and stir.
Serve in rocks glass over ice.*

BRIGHT DARLING

1.5 oz CITY Bright gin
0.5 oz FRUITLAB Hibiscus liqueur
1 oz. fresh lime juice
1 oz. simple syrup
3 dashes BAR KEEP Lavender bitters
fresh bay leaf

*Combine all with ice and
shake then strain into a
cocktail glass. Garnish with
a bay leaf twist.*

HOPE STREET

1.5 oz CITY Bright gin
0.5 oz FRUITLAB Orange liqueur
1 oz lime juice
1 oz simple syrup
2 oz tonic water

*Stir together in a tall glass.
garnish with orange.*





Greenbar Distillery, based in the Arts District of downtown Los Angeles, is the city's first distillery since Prohibition and makes the

world's largest portfolio of craft organic spirits, including

TRU vodka, CITY gin,

CRUSOE rum,

FRUITLAB liqueur,

IXÁ tequila,

SLOW HAND whiskey,

GRAND POPPY amaro

and BAR KEEP bitters.

Founded in 2004 by the husband-and-wife team

Melkon Khosrovian and **Litty Mathew**,

Greenbar Distillery makes better spirits for a better planet.



Love my **CITY**



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(213) 375-3668 • #GREENBAR DISTILLERY