

Greenbar

DISTILLERY

EST 2004

ORGANIC CRAFT COCKTAIL RECIPES



LOCAL • CRAFT • DELICIOUS

ALL ORGANIC

**EVERYTHING MADE AT GREENBAR DISTILLERY IS ORGANIC.
WHY? IT TASTES BETTER.**

Greenbar Distillery Co-founders, Litty and Melkon, began making spirits back in 2004 and people loved their flavorful concoctions. Then one day they made a new batch where the flavor of one ingredient was monumentally more pronounced. They checked their processes and reviewed their formulation but couldn't find the cause, so they asked the supplier.

He confessed; his team had accidentally sent a batch of organic produce. Intrigued, Litty and Melkon looked into this further. With the help of friends at UC Davies they discovered that organic plants are known to have more flavor because they have to work harder. They need longer roots and harder leaves to survive. As a side effect they're also packed with more flavonoids and antioxidants.

Once they knew they couldn't go back. Since 2008, all Greenbar Distillery products have been made with organic ingredients.



VODKA COCKTAILS

GINGER CRISP

- 1 oz TRU Lemon vodka
- 1 oz FRUITLAB Ginger liqueur
- 1 oz fresh organic lemon juice
- 1 oz simple syrup
- 2 dashes BAR KEEP Lavender bitters

Shake & strain into a martini glass. Garnish with a lemon wedge.

GARDEN COLLINS

- 1 oz TRU Garden vodka
- 1 oz fresh organic lime juice
- 1 oz simple syrup
- 4 dashes BAR KEEP Fennel bitters

Shake & pour into a tall glass. Top with club soda. Garnish with fresh herbs.

SANTA FE MARTINI

- 2 oz TRU vodka
- 2 oz unfiltered apple juice
- 3 dashes BAR KEEP Saffron bitters

Shake hard with ice & strain into a martini glass.

SECRET GARDEN

- 2 oz TRU Garden vodka
- 1 oz FRUITLAB Orange liqueur
- 2 dashes BAR KEEP Fennel bitters

Pour over large ice cube & stir.



WHISKEY COCKTAILS

ANGEL'S FLIGHT

1 oz FRUITLAB Orange liqueur
1 oz SLOW HAND Six Woods whiskey
1 oz fresh organic lemon juice
1 oz simple syrup

Shake & strain into a martini glass. Garnish with an orange wedge



SLOW BOULEVARDIER

1 oz SLOW HAND Six Woods whiskey
1 oz GRAND POPPY amaro
1 oz sweet vermouth
3 dashes BAR KEEP Saffron bitters

Combine all with ice and stir.

Strain into a martini glass with an orange twist.

SLOW RUSH

2 oz SLOW HAND Six Woods whiskey
1 oz fresh organic lemon juice
1 oz simple syrup
3 dashes BAR KEEP Saffron bitters

Shake all & strain into a rock's glass.

WALK IN THE WOODS

2 oz SLOW HAND Six Woods whiskey
1 oz GRAND POPPY amaro

*Stir & strain into a rock's glass.
Garnish with expressed citrus peel.*



TEQUILA COCKTAILS

CITY OF ANGELS

- 1 oz IXÁ Silver tequila
- 1 oz GRAND POPPY amaro
- 1 oz fresh organic lemon juice
- 1 oz simple syrup

Shake & strain into margarita glass. Garnish with a lemon wedge.

MESA MARGARITA

- 1.5 oz IXÁ Reposado tequila
- 0.5 oz FRUITLAB Ginger liqueur
- 1 oz fresh organic lemon juice
- 1 oz simple syrup

Shake & pour into margarita glass.

ROSEBUD

- 1 oz IXÁ Silver tequila
- 0.5 oz FRUITLAB Orange liqueur
- 0.5 oz FRUITLAB Hibiscus liqueur
- 1 oz fresh organic lemon juice
- 0.5 oz simple syrup
- 3 dashes BAR KEEP Lavender bitters

*Shake & strain into glass.
Add orange garnish.*

GINGER MARGARITA

- 1.25 oz IXÁ Silver tequila
- 0.5 oz FRUITLAB Ginger liqueur
- 1 oz fresh organic lemon juice
- 0.5 oz fresh organic lime juice
- 1 oz simple syrup

Shake & pour into a rock's glass. Salt rim optional.



RUM COCKTAILS

LAVENDER DAIQUIRI

- 2 oz CRUSOE Silver rum
- 1 oz fresh organic lime juice
- 1 oz simple syrup
- 3 dashes BAR KEEP Lavender bitters

*Shake & strain into a cocktail glass.
Garnish with a lime wedge.*

HIBISCUS MOJITO

- 2 oz CRUSOE Silver rum
- 0.5 oz FRUITLAB Hibiscus liqueur
- 1 oz fresh organic lime juice
- 1 oz simple syrup
- 8-10 fresh organic mint leaves
- 2 oz club soda

Muddle mint. Combine everything except soda with ice & shake hard. Pour into a tall glass & top with soda.

SPICED BURRO

- 1 oz CRUSOE Spiced rum
- 0.5 oz IXÁ Silver tequila
- 1 oz fresh organic lime juice
- 1 oz simple syrup

*Shake & pour into a rocks glass.
Garnish with a lime wedge.*

SPICED DAIQUIRI

- 2 oz CRUSOE Spiced rum
- 1 oz fresh organic lime juice
- 1 oz simple syrup

*Shake & strain into a cocktail glass.
Garnish with a lime wheel.*



GIN COCKTAILS

ANGELENO

2 oz CITY Amber gin
1 oz fresh organic lemon juice
1 oz honey syrup
Quarter inch slice jalapeño
Shake all hard, strain into a tall glass over ice & enjoy.



FLOWER DISTRICT

1 oz CITY Amber gin
1 oz GRAND POPPY amaro
1 oz fresh organic lemon juice
1 oz simple syrup
3 dashes BAR KEEP Lavender bitters
Shake all. Serve over ice in a cocktail glass.

CALIFORNIA 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.

LEFT ON MATEO

1 oz CITY Bright gin
1 oz red vermouth
1 oz IXÁ Reposado tequila
Combine all & stir. Serve in a rock's glass over a large ice cube.



AMARO COCKTAILS

GRAND TRUTH

1 oz GRAND POPPY amaro

1 oz TRU Lemon vodka

1 oz tonic water

Fill rocks glass with ice, add all then stir. Garnish with lemon.

CALIFORNIA DREAMING

0.5 oz GRAND HOPS amaro

1.5 oz SLOW HAND Six Woods whiskey

1 oz fresh organic lemon juice

1 oz simple syrup

Shake & strain into a coupe

& garnish with lemon peel.

SLOW BOULEVARDIER

1 oz SLOW HAND Six Woods whiskey

1 oz GRAND POPPY amaro

1 oz sweet vermouth

3 dashes BAR KEEP Saffron bitters

Combine all with ice and stir.

Strain into a martini glass with an orange twist.

GOLDEN POPPY

2 oz GRAND POPPY amaro

2 oz white wine

1 oz fresh organic grapefruit juice

Shake & pour into glass then garnish with citrus.



LIQUEUR COCKTAILS

THE MACARTHUR

2 oz CITY Amber gin
0.75 oz FRUITLAB Orange liqueur
1 raw sugar cube
4-5 dashes BAR KEEP Chinese bitters
Shake & strain into a coupe glass.



HIBISCUS MOJITO

2 oz CRUSOE Silver rum
0.5 oz FRUITLAB Hibiscus liqueur
1 oz fresh organic lime juice
1 oz simple syrup
8-10 fresh organic mint leaves
2 oz club soda

Muddle mint. Combine everything except soda with ice & shake hard. Pour into a tall glass & top with soda.

GIN-GER CITRUS

1.25 oz CITY Amber gin
0.5 oz FRUITLAB Ginger liqueur
0.75 oz fresh organic lime juice
0.5 oz fresh organic orange juice
0.5 oz simple syrup
3 dashes BAR KEEP Chinese bitters
*Shake & strain into a rocks glass.
Garnish with an orange twist.*



HOW TO MAKE SIMPLE SYRUP

1. Pour equal parts water and sugar into a saucepan
2. Slowly heat and stir until dissolved
3. Let cool before use

FLAVORED SIMPLE SYRUP:

To make more flavorful simple syrup, add herbs, spices or citrus peel while heating the syrup.

HOW LONG WILL IT LAST?

Simple syrup will keep for several weeks if kept in an airtight container in the fridge.



HOW TO BATCH YOUR COCKTAIL

Mixing cocktails on demand is fun but, for a bigger event, you may want to get a head start. All the recipes listed can be batched and will stay good for up to 24 hours.

1. Increase your quantities as needed. As a rule of thumb expect guests to drink between one and three cocktails
2. Combine citrus juice and syrup in a bottle or pitcher, add spirits last. Hold back any bitters, soda or tonic
3. Store in your refrigerator until needed
4. Before serving, stir gently and add bitters if required
5. Pour over fresh ice (& top with soda or tonic water if stated)
6. Add your garnish, smile and enjoy being the perfect host!

ONE BOTTLE / ONE TREE

Want to help save the world? Buy a bottle of Greenbar Distillery spirits and we'll offset your carbon for around two weeks.

We do the right thing and source locally when we can, use lightweight bottles, avoid fancy label finishes, choose PCW paper, and always use real organic ingredients. It all adds up to making our planet a little healthier.

And what else do we do? We plant a tree for every bottle you buy!

WE'VE ALREADY PLANTED OVER 600,000 TREES IN CENTRAL AMERICA

Each tree helps the environment and local communities by shading their crops so they can use their land in a sustainable way – now and for generations to come.

That's right: you become carbon negative & we all feel a whole lot happier. Thank you!



More details: www.GreenbarDistillery.com/Sustainability



2459 E 8TH ST, LOS ANGELES, CA 90021
(213) 375-3668 • #GREENBARDISTILLERY