



GREENBAR
DISTILLERY

Craft Organic Spirits

GREENBAR.BIZ

TRU ORGANIC VODKA

TRU ORGANIC GIN

IXÁ ORGANIC TEQUILA

SLOW HAND
organic whiskey

CRUSOE organic rum

FRUITLAB
ORGANIC LIQUEUR

GRAND POPPY
APERITIF LIQUEUR

BAR KEEP
BITTERS

BASE: MOLASSES

PROOF: 96

SWEETENER: NON-BEVERAGE

BAR KEEP is a joint venture between Greenbar and some of America's best bartenders — who presented, **won our barmade bitters challenge** and earn an income from the sale of each bottle.

TASTING NOTES + USES

APPLE — MARSHALL ALTIER | NEW YORK, NY

Rich caramelized apple and warm spices

IDEAL WITH AGED SPIRITS, COLD WEATHER COCKTAILS, BEER AND DESSERTS

CHINESE — JOSH LOVING | AUSTIN, TX

Based on traditional five-spice, adds exotic warmth to cocktails

IDEAL WITH STRONGLY FLAVORED SPIRITS AND COCKTAILS

FENNEL — ADAM STEMMLER & DUSTIN HAARSTAD | SAN DIEGO, CA

Fennel and a touch of white spice lend a green note and savory finish to cocktails

IDEAL WITH COCKTAILS THAT NEED A COUNTERPOINT TO BRIGHT AND FRUITY PROFILES

LAVENDER — TOBIN ELIIS AND JOHN HOGAN | LAS VEGAS, NV + BALTIMORE, MD

Balances lavender's deeply masculine nature with more delicate flowers and spices

IDEAL WITH GIN AND OTHER WHITE SPIRITS COCKTAILS



WHAT'S INSIDE: What's NOT?

HOW WE MAKE IT

We carefully **macerate** whole herbs, roots, flowers, citrus and teas in our high-proof rum base over 3-4 weeks to capture the aroma, flavor and color of our bitters. Since no two whole ingredients taste identical, **we sample each batch daily** to add or remove ingredients. Once each bitters has reached its peak flavor and proper level of bitterness, we gently filter out ingredient particles and bottle.

HOW TO DRINK

Use BAR KEEP in cocktails as you would other aromatic bitters — to add accent or depth. Try them also on desserts and with soda, tea or juices.

THE GOLDEN CHILD ¾ oz GRAND POPPY, ¾ oz BAR KEEP apple bitters, ¾ oz fresh lemon juice, ¾ oz honey, ½ egg white
Shake + double strain into coupe, garnish with flower

SLOW HAND LUKE 1½ oz SLOW HAND white whiskey, ¾ oz apple cider, ½ oz fresh lemon juice, ½ oz honey,
2 dash BAR KEEP apple bitters
Shake + double strain over large ice cube in a double rocks glass

TRU GREYHOUND 1¼ oz TRU gin, ¾ oz FRUITLAB jasmine liqueur, 2 oz fresh grapefruit juice, 3 dash BAR KEEP Chinese bitters
Shake + strain into coupe, garnish with grapefruit twist

GARDEN COLLINS 2 oz TRU garden vodka, 1 oz oz fresh lime juice, 1 oz simple syrup, 4 dash BAR KEEP Fennel bitters
Shake and pour into tall glass, top with club soda, garnish with herbs

IXÁ PALOMA 1¾ oz IXÁ silver tequila, ¼ oz FRUITLAB orange liqueur, 1½ oz fresh grapefruit juice, ½ oz fresh lime juice,
½ oz agave nectar, 2-3 oz club soda, 2 sweet basil leaves, 4 dash BAR KEEP Swedish bitters
Shake + strain into rocks glass, top with club soda + basil garnish