

THE ORIGINAL
GOLD BAR[®]

PREMIUM BLEND



Award winning - DOUBLE GOLD
 SAN FRANCISCO WORLD SPIRITS COMPETITION

BLEND NO.	DISTILLED FROM THREE GRAINS	PROOF
889		80

AMERICAN WHISKEY *finished in* CALIFORNIA CASKS

A NEW
 MODERN
 CLASSIC

SMOOTH
and
 APPROACHABLE

ENJOY NEAT
or on
 THE ROCKS



COLLECTOR COIN BY STEVEN NOBLE
 MINTED AT AMERICA'S OLDEST PRIVATE MINT

88% CORN
 9% RYE
 3% BARLEY

MADE IN
 CALIFORNIA

BLEND OF
 MIDWESTERN
 WHISKIES

Tasting Notes

Appearance
 GOLDEN AMBER
 HONEY

Aroma
 SPICE, APPLE,
 VANILLA, RYE



Taste
 STARTS WITH SPICE AND
 APPLES WITH FRESH CITRUS
 BALANCED OFF WITH HONEY

Finish
 SMOOTH AND BALANCED
 WITH NO ROUGHNESS OR
 BITTERNESS

Perfect for

BIRTHDAYS • ANNIVERSARIES • CELEBRATIONS
 CORPORATE GIFTING • HOLIDAYS • CONGRATULATION



GOLDBARWHISKEY.COM
 @GOLDBARWHISKEY



Please enjoy responsibly

THE GOLD BAR BOTTLE COMPANY
 SAN FRANCISCO, CALIFORNIA USA

GOLDEN SOUR

2 oz GOLD BAR®
Fresh sour mix
Squeeze of orange
Garnish with citrus

Shake all ingredients on ice.
Strain into a coupe.



GOLD RUSH

2 oz GOLD BAR®
3/4 oz freshly squeezed lemon juice
3/4 oz honey syrup

Combine ingredients into a shaker.
Shake vigorously for 15 seconds.
Pour into a rocks glass over ice.



GOLD FASHIONED

2 oz GOLD BAR®
3 dashes Angostura bitters
1 sugar cube

Add sugar cube in shaker with
bitters and muddle. Shake on ice
and strain into coupe.



WHISKEY HIGHBALL

2 oz GOLD BAR®
2-4 oz soda water or ginger ale

Pour GOLD BAR® into ice filled
Collins glass. Top with soda.
Garnish with lime.



THE LADY OF FORTUNE
ADORNS A SOLID BRASS COLLECTOR COIN MINTED
AT THE OLDEST PRIVATE MINT IN AMERICA

SHE EMBODIES ENTREPRENEURSHIP,
HARD-WORK AND DETERMINATION



THE ART OF THE COIN
HER LEFT-SIDE REPRESENTS GRIT, HARD-WORK AND EFFORT
SYMBOLIZED BY THE ROUGH ROCK AND PICKAXE

HER RIGHT-SIDE REPRESENTS SUCCESS. SHE BEARS
THE 3-GRAINS OF GOLD BAR: CORN, RYE, BARLEY AND
STANDS ON A PRECIPICE OF GOLD BARS



GOLDBARWHISKEY.COM
@GOLDBARWHISKEY

THE GOLD BAR BOTTLE COMPANY
SAN FRANCISCO, CALIFORNIA USA

Please enjoy responsibly