

ST. AUGUSTINE DISTILLERY CO.

ST. AUGUSTINE FLORIDA CANE VODKA



HAND-MADE
IN THE
NATION'S
OLDEST CITY

◆ PHILOSOPHY OF PRODUCTION

We proudly utilize the best of Florida's agriculture in our production process, allowing the bright flavors and aromas to shine through naturally in our spirits.

◆ LOOKS

Superb Clarity - Light & Pure

◆ PALATE

Soft with full mouthfeel, pleasant natural sweetness. Mid Palate continues with the round mouthfeel. Finish has good length with hints of anise & green apple.

◆ DISTILLATION

- We carefully re-distill Cane Neutral Spirit made in FL.
- Making cuts by hand removing heads & tails.
- We use only the "hearts" as the base for our vodka.

◆ FILTRATION

We take a different tact with filtration than most. After distillation, the spirit's quality requires almost no filtration allowing the base ingredient's unique character to be gently carried over.

◆ DYNAMIC VODKA

Enough character to contribute flavor while also being able to support cocktails that emphasize other components in the foreground. Below are examples of both.

MARTINI

2 oz St. Augustine Cane Vodka
.5 oz Noilly Prat Dry Vermouth

DIRECTIONS:

- Combine spirits & stir
- Strain & garnish with expressed lemon peel



LOLITA

1.5 oz St. Augustine Cane Vodka
.5 oz St. Germain
.5 oz Grapefruit Juice
.5 oz Lemon Juice
.25 oz Finest Call Simple Syrup
4 dashes Bitter Truth Creole Bitters

DIRECTIONS:

- Shake, serve up, coupe glass
- Garnish with a lemon peel

FLORIDA MULE

1.5 oz St. Augustine Cane Vodka
1.5 oz Ginger Syrup*

DIRECTIONS:

- Fill Copper Mug with Crushed Ice
- Top with Soda Water
- Swizzle, garnish with fresh mint

*Ginger syrup:

4 parts lime
2 parts rich simple syrup
1 part juiced ginger

◆ StAugustineDistillery.com ◆

Enjoy, but please drink responsibly.

Proudly
Distributed by

