

ST. GEORGE

NOLA COFFEE LIQUEUR

BEST
CRAFT
DISTILLER
IN AMERICA
THRILLIST

Fresh and sophisticated. Carries the taste of very good dark-roast coffee to an absurd length.

— LOS ANGELES TIMES

THE INSPIRATION

Most visitors to the Big Easy fall in love *with* New Orleans, but only a lucky few fall in love *in* New Orleans. Distiller Dave Smith met his future wife in NOLA, so was inspired to create this liqueur as an homage to the New Orleans-style coffees he and his bride had enjoyed during their courtship.

THE PROCESS

Sourcing: We searched high and low for the perfect ingredients: Ethiopian coffee beans, French chicory root, Madagascar vanilla, and organic cane sugar.

Roasting: Custom roast by local artisan roasters Jewel Box Coffee Roasters.

Infusing: Our cold-infusion method ensures a thoughtful focus on the coffee's most elegant flavors and aromas, while minimizing extraction of the astringent components.

TASTING NOTES

Fruity, savory, delicious. Rich coffee flavor with notes of:

- ✦ hazelnut
- ✦ black pepper
- ✦ bittersweet chocolate
- ✦ red wine
- ✦ tobacco
- ✦ dates and plums

SPECS

- ABV: 25%
- Format: 750ml
- Case: 6 x 750ml



The alchemy of roasting. We use the medium-to-dark end of the spectrum.

ABOUT ST. GEORGE SPIRITS

California's St. George Spirits was founded in 1982 by master distiller Jörg Rupf. Over more than three decades at the vanguard of the American craft spirits movement, the distillery has grown into a diversified operation with a portfolio that includes single malt whiskey, agricole rum, absinthe, and several gins, vodkas, brandies, and liqueurs. Now owned and operated by master distiller Lance Winters and head distiller Dave Smith, St. George has been inducted into the *Spirit Journal* Hall of Fame and named "best craft distiller in America" by *Thrillist*. The distillery is open to the public for tours and tastings and hosts nearly 30,000 visitors each year.



THE EXPERIENCE

St. George NOLA Coffee Liqueur is delicious sipped neat alongside breakfast, dessert, and any meal in between. In cocktails, it provides a touch of sweetness, earthy depth, and that robust roasted flavor that coffee lovers crave. *Tasting Table* says it “makes a great White Russian,” while *Robb Vices* gives it high marks as “an amazing after-dinner drink.”



REVOLVER

- 2 oz bourbon
- ½ oz St. George NOLA Coffee Liqueur
- 2 dashes orange bitters

Stir all ingredients with ice until well chilled and then strain into a chilled cocktail glass. Flame an orange peel on top, then garnish with the peel.

RECIPE: JON SANTER, PRIZEFIGHTER, EMERYVILLE, CA



UP ALL NIGHT

- 1½ oz St. George NOLA Coffee Liqueur
- ½ oz Bruto Americano
- 1 dash Fee Brothers Aztec Chocolate Bitters

Combine all ingredients in pint glass, stir vigorously with ice. Strain into a martini glass.



ORANGE RUSSIAN

- 2 oz St. George California Citrus Vodka
- 1 oz St. George NOLA Coffee Liqueur

Stir citrus vodka and coffee liqueur with ice until chilled, then strain into a fresh glass over a large ice cube. Garnish with an orange peel.



WHITE RUSSIAN

- 1 oz St. George NOLA Coffee Liqueur
- 1 oz St. George All Purpose Vodka
- ¾ oz heavy cream

Shake all ingredients with ice until well chilled, then strain into an Old Fashioned glass.



BIG, EASY AFFOGATO

- 1 oz St. George NOLA Coffee Liqueur
- 1 oz fresh-brewed espresso
- 1 large scoop ice cream or gelato

Scoop ice cream into a coffee mug, pour espresso and coffee liqueur on top. Eat with a spoon!