

SILVER BEAR DISTILLERY

KAFFE LIQUEUR



Made with cold brew concentrate, this smooth liqueur is has flavors of bittersweet cocoa and roasted vanilla.

Style: Flavored liqueur

Area of Production: Berkshire Mountains, MA

Ingredients: Base spirit made in house from local malted winter wheat, water, locally roasted cold brew coffee

Alcohol: 24%

Proof: 48

p.s. scroll for cocktail recipes...

COCKTAILS

ESPRESSO MARTINI



Ingredients:

- 1 oz Los Amantes Añejo
- 1 oz Silver Bear Kaffe Liqueur
- 3/4 oz cold brew concentrate
- 1/4 oz simple syrup

Preparation:

Shake all ingredients over ice and strain into a chilled coupe glass. Garnish with 3 espresso beans and an expression of lemon

THE REVOLVER



Ingredients:

- 2 oz Casey Jones Rye Whiskey
- 1 oz Silver Bear Kaffe Liqueur
- 4 dashes orange bitters

Preparation:

Stir Rye and Kaffe Liqueur until well-chilled and strain into a cocktail glass. Garnish with a lemon twist

IRISH COFFEE



Ingredients:

- 1 oz JJ Corry The Hanson Irish Whiskey
- 1 oz Silver Bear Kaffe Liqueur
- 4 oz hot coffee
- 1 oz whipped cream

Preparation:

Add whiskey, Kaffe Liqueur, and coffee to a mug. Spoon whipped cream on top