Moonsail Fizz 12.2% ABV

Passion fruit and bright citrus are tempered by smooth vanilla and spice in the Moonsail Fizz. Consider it your escape without the plane ticket.

Bimini Gin Red Bitter Liqueur Passion Fruit Vanilla Syrup Lime

Craving a taste of summer? Fill your cooler with the Moonsail Fizz and transport yourself anytime, with or without the beach.



 We want to reach people who haven't been to our bars, don't live near them, or simply can't visit today; but want a taste of that experience. ??

About the Spirits



Bimini Gin

Handcrafted in their small distillery in Biddeford, Maine, Bimini Gin is inspired by summers on the coast, specially distilled for a softer juniper flavor.

A modern American gin featuring a few familiar key botanicals— grapefruit zest, hops, coriander seed—that taste bright and citrusy with a beautiful floral aroma.

Death & Co

Death & Co is the most important, influential, and oft-imitated bar to emerge from the contemporary craft cocktail movement. Since its opening in 2006, Death & Co has been a must-visit destination for serious drinkers and cocktail enthusiasts, and the winner of every major industry award—including America's Best Cocktail Bar and Best Cocktail Menu at the Tales of the Cocktail convention. Boasting a supremely talented and creative bar staff—the best in the industry—Death & Co is also the birthplace of some of the modern era's most iconic drinks, such as the Oaxaca Old-Fashioned, Naked and Famous, and the Conference.

Now, Death & Co pays homage to the indelible bar experience with a line of Ready to Drink cocktails featuring rotating and seasonal menu changes, collaborations with some of the most respected names in the cocktail landscape & special issues. The line is a true extension of the Death & Co experience; fit for the right occasions and ready for wherever life takes you.

To achieve a cocktail quality we have come to expect from one of the best bars in the world & packaged to go, Death & Co starts with the most popular original recipes created and served at their bars, then scales them up into a single batch cocktail which is canned. Every technique employed in the creation of these cocktails is also described in detail in the Death & Co series of books and used regularly at their bars.

// Death & Co Awards & Accolades

Best Bars in America, Esquire America's 20 Best Cocktail Bars, GQ Worlds 100 Best Bars, Drinks International Best Bars in New York City, Conde Nast Traveler One of the Best Bars in the Country, Barfinder.com Best American Cocktail Bar, Tales of the Cocktail Spirited Awards Norld's Best Cocktail Menu, Tales of the Cocktail Spirited Awards