## Ranger Buck 11% ABV

Featuring Colorado-made bourbon and ginger paired with birch and amaro, the Ranger Buck delivers a delicious twist on a beloved classic cocktail.

Woody Creek Distillers Bourbon Amaricano Amaro Ginger Syrup Birch

Evening on the campsite? Cozy up by the fire and sip on the Ranger Buck to relax the night away.



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. 99



# About the Spirits



## Woody Creek Distillers Straight Bourbon

Fifteen miles west of Aspen, Woody Creek is home to wild trout, gonzo writers, and masterfully distilled spirits as complex and surprising as the place they were born.

Their bourbon featured in the Ranger Buck was aged a minimum of 4 years in a #3 char, first use, American white oak barrel, distilled from 100% locally grown Colorado corn, rye & barley, and bottled at 90 proof.

#### **Amaricano Amaro**

Inspired by Sicilian heritage and a desire to create an American-made amaro. Amaricano balances rich and herbaceous tones using a distillate of west coast grapes with over 45 organic and wild-crafted botanicals including black truffles, cocoa nibs, and Rainier cherries. Made by Fast Penny Spirits in Seattle.

# 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