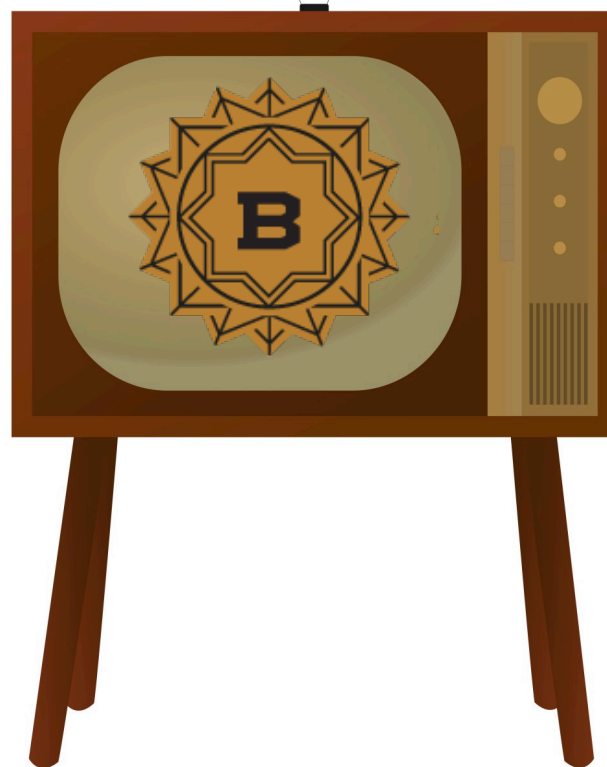


BG REYNOLDS

Cocktail Provisions



by WEST 45 — CURATORS OF CRAFT
SPIRITS, ELIXIRS,
BITTERS FROM THE
PACIFIC NORTHWEST

patrick@west45.com



BG REYNOLDS

Cocktail Provisions



HOUSE MADE SYRUPS AND MIXERS MADE BY BARTENDERS, FOR BARTENDERS. BUT FOR OTHERS TOO. DEVOUT HOME MIXOLOGISTS AND ENTERTAINERS. SEASONED COCKTAIL DRINKERS AND NEW CONVERTS. ALL MADE WITH REAL INGREDIENTS, PAINSTAKINGLY SOURCED. EACH THE PERFECT UNION OF FLAVORS, BALANCE, AND INTEGRITY TO PRODUCE REFRESHING, AUTHENTIC-TASTING COCKTAILS AGAIN. AND AGAIN. AND AGAIN.

COCKTAILS THAT TAKE YOU PLACES YOU'VE NEVER BEEN BEFORE. LIKE BLAIR REYNOLDS INTENDED.

FINALLY, COMPLEX COCKTAILS THAT ONLY TASTE COMPLICATED. BG REYNOLDS, PORTLAND BORN, ESTABLISHED 2009.



FALERNUM

**CLOSE
YOUR EYES**

**PICTURE YOUR
PARADISE**



**WE CAN'T PAY FOR YOUR PLANE TICKET TO THAT
PARADISE, BUT WHAT WE CAN DO IS BRING YOU THIS
OUTSTANDING FALERNUM AND ALL OF ITS TROPICAL FLAIR
AND JUST THE RIGHT COMBINATION OF GINGER, CLOVE,
ALMOND AND FRESH LIME**

PARADISE BLEND

**AN
ISLAND
INSPIRATION**

DON THE BEACH-COMBER



**BG REYNOLDS PARADISE BLEND BRINGS TOGETHER A BIT
OF TART BARBADOS GRAPEFRUIT WITH SOME SPICY ASIAN
CINNAMON TO PRODUCE AN INTRIGUING BALANCE OF
RICHNESS AND SWEETNESS.**

**HIBISCUS
POMEGRANATE
AND BALANCE**

**LUSH
GRENADINE**

**TO PARAPHRASE
MUGATU**

**— POMEGRANATES
ARE SO HOT RIGHT
NOW! SERIOUSLY,
THEY'RE
EVERYWHERE!**



**POMEGRANATES, PAIRED WITH TROPICAL HIBISCUS
AROMATICS. PERFECT FOR A TEQUILA SUNRISE...OR
SOMETHING ELSE.**



PASSION FRUIT

**A TANGY
&
SWEET
SPARK
FOR YOUR
EVENING**

**REGARDED AS A
TROPICAL TREASURE
IN MANY WARMER
CLIMATES, AND IS
VERSATILE ENOUGH
TO WORK IN
ALMOST
EVERYTHING SWEET
YOU CAN IMAGINE.**



**GIVE IT A SHOT IN YOUR HURRICANE, OR THROW IT ON
SOME ICE CREAM.
BLEND IT UP WITH SOME FRESH FRUITS AND JUICES.**

CINNAMON

... IS EXPERIENCING QUITE THE RENAISSANCE THESE DAYS. USED AS A SPICE IN YOUR BURGER RECIPE OR USED IN PUMPKIN SPICED LATTES, IT'S FINALLY GETTING ITS DUE FOR VERSATILITY AND GUILT-FREE DELICIOUSNESS.



THE SPICE MUST FLOW

REGARDLESS OF IF YOU'RE EXPERIMENTING WITH SOME BOURBON, MAKING A CLASSIC OLD-FASHIONED, OR EVEN TINKERING WITH AN APPLE PIE MOONSHINE COCKTAIL, WE KNOW THIS CINNAMON IS WHAT YOU NEED TO TAKE IT UP A NOTCH.



WILD GINGER



GINGER HAS BEEN USED IN THE KITCHEN AND THE BAR FOR CENTURIES, BLAIR REYNOLDS CRACKED THE CODE ON PUTTING TOGETHER A PERFECT GINGER MIXER. —IT'S EXOTIC AND EARTHY, BALANCED BY A CERTAIN SWEET SPIRIT THAT CAN REALLY FIRE UP YOUR COCKTAILS.

USE IT IN YOUR MOSCOW MULE, DARK 'N' STORMY, OR SHIRLEY TEMPLE. PUT SOME IN YOUR AFTERNOON TEA TO LIVEN IT UP A BIT. JUST ADD IT TO SOME SODA WATER FOR A DIY GINGER ALE.

LIME CORDIAL

THE CLASSIC GIN
AND TONIC GOES
BACK AGES;
ORIGINALLY
SLAPPED TOGETHER
BY THE ARMY OF
THE BRITISH EAST
INDIA COMPANY
WHEN THEY MIXED
SOME MEDICINE
TOGETHER WITH
WATER, SUGAR,
LIME, AND GIN TO
TAKE SOME OF THAT
NASTY BITE OFF.



SUMMERTIME MEANS A LOT
OF THINGS—BUT IT ALSO
MEANS: GIN AND TONIC.



PERFECT KICK TO THAT GIN AND TONIC, BUT FEEL FREE TO
JUST ADD IT TO A BIT OF ICE AND SODA WATER FOR A NICE
SWEET ADDITION TO YOUR SUMMER EVENING.

PERFECT IN A MAI TAI OR SCORPION --REALLY ANY
COMBINATION OF BARREL-AGED SPIRITS AND CITRUS PAIR
BEAUTIFULLY



THE BRAINCHILD OF A
BARTENDER WHO JUST
WANTED TO FIND A
CONSISTENTLY
EXCELLENT MIXER. FIRST
BATCH OF BG REYNOLDS
ORGEAT WAS A
STATEMENT TO THE
WORLD:
HIGH-QUALITY,
IMPECCABLY SOURCED
MIXERS SHOULD BE
ACCESSIBLE TO
BARTENDERS, HOME
MIXOLOGISTS, AND
ANYONE WHO JUST
WANTS A REALLY SOLID
COCKTAIL.

ORIGINAL
ORGEAT

DIVINE VANILLA

**MADE WITH REAL
VANILLA BEANS
PACKED WITH A
SWEET AND PUNGENT
AROMA WITH POTENT
SWEETNESS AND
INTOXICATING
FLORAL NOTES**



**THIS CLASSIC SYRUP IS MOST OFTEN USED TO
INVIGORATE TROPICAL COCKTAILS AND COOKING.
IT ALSO PERFECTLY COMPLEMENTS COLA OR SODA
WATER.**

BG Reynolds

RICH DEMARARA

**THIS MOLASSES-RICH
DEMERARA IS SUBTLE,
SMOOTH, AND
PERFECT FOR
BARTENDERS. THE
HEARTY AND SWEET
BASE CARRIES A
GOLDEN HUE TO IT
AND LEAVES FOLKS
WITH A DEEP,
CARAMEL-LIKE
FLAVOR IN THEIR
FAVORITE DRINKS.**



TIKI SPICES

**IS A TOP-SECRET
BLEND OF
JAMAICAN
PIMENTO BERRY
(AKA ALLSPICE)
AND
MADAGASCAR
VANILLA.**

**AND IT'S TOTALLY
OKAY IF YOU
DON'T KNOW
WHAT EITHER OF
THOSE TASTE LIKE
INDIVIDUALLY,
BECAUSE...WHO
DOES?**



**BUT WHEN WE PUT THEM TOGETHER IN IDEAL
PROPORTION, THE END RESULT IS JUST WHAT YOU NEED
TO PUT THAT COCKTAIL OVER THE TOP.**

NOBODY LIKES A DIVE BAR IN A GRASS SKIRT

Creating the kind of establishment that would make Don the Beachcomber proud takes a lot more than some rattan furniture and a stash of tiny paper umbrellas.

Exotic Tropical Syrups **CRAFTED IN PORTLAND**

WE BELIEVE THE ART OF MAKING EXCEPTIONAL TROPICAL COCKTAILS IS TIMELESS.
WHEN CRAFTED WITH FRESH INGREDIENTS, ORIGINAL TECHNIQUE AND
FERVOR FOR TRUE TIKI CULTURE, EACH DRINK IS ITS OWN ISLAND ESCAPE.

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