

DRY LAND

DISTILLERS

ORIGIN: Colorado, USA

AWARDS: Bronze Medal, 2018
International London Spirits Competition

TECHNICAL DATA: ABV 40%

An authentic, unique spirit, Dry Land Distillers Cactus is distilled from native prickly pear cactus. The distillers use a process similar to mezcal, smoking the cactus over a mesquite wood fire to create an earthy, smoky, and complex spirit. It pairs wonderfully with citrus, seafood, chiles, and strong, spicy flavors.



PRICKLY PEAR CACTUS



"Dry Land Cactus is so elegantly complex, it needs nothing more than a glass to serve it in to become one of my favorite cocktails."

D.J. Riemer
Beverage Team Leader, 24 Carrot Bistro

TASTING NOTES

Smooth, complex, and smoky, Dry Land Distillers Cactus is similar in style to ultra-premium mezcal. The spirit is built on the earthy overtones from the cactus with subtle smoky and sweet notes. It is thoroughly enjoyable neat, on the rocks, or as a fresh, new base for classic cocktails such as palomas, margaritas, and mules.

POINTS OF DISTINCTION

- Bronze Medal, 2018 International London Spirits Competition
- New, unique and completely authentic spirit made in small batches
- Made with the entire cactus plant (leaves, fruit) – no grain
- Created using traditional mezcal-style processing methods
- Perfect compliment for fresh juices, mixers, and cocktails



Slicing prickly pear by hand in the field, to be smoked for 24 hours over a low mesquite fire.

SIGNATURE COCKTAILS

Smoky Coin Margarita

- 2 oz. Dry Land Distillers Cactus
- 1 oz. Fresh Lime Juice
- ½ oz. Fresh Orange Juice
- ¼ oz. Simple Syrup (to taste)

Preparation: Combine ingredients into cocktail shaker with crushed ice. Cover; shake for 10 seconds, strain, and pour into an ice-filled salt-rimmed coupe or chilled cocktail glass.

Cactus Mule

- 1 ½ oz. Dry Land Distillers Cactus
- 1 oz. Ginger Beer
- ¾ oz. Fresh Lime Juice
- ½ oz. Agave Nectar (to taste)
- 3 Slices of Cucumber
- A Pinch of Chili Powder

Preparation: Add lime juice and cucumber to mixing glass and muddle. Add remaining ingredients to cocktail shaker with crushed ice and shake for 10 seconds. Strain into rocks glass with ice. Garnish with cucumber and chili powder.