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BARRELL
CRAFT SPIRITS

CAMPO AZUL
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small hand foods

As a bay area bartender I created Small Hand Foods to help provide local bartenders with the best possible ingredients for making delicious cocktails. Enjoy. – Jennifer Colliau

grenadine

The ubiquitous cherry-red bottle of syrup holding court at every bar, modern grenadine is a far cry from its pomegranate origins. Many cultures enjoy pomegranate juice when it is available, as did early bartenders in America and abroad. Rest assured, they were not using high-fructose corn syrup colored with red #40. Our grenadine is made from pomegranates and cane sugar; no water or other ingredients added. The bright acidity and tannic backbone of this syrup will transform any drink that uses it. Try it in a Jack Rose or a Ward Eight, or add to ginger ale for an authentic Shirley Temple.



original gum syrup

Also known by its French spelling, gomme, gum syrup is a sugar syrup with gum arabic, a resin from the Acacia tree, incorporated into it. Gum syrup fell out of favor with bartenders because it is difficult to make, and a straight simple syrup is both easier and cheaper. However, where both syrups add sweetness, gum syrup adds viscosity as well, giving a richer mouthfeel and weightier texture to cocktails. Organic cane sugar gives the syrup an amber color and a light molasses flavor. It is best used in aromatic, spirit-forward cocktails such as Sazeracs, Old-Fashioneds and Juleps.



orgeat

Pronounced or-zhat, orgeat is a French almond syrup, originally made from barley and used as a shelf-stable substitute for milk. Many cultures have versions, from Valencian orxata to Dutch orgeade to Mexican horchata. Made from California almonds and a small proportion of apricot kernels to give it a distinct "marzipan" flavor without the addition of extract. Organic cane sugar, orange flower water and biodynamic California brandy are added to result in a rich, flavorful syrup with delicate floral notes. Orgeat is used in the Mai Tai, a drink first created at Trader Vic's in Oakland in 1944, as well as the Japanese Cocktail and various absinthe concoctions. It is also delicious as a spritzer with seltzer or used to sweeten lemonade.



passion fruit syrup

Passion Fruit is native to South America but grown widely in lush climates around the world, resulting in its use in tiki-style and other tropical drinks. It is called for in a Hurricane, a drink native to the Caribbean-influenced part of New Orleans. Try it in a Sidewinder's Fang or a Zombie for a true tiki experience.



ALL
FLAVORS
AVAILABLE
IN 8.5oz, 750ml
& GALLON
SIZES.



small hand foods

pineapple gum syrup

A pineapple-infused gum syrup made by pressing fresh fruit and blending it with gum syrup, resulting in a golden amber syrup with high viscosity, bright acidity and exceptionally rich mouthfeel. Pineapple gum syrup is a key ingredient in the San Francisco classic cocktail Pisco Punch, as well as mixes and cobblers of all kinds.



raspberry gum syrup

Called for in many early cocktail recipes, raspberry gum syrup is often substituted for grenadine due to its intense berry color. Its flavor, however, is distinctly bushberry, candied and less tannic than grenadine. Try a Jack Rose with both; you'll be surprised at the difference. Incorporating organic raspberries into gum syrup yields a bright yet unctuous liquid with concentrated berry flavor and mouth-coating viscosity. Try it in a Clover Club or Maiden's Blush, or use it to sweeten your favorite fizz.



tonic

Tonic syrup, historically called quinquina or calisaya, contains quinine from the cinchona tree. Originally from Peru, when quinine was discovered to ward off malaria, colonizers quickly smuggled cinchona cuttings back to Europe, India and Indonesia. The British began adding tonic syrup to gin to help disguise the bitterness, and then developed a taste for the mixture, thus leading the way for the Gin & Tonic we love today. Finely cut bark simmered in organic cane syrup yields earthy flavors and an amber color. Add ½ ounce to a highball glass with 2½ ounces of soda water, a shot of your spirit of choice and ice; top with a lemon or lime slice.



ginger soda syrup

Ginger Syrup gives a spicy kick to a Moscow Mule, Dark & Stormy, and many other zesty cocktails. We press fresh ginger ourselves and sweeten with real organic cane sugar for a superior ginger experience.



ALL
FLAVORS
AVAILABLE
IN 8.5oz, 750ml
& GALLON
SIZES.



classic ingredients for pre-prohibition era cocktails

classic ingredients for pre-prohibition era cocktails



NEVER SETTLE FOR LESS

Our savory olive brine is nurtured in aging barrels with our premium olives and then triple filtered for its pure crisp taste.

This Dirty Martini Mix not only looks great, but imparts that subtle olive flavor that will make this your favorite mix!

MARTINI STUFFED OLIVES

GARLIC STUFFED OLIVES

COCKTAIL ONIONS



The Penna family has been growing olives since 1951 in the Sacramento Valley.

Northern California olive growers continue to produce the highest quality olive varieties – using the harvested fruit to create delicious cocktail ingredients!



THE PERFECT ADDITION FOR THE PERFECT MARGARITA!

This pure agave nectar is USDA certified organic made from the juice of the agave plant; its incredibly clean and sweet flavors is perfectly suited for all your sweetening needs. The wonderful taste of Dos Manos agave nectar enhances the flavor of any distilled spirit being sweetened. Try the perfect margarita made with Dos Manos Blanco, freshly squeezed lime juice and Dos Manos agave nectar!



Dos Manos Mango Margarita Mix

Dos Manos Mango Margarita Mix is made with 100% pure mangos! This mix will add a festive touch to any party or gathering. Drinks made with our mango margarita will have a refreshing and unique taste. Try the recipes on the bottle for your next fiesta!



BLOODY MARY MIX



A ZESTY GOURMET BLOODY MARY MIX

A carefully crafted, premium Bloody Mary Mix made in small batches using only fresh ingredients from top growers – Horseradish, Cayenne Pepper, Black Pepper, Lemon Juice, Sea Salt & Vinegar.

APPRECIATION MASTERED™

Appreciation Mastered Margarita Mix will add a festive touch to any party or gathering. When you want to make margaritas, but don't want to squeeze enough limes for a crowd, this mix has you covered. Drinks made with our Margarita Mix have a very refreshing taste.



APPRECIATION MASTERED MARGARITA:

3 oz Appreciation
Mastered Margarita Mix

1.5 ounces Tesoro #5
Reposado Tequila

Add ice

Shake well and strain into
glass rimmed with salt, and
add lime, if desired.



Liquid Inspiration Bloody Mary mix is a carefully crafted premium Bloody Mary Mix made in small batches using only fresh ingredients from top growers – horseradish, cayenne pepper, black pepper, lemon juice, sea salt and vinegar. These ingredients combine to create a bold and zesty bloody mary mix with exceptional taste.

LIQUID INSPIRATION BLOODY MARY:

Fill a tall glass with ice

Add 1.5 oz Gruven Vodka

Fill glass with Liquid
Inspiration Bloody Mary Mix

Garnish with a skewer of
Southwell stuffed garlic olives
and cocktail onions



The story of Fabbri begins in 1905, when Gennaro Fabbri took over an old general store with a wine cellar in Portomaggiore, in the Province of Ferrara, and began producing liqueurs. Thus began the distillery "Premiata Distilleria Liqueuri G. Fabbri", now known as "Fabbri 1905".



The production of alcoholic and non-alcoholic syrups began in the 1920s. It was during this period that Fabbri came out with the company's most famous product, "Marena con frutto", inspired by a recipe of Gennaro Fabbri's wife. With the opening of syrup factories in Bologna, the idea of syrups took full form, with mint and grenadine leading the way. Then came the famous amarena cherry syrup, inspired by a recipe created by Gennaro Fabbri's wife Rachele Buriani. The amarena cherry is inedible in its natural state so Rachele slowly cooked and candied the cherries in copper pots to transform the inedible cherry into the delicious Amarena Fabbri. Today the process is computerized, but still produced by the family in copper pots.



Gennaro Fabbri had the first blue and white jar made by a ceramic artist from Faenza, Riccardo Gatti, as a gift for his wife to show his love and his appreciation for having created her amarena-cherry recipe. But little did he know that one small gesture would have given the whole world the joy of such a unique flavor for many generations to come.

FRAGOLA STRAWBERRY

Fabbri's traditional recipe for making exquisite amarena cherries has inspired a new delight made from strawberries! Only the best fruit, candied in strawberry syrup and packaged in the classic decorated iridescent glass jar. An exclusive gift to be enjoyed on gelato or semifreddo.



Today Fabbri 1905 is run by the great-grandchildren of the company's founder and is universally recognized as having "invented" amarena cherries and fruit syrups. Inspired by Italian tradition, Fabbri products anticipate new trends in consumer taste and offer gelato makers, pastry chefs, restaurateurs, owners of bars and public establishments of all kinds, the best solutions to give shape to their creativity.

AMARENA

Whole wild candied cherries in syrup. A tantalizing symbol of the goodness and quality that for over 100 years has been the flagship of the Fabbri line of products. Enhance your favorite recipes with the addition of the unique and unmistakable flavor of Amarena Fabbri cherries. Perfect for distinctive desserts, signature beverages, exceptional hors d'oeuvres, savory dishes and cheese platters.

GINGER

Inspired by the recipe that made Amarena Fabbri unique and inimitable, a new specialty is born. Ginger Blacksmiths, immersed in a fine syrup with ginger and turmeric, will win you over with its fresh and pleasantly spicy taste, and will be the perfect ingredient for many of your sweet and savory recipes and for your cocktails.

