



3BR Distillery is a producer of unconventional spirits and liqueurs based in Keyport, NJ.

Visit our Soviet-kitsch tasting room and try our craft cocktails.

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SPIRITS · COCKTAILS · EXPERIENCES



MENDEL 100% PEA VODKA

MENDEL was awarded Vodka of the Year and gold at the New Orleans Spirits Competition by Tales of the Cocktail. It is an earthy vodka unlike any other, perfect for sipping and making cocktails.

3BR DISTILLERY | 7 MAIN ST, KEYPORT, NJ | 862-259-5991



MENDEL

100% PEA VODKA

TASTING NOTES: LIGHTLY SWEET, EARTHY AND VEGETAL

MENDEL: a vodka distilled with precision as an homage to the sciences. The name was chosen to pay homage to Gregor Mendel, an Austrian monk, biologist and botanist, who is widely recognized as the father of modern genetics, and conducted his iconic work by studying the patterns of genetics in pea plants.

MENDEL was awarded Vodka of the Year and gold at the New Orleans Spirit Competition by Tales of the Cocktail. It is a unique, gluten-free product that will bring intrigue to any bar program, and is an especially perfect match for dirty martinis.

40% ALC./VOL. | 750 ML

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MENDEL

100% PEA VODKA



HISTORY

In the 1980s, Grandpa Oleg, the grandfather of two of the founders of 3BR Distillery, made a spirit from peas in his flat during the soft prohibition in the Soviet Union. 3BR, inspired by this unique concept, makes a few products from peas, including our flagship vodka - MENDEL.

PRODUCTION

MENDEL vodka is made 100% from peas! 3BR uses a carefully crafted mixture of malted and unmalted yellow garden peas and precise processing to create a unique spirit. From mash making to distilling and bottling, all steps happen in the production room in Keyport, New Jersey.

HOW TO ENJOY

MENDEL is a vegetal, earthy vodka with a note of sweetness. Versatile, enough for balanced dirty martinis, and a neutral enough for classic craft cocktails like gimlets or the Bees Knees. (We call ours the Peas Knees.) MENDEL isn't your typical vodka - it is also an enjoyable to sip over a rock.



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GINGER BEAR

GINGER + HONEY LIQUEUR

TASTING NOTES: GINGER,
SPICE, HONEY

It's difficult to find something commercially available that contains raw, natural ingredients while maintaining flavor. When adding GINGER BEAR to a cocktail, the ginger flavor comes through to the finish with the addition of New Jersey cranberry blossom honey as a sweetener. A great addition to both a professional and personal bar, this one-touch bottle of ginger and honey liqueur can be a versatile addition to any menu.

23% ALC./VOL. | 750 ML

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GINGER BEAR

GINGER + HONEY LIQUEUR



HISTORY

Created with the concept of nastoika in mind, GINGER BEAR serves both the home consumer and bar programs looking to create flavors with the ease of pouring it straight from one bottle. The cranberry blossom honey is considered a specialty honey and is produced in limited quantities in particular regions where cranberries are grown. New Jersey is one of the largest producers of cranberries in the world.

PRODUCTION

We added GINGER BEAR into our core line up due to popular demand! We created this product using 3BR's house made vodka, fresh ginger, and New Jersey raw cranberry blossom honey. The fresh ginger is steeped into our house vodka and then finished with the honey creating a product with complex layers of ginger, honey blossom and a lingering spiced finish.

HOW TO ENJOY

GINGER BEAR is delicious straight out of the freezer or mixed into your favorite cocktail for added richness, sweetness and ginger spice. Add bubbles for an easily balanced and refreshing cocktail or add to your hot water or tea as a midday pick-me-up.



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KOFI

COFFEE LIQUEUR

TASTING NOTES: BOURBON,
CHOCOLATE, COFFEE

KOFI is a coffee liqueur designed for cocktails! It's an all-in-one product that reduces bottle touches, process steps, and costs for mixologists while adding a fantastic complexity to the coffee-forward cocktails. KOFI is a balanced mix of bold, coffee, flavors, and sweetness. You can find it in espresso martinis on menus all over.

20.9% ALC./VOL. | 750 ML

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KOFI

COFFEE LIQUEUR



HISTORY

KOFI is a coffee liqueur included in 3BR's line of nastoiki, which are an Eastern European tradition of liqueurs. Many Slavic people enjoy making their own nastoika blend at home, and this custom continues on in Keyport, New Jersey.

PRODUCTION

Starting with coffee beans grown in the volcanic soils of Indonesia, Java Smugglers (also based in New Jersey) then ages them in bourbon barrels before roasting them to perfection. 3BR then infuses the beans into our house-made vodka prior to adding sugar for sweetness.

HOW TO ENJOY

Rich and sweet - KOFI is perfect for any coffee cocktail or even to top your favorite ice cream! It adds full-bodied flavor to Espresso Martinis and White Russians.



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CHILITROIKA

3-CHILI LIQUEUR

TASTING NOTES: SMOKY,
SPICY, CINNAMON

CHILITROIKA will enhance cocktails by adding savory and spiced notes while also lengthening out the finish and enhancing the weight of the cocktail on the palette. Made using ancho chili, chipotle, chile de arbol, cinnamon, and mesquite, the savory notes give cocktails, bold, smoky, and spicy flavor.

28% ALC./VOL. | 750 ML



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CHILITROIKA

3-CHILE LIQUEUR

HISTORY

The Eastern European tradition of nastoika is a beloved, typically homemade drink made by infusing various ingredients like herbs and spices into vodka. Looking to have a liqueur with a kick behind the bar at 3BR, the team created CHILITROIKA by infusing three styles of chilis into the house vodka.

PRODUCTION

CHILITROIKA is an infusion made by steeping ancho chili peppers, chipotle peppers, chile de arbol, cinnamon, and mesquite wood in our house made vodka. The mixture is heated for hours and then mixed with sugar to enhance the body of the liqueur while adding balance to the deep spice notes from the peppers.

HOW TO ENJOY

CHILITROIKA is designed to pop in a cocktail. The smokiness will shine through in margaritas, daiquiris, or old fashioned style cocktails. It can also be enjoyed neat.



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GOM SOJU

100% RICE SPIRIT

TASTING NOTES: BURNT
CAMEL, SPICY RADISH



This is as traditional of a Korean Soju that you can find. Instead of being produced in Korea, it was distilled in New Jersey in collaboration with Jisung Chun, founder of Soy & Rice. Jisung Chun is a rice wine sommelier that spent 5 years in Korea learning the art of fermentation from renowned institutions and several brew and distill masters around the Korean peninsula. The label art is inspired by a Korean folk legend of a bear that turns into a beautiful woman after eating garlic and mugwort in a cave for 100 days.

40% ALC./VOL. | 750 ML

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GOM SOJU

100% RICE SPIRIT



HISTORY

Soju is an integral part of Korean culture, literally translating to fire liquor to describe the distillation process. Traditionally, soju was made from rice, millet, sorghum, and other grains local to different regions in Korea; however, as the demand for soju grew, it became more expensive to use these grains as the main ingredient. Today, many soju brands use a combination of grains and other ingredients.

PRODUCTION

Our GOM SOJU recipe is based on Jisung's training in a historical recipe called Suktan-jun - a two stage fermentation process made from 100% Korean short grain rice and Korean indigenous wild yeast called nuruk. This process produces Makgeolli that we then twice distill.

HOW TO ENJOY

Neat, on the rocks in a whiskey glass, or try it in the following cocktail:

SOJU-rita
2 oz GOM SOJU
1 oz honey simple syrup
1 oz lemon juice
2 dashes of orange bitters



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LIMECELLO

LIME LIQUEUR

TASTING NOTES: LIME, BITTER,
SWEET

You've heard of lemoncello, but what about a LIMECELLO? This lime liqueur was created to reduce waste in our tasting room, but lives on as a popular summer beverage. You can find the team at 3BR using LIMECELLO as a chilled shot as a celebratory toast or mixed into our cocktail menu.



23.8% ALC./VOL. | 750 ML

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LIMECELLO

LIME LIQUEUR

HISTORY

Our LIMECELLO was initially created to reduce waste behind the bar in the tasting room after juicing limes left a pile of husks destined for the trash can. After the liqueur garnered fans at the local farmers markets, the team improved and developed the liqueur over time into what it is now.

PRODUCTION

Made using our controlled heated steeping method, we are able to pull all the flavor out of the lime peel including the bitter pith while incorporating fresh lime juice to help balance the sweetness of the sugar used to sweeten the liqueur. No artificial flavors or concentrates.

HOW TO ENJOY

LIMECELLO is best enjoyed as a chilled shot for a celebratory toast, but can be used as a mixer as well.

This liqueur is also an excellent digestif to enjoy after a large meal.



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**3 BOTTLES
OR RIOT!**



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MENDEL

100% PEA VODKA

TASTING NOTES: LIGHTLY SWEET,
EARTHY AND VEGETAL

Award-winning vodka
made entirely from peas.
Great for dirty martinis.

40% ALC./VOL. | 750 ML



GINGER BEAR

GINGER + HONEY LIQUEUR

TASTING NOTES: GINGER, SPICE, HONEY

Made with fresh
ginger and
cranberry
blossom honey.

23% ALC./VOL. | 750 ML



KOFI

COFFEE LIQUEUR

TASTING NOTES: BOURBON, CHOCOLATE, COFFEE

Bold, rich and sweet
- find KOFI in
espresso martinis
on menus all over.

20.9% ALC./VOL. | 750 ML



CHILITROIKA

3 CHILE LIQUEUR

TASTING NOTES: SMOKY, SPICY, CINNAMON

Gives a spicy,
smoky kick to a
classic spicy
margarita.

28% ALC./VOL. | 750 ML



LIMECELLO

LIME LIQUEUR

TASTING NOTES: LIME, BITTER, SWEET

No, not lemon -
LIMECELLO! Best
served as a
celebratory,
chilled shot.

23.8% ALC./VOL. | 750 ML



GOM SOJU

100% RICE SPIRIT

TASTING NOTES: BURNT CARAMEL, SPICY RADISH

Collaboration
with Soy & Rice
to make a
traditional soju.

40% ALC./VOL. | 750 ML