



## ORIGINAL

Roasted grain balanced w/ lemon & honey. Tasting notes: Balanced malt, toasted bread.

Barley\*, wheat, oats\*, honey\*, cane sugar\*, lemon juice\* citric acid, dried orange & lemon peel\*. 50 cal, 13g sugar/can



#### **HERBAL**<sup>†</sup>

With dried lemongrass and hemp flower. **Tasting notes:** Refreshing, subtle hemp, floral.

Barley\*, wheat, oats\*, cane sugar\*, lemon juice\*, lemongrass\*, hemp flowers\*, citric acid.

50 cal, 12g sugar/can



# FRUITED - MIXED BERRY\*

With natural blackberry & raspberry flavor. **Tasting notes:** Subtle dark berry flavor, dry.

Barley\*, wheat, oats\*, cane sugar\*, lemon juice\*, natural blackberry and raspberry flavor, citric acid.

50 cal, 12g sugar/can



## FRUITED - PEACH\*

With natural peach flavor. **Tasting notes:** Subtle peach flavor, earthy, juicy.

Barley\*, wheat, oats\*, cane sugar\*, lemon juice\*, natural peach flavor, citric acid. 50 cal, 12g sugar/can

\*organic ingredient †vegan Barley Tea is a nod to traditional roasted barley drinks popular in Japan, Korea, and China, with a contemporary twist produced right here in the USA. A unique blend of roasted, malted organic grains is steeped in hot water to extract color and earthy, nutty flavor. The resulting "tea" is then layered with natural flavors and just enough sweetening to create the perfect alternative to caffeinated tea, coffee, or soda.

### WHAT IS BARLEY TEA?

- Still, malt-flavored beverage.
- · Caffeine-free & zero-proof.
- Made with organic roasted grains.
- Contains a wide range of vitamins, nutrients, and biologial components that are attributed to positive health benefits (e.g. antioxidant, digestion, sleep).
- · A simple and flavorful base for more complex mixed drinks.

## **CANS: STORING AND SERVING**

- Recommend serving cold as an alternative to iced tea, however Barley Tea can also be enjoyed as a unique hot beverage:
  - Cold: Simply pour into a 16oz glass filled with ice and a wedge of lemon.
  - Warm: Pour into an appropriate vessel and heat to 135-150°F. Serve in a ceramic or insulated glass mug with a wedge of lemon.

### **KEGS: STORING AND SERVING**

- Available in 1/6 and 1/2 BBL Sanke kegs.
- Recommend 100% Nitrogen service gas. If not available, 75% Nitrogen / 25% CO2 Beverage Gas (e.g. "Guinness Gas") is also acceptable ~4-10 psig.
- Kegs should be stored at approximately 40°F or same as beer storage temp.
- Serve cold or warm, similar to cans (above).

### FOR USE IN MOCKTAILS OR COCKTAILS

Use Barley Tea as a value-added mixer in your bar program:

- Whiskey Highball: Over ice combine Barley Tea Original, ginger ale or club soda with spirit-proof spirit or whiskey.
- **Mixed Berry Tonic**: Over ice combine Barley Tea Mixed Berry with hibiscus concentrate, top with tonic (add vodka for an alcoholic version).
- **Peach Tonic**: Over ice combine Barley Tea Peach with pineapple juice or tepache, lime juice, tonic (add mezcal for an alcoholic version).
- **Switchel**: Combine Barley Tea Herbal with ginger syrup, apple cider vinegar, and club soda (add gin for an alcoholic version).

Contact hello@barleyteatime.com to learn more!

