

Cocoa Bomb™

Flavored whiskey is great, but it can be better. Cocoa Bomb's flavor profile is more robust, more multi-faceted and *unapologetically smooth.*

Life is too short to waste time and money on poor quality anything. Cocoa Bomb is a perfectly balanced, authentic, delightfully flavored whiskey.

Shoot it straight.

Sip it in a cocktail.

Drop it into a local dark beer.

Extremely smooth and carries notes of cocoa, dark chocolate and a hint of marshmallow.



AWARD-WINNING

Best of Class (97 points)
2022 Sunset Spirits Awards

Gold Medal (91 points)
2021 USA Spirits Ratings



- **Case:** 12 x 750ml
- **Raw Materials:** Corn, Rye & Malted Barley with Natural Chocolate Flavoring
- **Proof:** 37.5% ABV (75 Proof)



Cocoa Bomb Chocolate whiskey is brought to you by Heritage Distilling Co., the most awarded craft distillery in North America.

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COCOA BOMB™ CHOCOLATE WHISKEY

COCKTAIL RECIPES

COCOA OLD FASHIONED

Combine 2 oz Cocoa Bomb, 3 dashes Orange Bitters and .25 oz Simple Syrup over large ice cube and stir. Garnish with a cherry an orange peel & dash of cocoa powder.

BLUE BREW

Combine 2 oz Cocoa Bomb, 1 oz Cream or Irish Cream, 4 oz Iced Coffee or Cold Brew and Caramel Drizzle over ice and stir.

CHOCO STRAWBERRY BOMB

Muddle 1 Strawberry at the bottom of a tumbler glass & set aside. In a shaker of ice, combine 2 oz Cocoa Bomb, 1.5 oz Lemonade, and .5 oz Grenadine. Shake well & strain into the tumbler glass. Top with fresh ice and garnish with another strawberry.

SPIKED COCOA

Combine 1.5 oz Cocoa Bomb with 6 oz Hot Chocolate. Top with whipped cream and a sprinkle of cinnamon.

ON & OFF POS SUPPORT



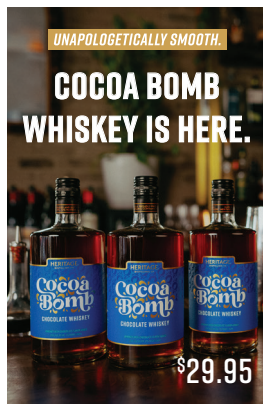
COASTERS



DIE CUT STICKERS



COCKTAIL TEAR PADS



WHISKEY POSTERS



WINDOW CLINGS



SHELF TALKER