

What is a Tasting Flight?

A Flight is 6 quarter-ounce pours

By California law

In total = 1.5 oz

Educate > Inebriate

Sharing is welcomed!

Step 1: Choose your Flight

-We recommend the Mixed Flight on a first time visit, this provides the widest variety & can demonstrate how different spirits can be

-Gin & Whiskey are not recommended in the same flight

-Let your guide know if there is something specific you'd like to taste

Mixed Flight: \$15

Ability to substitute

Typically we taste....

Vodka, Rum, Brandy,

White Whiskey,

Rye Whiskey,

Bourbon Whiskey

Step 2: Sipping Order

This will be determined by the Bottle Wrangler to ensure the best possible tasting and experience

Half Flights

Barrel Aged: \$10

Unaged: \$5

Mixed: 2 clear 1 aged \$7.50

Step 3: Learn how to taste

See other side

Step 4: Sip your way through our selection

Barrel Aged Flight: \$20

Thompson Brandy - 80PF

Muscat Brandy - 80 PF

Syrah Brandy - 80 PF

AppleJack Brandy - 80 PF

Visnjevaca (Cherry) Brandy - 80 PF

White Devil Whiskey - 80 PF

Bodie 5 Dog White Whiskey - 98 PF

Rubicon Rye Whiskey - 96 PF

Engine 49 Rye Whiskey - 80 PF

E49 Barrel Strength Rye Whiskey - 120 PF

Engine 49 Bourbon Whiskey - 80 PF

E49 Barrel Strength Bourbon Whiskey - 120 PF

Unaged Flight: \$10

Engine 49 Vodka - 80 PF

Diamond Springs Vodka - 80 PF

Neutral Brandy - 80 PF

Aether Vodka - 120 PF

Engine 49 Light Rum - 80 PF

Rumtopf Liqueur - 60 PF

Botanica - 80 PF

Engine 49 Golden Gin - 80 PF

BarMatt Equatorial Gin - 90 PF

Fleurette Gin - 92 PF

Fleurette Vermillion Gin - 92 PF

Arborist Gin - 92 PF

BarMatt Equatorial Tea Liqueur - 70 PF

BarMatt Equatorial Amaro - 90 PF

How to Taste

No shooting it back

Bring the spirit into your mouth and hold it on your palate for a minimum of five to ten seconds. That allows the initial heat that people register with higher proof spirits to melt away and the flavors to come out and be part of the forefront. Doing so will give it the opportunity to soften on your palate. Then, breathe in, some of the air will go over the spirit and bring some of the vapor up into your olfactory, which is really where you're experiencing the most complex flavor.

It can be hard to process taste and smell simultaneously to properly describe the flavors of your favorite dishes and drinks, that's why the flavor wheel was invented. Not all flavors listed will identify with what we produce but is to be used as a fun educational tool.

Wood	Wood Shavings	Pencil Shavings, Sawdust, Fresh Cut Lumber
	Toasted	Toasted Oak, Toasted Bread
	Dark Roast	Dark chocolate, Coffee
	Burnt	Roasted, Smokey, Campfire, Smoked Meats
Fruit	Red Fruit	Strawberry, Raspberry, Cherry, Cranberry
	Dark Fruit	Blackberry, Plum, Blueberry
	Tree & Stone Fruit	Apple, Nectarine, Pear, Peach
	Dried	Fig, Prune, Apple, Raisin, Jam, Dates, Dried Apricot
	Citrus	Lemon, Lime, Orange, Grapefruit, Kumquat, Mandarin
	Tropical	Banana, Pineapple, Mango, Passionfruit, Coconut, Guava, Melon
Grain	Dried	Malted Grain, Oats, Wheat, Rye, Rice, Corn
	Toasted	Malted Grain, Oats, Wheat, Rye, Rice, Corn
Spicy		Cinnamon, Nutmeg, Allspice, Cloves, Anise, Fennel
		Black Pepper, Licorice, Pink Peppercorn, White Peppercorn
Sweet Aromatics	Vanilla/ Caramel	Vanilla Extract, Caramel, Butterscotch, Vanilla Bean
	White Sweet	Marshmallow, Cotton Candy, Frosting
	Brown Sweet	Molasses, Brown Sugar, Maple
	Honey	Wildflower Honey, Honeycomb
Floral	Fresh	Rose, Jasmine, Lavender, Chamomile, Elderflower, Juniper, Cardamom
Herbaceous	Fresh	Mint/Peppermint/Spearmint, Eucalyptous, Lemongrass, Ginger, Corriander