



## BLUEGRASS SOY SAUCE

AMERICA'S ONLY MICRO BREWED SOY SAUCE. BARREL AGED FOR 1 YEAR.



## IMPERIAL | DOUBLE FERMENTED SOY SAUCE

THIS IS OUR FAMOUS BLUEGRASS SOY SAUCE WITH AN ADDITIONAL FERMENTATION AND ANOTHER 6 MONTHS OF AGING.



## BOURBON SMOKED SOY SAUCE

BLUEGRASS SOY SAUCE SMOKED WITH BOURBON BARREL STAVES



## SMALL BATCH BOURBON PONZU

BLUEGRASS SOY SAUCE FLAVORED WITH LEMONS, RICE WINE VINEGAR, AND BOURBON (INSTEAD OF SAKÉ)

### TASTING NOTES

- MEATY
- BRINY
- BROTHY
- SUBTLY OAKY SWEETNESS
- LEATHERY

### TASTING NOTES

- RICHER
- COFFEE
- MOLASSES
- BEEF JERKY
- EARTHY
- FUNKY
- FULL BODIED
- DARK CHOCOLATE

### TASTING NOTES

- BEEF JERKY
- RICH
- BROTH
- UMAMI
- LEATHER
- BARBECUE MEATS
- TOBACCO
- INTENSELY FLAVORFUL
- SMOKED OAK

### TASTING NOTES

- BLUEGRASS SOY SAUCE BASED PONZU
- MILDLY SWEET (SUGAR & BOURBON)
- CITRUS, BRIGHT (ORANGE & LEMON)
- CLEAN & REFRESHING
- TANGY (LIKE A VINAIGRETTE)
- VIBRANT TASTING
- TART & BITING
- MILDLY SWEET
- UMAMI

### USAGE

- SUSHI
- SASHIMI
- USE AS YOU WOULD SOY SAUCE
- ADD TO SAUCES AND DRESSINGS

### USAGE

- BROTH
- SASHIMI & SUSHI
- NOODLES
- DIPPING & DRESSING

### USAGE

- FINISHING SAUCE
- USE AS YOU WOULD ANY SOY SAUCE
- ADD TO SAUCES, SOUPS, OR STEWS FOR A NATURAL SMOKE FLAVOR
- THE DROPPER TOP IS TO CONTROL THE AMOUNT BECAUSE OF THE INTENSE FLAVOR

### USAGE

- DIPPING SUSHI OR DUMPLINGS
- DRESSING SASHIMI OR VEGETABLES
- MARINATING FISH, CHICKEN, PORK OR BEEF
- NOODLES

# Handcrafted SOY SAUCE

LOUISVILLE | KENTUCKY

## TASTING MENU



BOURBONBARRELFOODS.COM  
#EATYOURBOURBON  
@BOURBONBARRELFOODS

### UMAMI

TRANSLATED FROM JAPANESE "THE 5TH FLAVOR SENSE" LITERALLY MEANS "DELICIOUSNESS" "YUMMY"

### SEED TO SHELF

NON-GMO SOYBEANS, SOFT RED WINTER WHEAT AND LIMESTONE-FILTERED WATER ARE COMBINED WITH SOLAR-EVAPORATED SEA SALT TO CREATE THE SOY MASH. EACH BARREL OF BLUEGRASS SOY SAUCE AGES INSIDE THE BARRELS UNTIL IT IS PRESSED AND THE FINAL PRODUCT IS BOTTLED.

LIMESTONE SPRING WATER

YOU ARE HERE

BARRELS

NON-GMO SOYBEANS & WHEAT

**EAT  
YOUR  
Bourbon™**

ALTHOUGH THE FDA REQUIRES US TO USE A TABLESPOON AS A SERVING SIZE (ON OUR 100ML BOTTLES), WE SUGGEST USING A LOT LESS.

EAT  
YOUR  
Bourbon™

## BOURBON SMOKED SEA SALT

SOLAR EVAPORATED,  
DOMESTICALLY HARVESTED FROM  
THE PACIFIC OCEAN NORTHWEST



### TASTING NOTES

- AROMATIC
- RICH
- BRINY
- UMAMI
- SMOKED OAK
- SALTY

### USAGE

- MEATS
- SAUCES
- SOUPS
- BAKING
- STEWS
- DESSERTS
- COCKTAILS
- VEGGIES

## BOURBON SMOKED PAPRIKA

GROWN IN NEW MEXICO, USA



### TASTING NOTES

- SWEET
- AROMATIC
- PIQUANT
- SMOKED OAK
- MELLOW

### USAGE

- MEATS
- SAUCES
- SOUPS
- COCKTAILS
- STEWS
- VEGGIES

FOLD HERE

FOLD PAGE, POUR, AND TAKE.

FOLD HERE

Bourbon™  
arrel  
Foods

LOUISVILLE | KENTUCKY

## TASTING MENU



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## BOURBON SMOKED PEPPER

WE LIKE THE CRACKED PEPPERCORNS  
BECAUSE THE WHOLE ONES KEPT ROLLING OFF THE TRAY!



### TASTING NOTES

- AROMATIC
- ROBUST
- ROASTED
- SMOKED OAK

### USAGE

- MEATS
- SAUCES
- SOUPS
- COCKTAILS
- STEWS
- VEGGIES

## BOURBON SMOKED SUGAR

PERFECT ON EVERYTHING!



### TASTING NOTES

- RICH
- CARAMEL
- SWEET
- BOURBON
- SMOKE OAK

### USAGE

- COFFEE
- TEA
- BAKING
- COCKTAILS
- BARBECUING

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