

BLUEGRASS SOY SAUCE

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



IMPERIAL | DOUBLE FERMENTED SOY SAUCE

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



TASTING NOTES

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 SAKE)

TASTING NOTES

- MEATY BRINY
- BROTHY SUBTLY OAKY SWEETNESS
- LEATHERY

USAGE

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

TASTING NOTES

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

USAGE

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

- FINISHING SAUCE

- BEEF JERKY

- SMOKED OAK

- BROTH - LEATHER

- TOBACCO

- USE AS YOU WOULD ANY SOY SAUCE
- ADD TO SAUCES, SOUPS, OR STEWS FOR A NATURAL SMOKE FLAVOR

TASTING NOTES

- BLUEGRASS SOY SAUCE BASED PONZU MILDLY SWEET (SUGAR & BOURBON)
- CITRUS BRIGHT (ORANGE & LEMON)
- CLEAN & REFRESHING
- TANGY (LIKE A VINALGRETTE)

- TART & BITING

- VIBRANT TASTING - MILDLY SWEET
- - UMAMI

USAGE

- RICH

- UMAMI

- BARBECUE MEATS

- INTENSELY FLAVORFUL

- 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

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.

BITTER BITTER Handcrafted SOY SAUCE SWEET SALTY LOUISVILLE | KENTUCKY

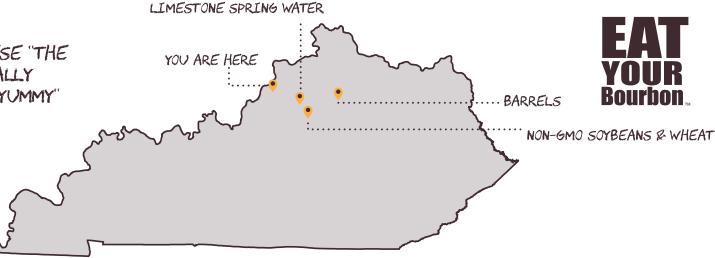
TASTING MENU



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UMAMI

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





BOURBON SMOKED SEA SALT

Bourbon Smoked **Sea** Salt We So OE (442 g) HANDCRA

SOLAR EVAPORATED. DOMESTICALLY HARVESTED FROM THE PACIFIC OCEAN NORTHWEST

TASTING NOTES

- AROMATIC RICH
- BRINY - UMAMI
- SMOKED OAK SALTY

USAGE

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

BOURBON SMOKED PAPRIKA





Bourbon Smoked

Sugar

TASTING NOTES

- SWEET - AROMATIC - PIQUANT - SMOKED OAK
- MELLOW

USAGE

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

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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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