

## **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

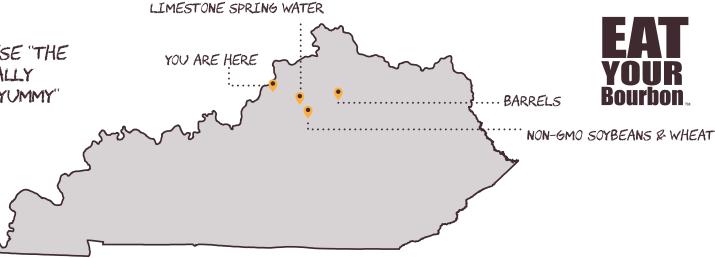
## **TASTING MENU**



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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

FOLD HERE FOLD PAGE, POUR, AND TAKE. FOLD HERE



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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