HEIMAT

RHUBARB LIQUEUR



Did you know that after planting, it takes three years before Rhubarb begins yielding a typical harvest? It's probably New York's most overlooked fruit*, but one of Heimat's most beloved. Smooth, elegant, and sublime, once you've had your first Rhubarb, you'll understand what we mean. We can't think of a better way to start the season.

Category: Liqueur

Area of Production: Westchester, New York

Ingredients: Neurtral spirit, locally sourced rhubarb,

organic cane sugar

Alcohol Content: 17%

Distillation: None, steeping of fruit

Aging: None

Filtration: Non-industrial filtration (some sediment occurs)

p.s. scroll for cocktail recipes...



COCKTAILS

RHUBARB MARGARITA



Ingredients:

1 1/2 oz Kilinga Bacanora Blanco3/4 oz Heimat Rhubarb Liqueur3/4 oz freshly squeezed lime juice

Preparation:

Shake all ingredients over ice and strain into a salt-rimmed glass. Garnish with a lime wedge and fresh strawberries

EL SIGLO

Ingredients:

3/4 oz Moko Agrum Rum 1 1/2 oz Amaro Camatti

1 oz lime juice

3/4 oz almond milk syrup

3 drops Heimat Rhubarb Liqueur

Preparation:

Shake all ingredients with ice and strain into a Nick & Nora glass. Garnish with a lemon twist



RHUBARB SPRITZ



Ingredients:

1 3/4 oz Heimat Rhubarb Liqueur3/4 oz Ulrich Vermouth Bianco1/4 oz Silvio Carta Gin Gillo

Preparation:

Combine all ingredients and shake over ice. Strain into a fresh glass ovre ice and top with sparkling water. Garnish with a rhubarb twirl



COCKTAILS

LITTLE HAVANA



Ingredients:

1 oz Heimat Rhubarb Liqueur

11/2 oz Moko Agrum Rum

1/2 oz rosemary syrup

1/4 oz freshly squeezed lemon juice

Preparation:

Shake all ingedients over ice and strain into a cocktail glass

RHUBELLO

Ingredients:

2 oz Heimat Rhubarb Liqueur

2 oz Los Amantes Joven Tequila

1/2 oz grapefruit juice

1/2 oz freshly squeezed lime juice

Preparation:

Pour all ingredients over ice and stir until well-chilled. Top with soda water



RHUBARB FROSÉ



Ingredients:

750 ml bottle of rosé wine

8 oz Heimat Rhubarb Liqueur

1 cup strawberries

Preparation:

Freeze rosé overnight in a shallow pan. In a blender, mix strawberries and Heimat Rhubarb Liqueure. Add the frozen rosé and blend until smooth

