



## FOR THE WIN!

MUTINOUS BEVERAGE ARTIFACTS



### TRAVIS HASSE'S PIE LIQUEURS

URL: [drinkpie.com](http://drinkpie.com)

What to have for dessert? A cordial would be on point, but pie would be really awesome. Ever had this conversation in your head? Decide no longer with Travis Hasse's Pie Liqueurs. Hasse began with a family recipe and turned it into a bottled dessert. Two flavors are available: cherry and apple. Mmmmm...pie.



### 360 DOUBLE CHOCOLATE VODKA

URL: [vodkaj360.com](http://vodkaj360.com)

Not into cola? 360 Double Chocolate is another new entry in their product line capable of making some luxurious new cocktails.

### 360 COLA VODKA

URL: [vodkaj360.com](http://vodkaj360.com)

360 Vodka has answered the mixing cola and vodka conundrum for good with the introduction of a new sustainably distilled flavored vodka: 360 Cola. The Missouri based distiller uses locally sourced grain for the product and recycled materials to encase it.



### COOPER COOLER

URL: [coopercooler.com](http://coopercooler.com)

Ever had someone drop by with a warm Sink the Bismarck brew and offer to split it with you? No? Us either, but we'll be ready for when it happens with the Cooper Cooler. It can take a 12 oz. bottle from room temperature to 43F in 3.5 minutes. So...um...any volunteers?

### AGWA DE BOLIVIA COCA LEAF LIQUEUR

URL: [agwabuzz.com](http://agwabuzz.com)

When you want to get down, down on the ground – liqueur. It doesn't really have the same ring to it as the "Slowhand" song, but Agwa De Bolivia is made from the same base as the white stuff: coca leaves. Bales of leaves are picked in Bolivia then shipped under armed guard to Amsterdam where some of the volatile compounds (the ones that make cocaine) are removed. The "clean" leaves are then turned into a liqueur.



### AGWA AMSTERDAM MARTINI

**Ingredients**

- 2½ oz Agwa de Bolivia Coca Leaf liqueur
- 2 oz Citron Vodka
- Squeeze of Lime Juice

**Preparation**

- Shake cold, serve in a martini glass.
- Garnish with olives.

