

BROWN

a Coffee Liqueur



BROWN is a small batch coffee liqueur made with specially selected single origin coffees. With each batch, we partner with a roaster to select a specific specialty coffee from a current harvest, tasting through a range of offerings looking for something with a unique character that still carries the soul of Brown

The goal of Brown is to make a coffee liqueur at the level of top coffee programs: carefully selected beans that are extracted to preserve every layer of flavor and aroma.

SINGLE ORIGIN DOUBLE EXTRACTION



Each batch of Brown is made with a single origin coffee sourced from local roasters who work directly with growers. The back label identifies the grower, the origin, and the roaster. We believe freshly ground coffee is at its peak, and we aim to capture as much of that as possible.

To capture the full spectrum of coffee flavor, we do two extractions: a cold water extraction and an alcoholic maceration in organic sugarcane ethanol. Cold water brings out the delicate fruit and brightness, while the alcoholic maceration draws out the deeper umami flavors. The two are then combined, with the cold water extraction serving to proof down the maceration and allowing the delicate and bold flavors to fully integrate. The final blend is sweetened with organic turbinado sugar.

IN THE GLASS



On the nose, Brown opens with aromas of freshly ground coffee layered with dark chocolate and caramel. On the palate, notes of butterscotch and toffee unfold into a savory umami depth before resolving in a long, delicate finish.

Brown shines in classic cocktails: an espresso martini, stirred Manhattan variations, or over tonic as an aperitif. On its own, it's a dessert in a glass.