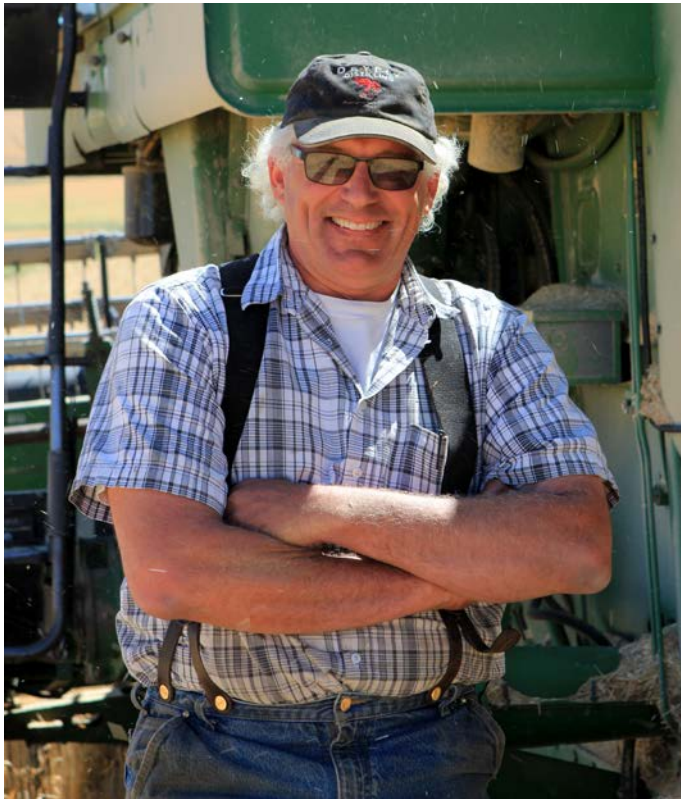


## DRY FLY DISTILLING

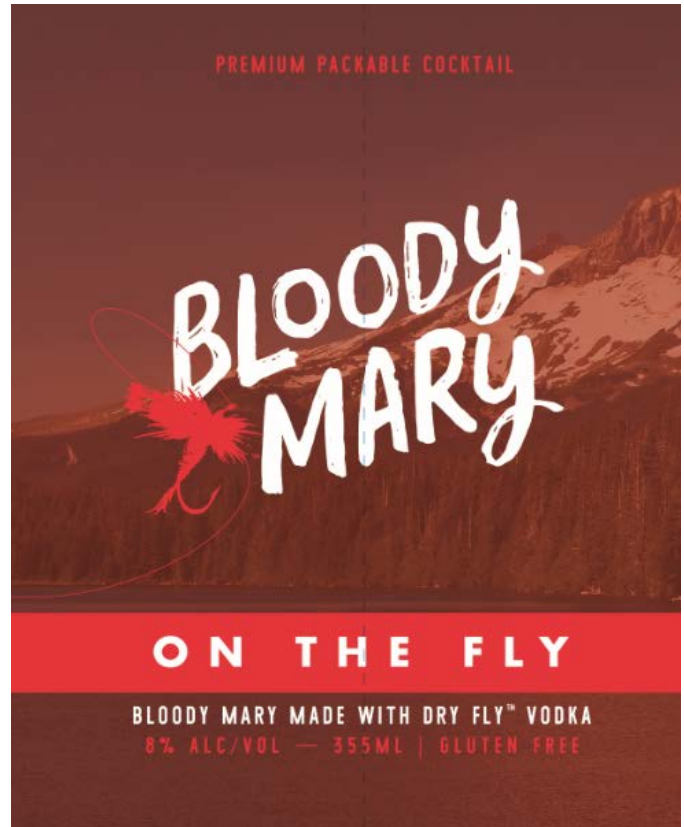
Dry Fly Distilling’s ethos is inspired by that of fly fishing – patience, persistence, and precision. Based out of Spokane, Washington, Dry Fly Distilling is a true grain-to-glass distillery making spirits from grains like Washington White Wheat and triticale. From the beginning, Dry Fly has sourced grains from local farmers like Mitch Engel (below), distilled everything on-premise in their Christian Carl still, and aged all the whiskies in 53G barrels.



In addition to the gin and whiskies, Dry Fly Distilling also makes a number of canned cocktails. These ready-to-drink beverages are made with Dry Fly’s own spirits, small-batch syrups from Side Hustle Syrups, and other ingredients from the chef-owned company Spiceology.

“ON THE FLY”

*BLOODY MARY*



**Spirit Style:** RTD cocktail

**Base Ingredients:** Dry Fly Vodka, tomato paste, distilled vinegar, lemon juice, and celery salt, black pepper, chipotle, Worcestershire, horseradish, garlic powder, onion powder, cayenne, dill, and sage from Spiceology

**Production:** Ingredients are blended and pasteurized

**Producer:** Patrick Donovan

**% Alcohol:** 8%

**Format:** 12oz

**Cans/Cs:** 24 (6 four-packs)

**Country:** United States

**Region:** Spokane, WA