

AQUAVIT

Aquavit's roots in Scandinavia go back centuries, at least to the 1500s, when it was praised for its alleged medicinal properties. Like vodka, aquavit is most commonly distilled from grain, yet some are distilled from potato and flavored with a variety of herbs, spices, and even fruit oil.

Though recipes and flavors vary widely between brands, the most prominent flavors are typically caraway, anise, fennel, dill, cardamom, cumin, & lemon or orange peel.

TASTER 3/4 OZ. | POUR 2 OZ.

NORDIC

AALBORG TAFFEL, Denmark — $3.5 \mid 9$ Taffel translates to Table in English. Flavors of this classic example are caraway and bitter orange.

AALBORG JUBILÆUMS, Denmark — 3.5 | 9 Made to commemorate Aalborg's 100th anniversary in 1946. Flavored with dill, coriander and extract of American white oak.

BRENNIVÍN ORIGINAL, Iceland — 5 | I 2
The first spirit of Iceland and known as "Black Death",
"Brennivín" translates to "burned wine".
Made from grain and flavored with caraway.

BRENNIVÍN CASK SELECT 2016, Iceland — 6 | I4

A winter edition that has been aged in bourbon and

Oloroso Sherry casks for 6 months.

BRENNIVÍN 80TH ANNIVERSARY, Iceland — 6 | I4 Unfiltered and aged for one year. Four months in Islay whisky casks, four months in used bourbon barrels, and four months in new charred American white oak.

HVEN, Sweden — $6 \mid I4$

Hven has a clear note of Caraway in the scent, combined with the berry freshness from St Johns wort, fresh lemon and oranges peels, and Swedish harvested honey. Aged in American oak.

DALA SALMIAKKI, Iceland — 5 | I2

A bitter liqueur with saffron, aloe, licorice root, sal ammoniac (a rare mineral), anise and chicory, it's then diluted and finished with beet sugar for balance. The result is a "Scandinavian Fernet" whose flavor is closely matched to the beloved Scandinavian licorice treats, Salmiak.

DALA SOLSTÅNDET, Iceland — 5 | I2
The first malted aquavit and named for the Spring
Solstice, Solståndet marries the caraway from aquavit
and warm malt from Dutch Genever. The result is a
remarkably rye-whiskey like flavor profile.

DALA BÄSKA SNAPS, Iceland — 5 | I2

Bäska Snaps features flavors of caraway and infused licorice, citrus, and other herbs. It is then blended with a touch of sugar and combined with a wormwood distillate produced by one of the oldest distilleries in Pontalier, France.

LINIE, Norway — $3.5 \mid 9$

The original has remained unchanged for more than 200 years. A potato based spirit, distilled in pot stills with a special blend of Nordic herbs and spiced to give it its distinctive flavor. The young spirit is placed in Spanish Oloroso sherry casks to develop further. Ultimately the casks are sent on a sea journey across the world to mature. The result is an extraordinarily smooth and well balanced aquavit with leading notes of caraway and star anise with further hints of vanilla and sherry.

STATE SIDE

OLD BALLARD MIDSOMMAR DILL, Seattle — 4 | IO Distilled with caraway, citrus, vanilla bean and three kinds of dill, then infused with dill pollen for a woodsy, flavorful summer Aquavit.

OLD BALLARD ÄLSKAR CITRON, Seattle — 4 | 10 A southern Swedish style, Älskar is spiced aquavit flavored with caraway, lemon peel and grains of paradise.

OLD BALLARD RIKTIG CARAWAY, Seattle — 4 | 10 Flavored with caraway, mustard and two secret spices, then aged on Washington alder wood.1

SKAĐI, Montana — 5 | I2 Distilled from Rocky Mountain winter wheat and infused with aromatic botanicals. Flavored with caraway seed, bog myrtle, dried lemon peel and other special ingredients.

GAMLE ODE DILL, Wisconsin — $5 \mid I2$ Infused and distilled with fresh dill and a touch of caraway seed and juniper berry. Distilled in Wisconsin by 45^{th} Parallel Distilling for Gamle Ode based in Minneapolis.

GAMLE ODE CELEBRATION, Wisconsin — 5 | I2 Distilled with dill, caraway, juniper, coriander, vanilla bean and star anise plus lemon and orange citrus peels. Aged in a wine barrel and then a bourbon barrel.

GAMLE ODE HOLIDAY, Wisconsin — 5 | I 2

A jul Aquavit made with Gamle Ode's dill, caraway and
Juniper recipe with added orange peels, mint, and allspice.

Aged in wine barrels until the spirit is reddish-brown.

Holiday is released once a year.

NORTH SHORE PRIVATE RESERVE, Illinois — 5 | I2 Made in Green Oaks, Illinois, this aquavit is spicy, savory and complex with rich caraway, cumin and coriander notes. As a result of the aging process in new American oak, North Shore also carries hints of caramel.

LOCAL

HÖLEN, Astoria — 4 | IO

An aquavit distilled by Pilot House Spirits in Astoria, Oregon and made with caraway, dill, porcini mushroom, local fresh spruce tips, local bee pollen, Fuji apples and then aged in a Pinot noir barrel.

KROGSTAD FESTLIG, Portland — 3.5 | 9 Distilled in Portland from naturally gluten free American grain, flavored with a luscious blend of caraway and star anise, with star anise taking the lead in flavor.

KROGSTAD GAMLE, Portland — 5 | I2

A rich combination of honey and star anise flavors that ends
with a distinctive dry and peppery note from caraway. Aged
for 10-12 months in French oak wine barrels, this softens the
spirit for enjoying it neat.

ROLLING RIVER OLE BJØRKEVOLL, Portland — 4 | 10 Flavored with caraway, dill and fennel which combine for a light spicy, smooth and savory finish.

ROLLING RIVER OLD OLE BJØRKEVOLL, Portland — $6 \mid I4$ An aged version of Ole Bjørkevoll. Aged in oak barrels.

ROLLING RIVER BROWN BEAR, Portland — 4 | 10 Traditional flavored aquavit with caraway, orange and lemon peel and hops. It is then aged in used rye whiskey barrels.

TEMPERANCE REGNIG DAG, Portland — 3.5 | 9 Regnig Dag (meaning "rainy day" in Swedish) is earthy and sweet with strong caraway aromas up front followed by soft licorice notes. The taste opens with mellow black licorice with lighter notes of coriander and caraway that are well balanced and finishes smooth and dry.

