



Thrasher's Green Spiced Rum

Thrasher's Green Spiced Rum is the first of its kind – a botanical-based blend made to impart flavors reminiscent of English Gin. Celebrated bartender-turned-distiller **Todd Thrasher** developed the recipe through experimentation, using herbs grown in his own backyard. Now, on the large rooftop garden of **Potomac Distilling Company**, Thrasher grows these herbs used in the distilling process: *lemon verbena, lemongrass, lemon balm, mint, and green cardamom*. The light, distinctive spirit is herbaceous, floral, and aromatic with hints of green citrus. It's a mixing spirit, intended to enhance cocktails like Thrasher's signature Rum & Tonic - a personal favorite sipper from his explorative days scuba diving throughout the South Pacific.

The 80 proof (40% ABV) molasses-fermented spirit, Thrasher's flagship product, is available in 750mL bottle.