



Death & Co

‘Best American Cocktail Bar’ ‘World’s Best Cocktail Menu’

- Tales of the Cocktail Spirited Awards 2010

‘America’s 20 Best Cocktail Bars’

- GQ

‘Best Bars in America’

- Esquire

‘World’s 100 Best Bars’

- Drinks International

Year Founded: 2006

Region: New York, Denver,
Los Angeles, D.C.

Founder/Owner: David
Kaplan, Alex Day, Devon Tarby

Known for: Death & Co.
is one of the most significant
and influential bars to
emerge from the current craft
cocktail revival. Boasting a
supremely talented and
creative bar staff and
uniquely innovative menus,
Death & Co. is also the
birthplace of some
of the modern era’s most
iconic drinks.

Death & Co. is the most important, influential, and oft-imitated bar to emerge from the contemporary craft cocktail movement. Since its opening in 2006, Death & Co. has been a must-visit destination for serious drinkers and cocktail enthusiasts, and the winner of every major industry award—including America’s Best Cocktail Bar and Best Cocktail Menu at the Tales of the Cocktail convention. Boasting a supremely talented and creative bar staff—the best in the industry—Death & Co. is also the birthplace of some of the modern era’s most iconic drinks, such as the Oaxaca Old-Fashioned, Naked and Famous, and the Conference. The Death & Co. line of Ready to Drink cocktails pays homage to the indelible bar experience, featuring rotating and seasonal menu changes, collaborations with some of the most respected names in the cocktail landscape and special issues. The line is a true extension of the Death & Co. experience; fit for the right occasions and ready for wherever life takes you.





Aurora Highball

Introducing the Aurora Highball, a sessionable cocktail designed for any season. Featuring notes of green tea, pear and mint, the Aurora Highball is anchored by both vodka and sake, making it crisp and exceptionally refreshing.

- Woody Creek Distillers Vodka
- Clear Creek Pear Brandy
- Junmai Sake
- Green Tea
- Mint Syrup

Shake gently before opening, separation is natural and this drink is bubbly. Serve chilled and drink straight from the can or pour over ice.



Moonsail Fizz

Consider this cocktail your warm-weather escape without the plane ticket. In the Moonsail Fizz, passion fruit and bright citrus are tempered by smooth vanilla and spice.

- Bimini Gin
- Red Bitter Liqueur
- Passion Fruit
- Vanilla Syrup
- Lime

Shake gently before opening, separation is natural and this drink is bubbly. Serve chilled and drink straight from the can or pour over ice.



Ranger Buck

A delicious twist on a beloved classic cocktail, the Ranger Buck features Colorado-made bourbon and ginger paired with birch and amaro. Tangy and pleasantly spicy from the ginger, it deftly balances bourbon-y sweetness with the complex bitter, botanical flavors of amaro. Few things are better enjoyed by the fire this holiday season.

- Woody Creek Distillers Straight Bourbon
- Amarico Amaro
- Ginger Syrup
- Birch

Shake gently before opening, separation is natural and this drink is bubbly. Serve chilled and drink straight from the can or pour over ice.