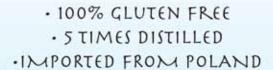
## SPUD SWEET POTATO PUMPKIN SPICE VODKA

THE VODKA WITH DIFFERENT ROOTS.



Building off of the success of Spud Vodka's initial flavors (Red Hot Chili Pepper, Ginger Lemongrass and Heirloom Tomato), the brand is poised for further expansion with the introduction of their latest offering, Pumpkin Spice Sweet Potato
Flavored Vodka. "Launching our new flavor in September was no accident", said Norman Schwartz, Managing Partner of Spud Partners LLC. "Spud Pumpkin Spice Sweet Potato Flavored Vodka is the perfect drink for the upcoming holiday season. The sweetness of the pumpkin combined with the earthiness of the potato make for a totally unique taste that people will not have experienced before. I hope that everyone will make it a part of their Thanksgiving holiday tradition."

Like all Spud vodkas, it is imported from Poland, 100% gluten free, 100% pure and distilled 5 times for a clean, smooth taste.

SPUDVODKA.COM

## PUMPKIN SPICE AND EVERTHING NICE

INGREDIENTS: 2 OZ SPUD PUMPKIN SPICE 1 OZ CRÉME DE CACAO 1 SCOOP CHOCOLATE ICE CREAM

RECIPE: BLEND ALL INGREDIENTS UNTIL SMOOTH

## THE HEADLESS HORSEMAN

INGREDIENTS:
2 OZ SPUD PUMPKIN SPICE
2 OZ IRISH CREAM LIQUEUR
CINNAMON SUGAR
GROUND NUTMEG

RECIPE:
SHAKE ALL INGREDIENTS VIGOROUSLY
OVER ICE. RIM CHILLED GLASS
WITH CINNAMON SUGAR.
STRAIN INTO A MARTINI GLASS

AND TOP WITH A PINCH OF NUTMEG.

## PUMPKIN CIDER HIGHBALL

INGREDIENTS:
2 0Z SPUD PUMPKIN SPICE
2 0Z APPLE CIDER
0.25 0Z CLUB SODA
LEMON

RECIPE: BUILD OVER ICE IN A HIGHBALL, GARNISH WITH A LEMON WEDGE.



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