



[www.DrinkPie.com](http://www.DrinkPie.com)

**What's the word?** The Hasse family owns the historic Missouri Tavern in Springfield, WI, and Travis developed Hasse's Apple Pie Liqueur from a recipe handed down from his father.

**How'd he do it?** Various types of apples along with spices and cinnamon blended with the finest neutral grain spirit come together to produce the aromatic nose and heady flavor of Travis Hasse's Apple Pie Liqueur.

**Eat, drink and live pie!** Experience apple pie perfection when you enjoy this tasty liqueur as a chilled shot. Or use it as a mixer in a variety of appicious cocktails!

### American Pie

2 oz Jefferson's Reserve Bourbon  
1.5 oz Travis Hasse's Apple Pie Liqueur

In a shaker with ice, add ingredients and shake gently. Pour into a rocks glass and garnish with a cinnamon stick.

**What they're saying...** Hazy yellow gold color. Bright dimensional aromas of cinnamon baked apples, powdery pie dough, and ground nuts with a round, lively fruity sweet medium body and a long, pure homemade apple pie finish. Almost literally a liquid apple pie, remarkable!

**EXCEPTIONAL – BEST BUY**  
Beverage Testing Institute

**Gotta have it!** Available in most major US markets and expanding fast.

**What's the damage?** \$15.99

**ABV & Size** 20%  
750ml

**Tell me more!** Roseann Sessa  
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