



# T'MARO™

## AMARO

DATE LIQUEUR

### THE PRODUCT

T'MARO AMARO is the first and only of its kind. It's an ultra-premium, herbaceous modern liqueur made with selected botanicals and only sweetened by organic dates from the Coachella Valley. There is no added sugar, artificial flavors or colors. We add the botanicals into our date spirit where we let it macerate until ready, then bottle it using a light filtration. Each label is applied by hand using paper made from upcycled palm fronds.

### THE STORY

Chef Elizabeth Falkner and beverage-alcohol industry veteran Heather Freyer were inspired by the history, flavors and the mysticism of Amaro. They wanted to make their Amaro using all-natural ingredients without added sugar, colors or flavors. During the innovation process they decided to use dates as the natural sweetener, a product Chef Elizabeth frequently loves to use in her cooking. While learning more about dates and the resilience of the date tree, they discovered a way to make date spirit. The Eau de Vie (spirit) was so delicious they decided they had to bottle it on its own and share it with the world.

### THE TASTE

Notes of citrus, soft spice from the sunset on the sea to the cool Sierras and desert fruit caramelized by the sun.

### THE SERVE

Neat or in a cocktail such as a T'MARO Black Manhattan. Like the adventurous spirit of CA cuisine pioneers, express yourself by mixing it into your favorite cocktail recipes.

#### BLACK MANHATTAN

1 oz T'MARO Amaro  
1 oz Rye Whiskey or Bourbon  
1 Dash Orange Bitters  
1 Dash Angostura Bitters  
Brandied Cherry Garnish

Pour all ingredients in a mixing glass with ice and stir. Strain into a chilled rocks glass with a large ice cube and garnish with brandied cherries.

#### CHEF'S AFTER PARTY

1.5 oz Gin  
1 oz T'MARO Amaro  
3/4 oz fresh grapefruit juice  
1/2 oz of fresh lime juice  
1 Barspoon date syrup  
4 dashes of Peychaud's Bitters

*Adapted from the bar  
team at Caldo Verde,  
Proper Hotel DTLA*

Pour all ingredients except bitters into a mixing glass and stir well. Pour into a rocks glass with crushed ice. Top with the bitters. Garnish with orange peel or rosemary sprig.

©Made for today's enjoyment and tomorrow's world.  
tmarobrand.com

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OWNED**  
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### PRODUCT SPECS

T'MARO AMARO  
700ML, 12-PACK, 35% ABV

#### SHIPPER CASE

WEIGHT: 38 lbs  
LENGTH: 15"  
WIDTH: 11.25"  
HEIGHT: 10.875"

#### PALLET CONFIGURATION

CASES/LAYER: 10  
LAYER/PALLET: 5  
CASES/PALLET: 50

BOTTLE HEIGHT: 10.625"  
BOTTLE WIDTH: 3.57"  
BOTTLE DEPTH: 3.57"

BOTTLE UPC CODE: 8-60011-36591-4



SHIPPER SCC CODE: 1 08 60011 36591 1

T'MARO AMARO



1 08 60011 36591 1



### AMARO

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Our amaro is made with seasonal citrus, natural botanicals and only sweetened with 100% organic dates from the Coachella Valley, CA.

Front label was made using fallen palm fronds diverted from landfill.

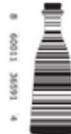
*Best served neat or in a cocktail.*

For more ideas  
[drinktmaro.com](http://drinktmaro.com)

**WOMEN OWNED**  
[www.womenowned.com](http://www.womenowned.com)

CA CRV / 1A 5¢ / VT 15¢

Produced & bottled by  
T'MARO BRANDS, INC.,  
Petaluma, CA



**GOVERNMENT WARNING:** (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY AND MAY CAUSE HEALTH PROBLEMS.

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*Please drink responsibly*

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