

DEAD DROP

AMERICAN PECAN

43% ALC BY VOL


86 PROOF

ALL NATURAL, NO ARTIFICIAL COLORING, SWEETENERS OR FLAVORS.

Thornton Distilling Company teamed up with one of the last remaining pecan farms in Illinois to create Dead Drop American Pecan whiskey. Pecan wood staves are trimmed, cut and toasted by hand then dropped in barrels of American straight whiskey. After aging, roasted pecans are infused into the whiskey, imparting its signature, toasty, spicy and nutty flavors.

TASTING NOTES

Candied pecans and toasted oak on the nose. Rich caramel undertones are layered with vanilla a delicate nuttiness. Immensely drinkable.

NON-CHILL FILTERED | OU KOSHER CERTIFIED 

DEAD DROP OLD FASHIONED

2oz Dead Drop American Pecan Whiskey
1/2oz Demerara Simple Syrup
2 dashes Angostura bitters
Expressed Orange Peel

Stir Dead Drop American Pecan, syrup and bitters with ice for 15 seconds. Pour into old fashioned glass, finished with ice and expressed orange peel.

CHICAGO MULE

2oz Dead Drop American Pecan Whiskey
1/2oz Lime Juice
1/4oz simple syrup
Ginger Beer
Mint garnish

Combine Dead Drop American Pecan, lime juice and syrup in highball glass. Add ice, stir for 5 seconds and top with ginger beer. Garnish with mint sprig.

\$

PER CASE

6 BOTTLES

PER CASE

YEAR-ROUND

AVAILABILITY



AVAILABLE
LOCALLY
THROUGH



THERE'S A BUILDING IN THORNTON, IL that houses 160 years of alcohol production history. Located in Illinois' oldest standing brewery, Thornton Distilling Company keeps this legacy alive by crafting unique spirits with limestone-filtered water from the original artesian well dating back to 1857.