



Brooklyn Soda Works is a new Brooklyn-based company that creates handmade, artisanal carbonated juices. Our focus is on creating inventive new flavors and utilizing seasonal fruits & herbs - sustainable produce is sourced from local farms whenever possible. We carbonate 100% freshly squeezed fruit juices and only sweeten with small amounts of cane sugar.

We debuted this April at the Brooklyn Flea Market, selling three flavors every Saturday, and our sodas are also available at Palo Santo in Park Slope. In the past year we have been fortunate to have partnered with restaurants such as Blue Hill in Manhattan, in addition to attending events such as Harvest Fest at Stone Barns and the Kickstarter Film Festival.

Though we have no formal culinary training, our backgrounds as a visual artist and a research chemist are integral to our rigorous and creative approach to soda making. Our love of food and drink inspires us to contribute something new and unique to the New York food scene, seeking out unlikely flavor combinations that are still refreshing and simple.

We started our soda expedition by making spicy ginger beer at home to mix our own Dark & Stormy's - we found that none of the commercially available ginger beers were spicy enough or had enough ginger flavor. We have since expanded our repertoire include flavors such as:

- grapefruit, jalapeno & honey
- raspberry & mint
- Concord grape & fennel seed
- rhubarb & Thai basil
- lemon, pink peppercorn & thyme
- apple & ginger

For events we can dispense up to three flavors fresh from kegs using all our own equipment. We are



passionate about elevating sodas to an art form that can complement a variety of cuisines and be used in artisanal cocktails. We look forward to working with chefs and mixologists to create custom flavors!

For additional images and information about our soda journey, see www.brooklyn sodaworks.blogspot.com

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