

SALT POINT

Ready to drink all-natural canned cocktails inspired by the California coast

'Salt Point is a small company based in Mill Valley, CA that is changing the way people drink at home and on the go by creating a consistently delicious cocktail in a can.' -K&L Wine Merchants

Year Founded: 2016

Region: Mill Valley, Napa, California

Founder: Heather Wyatt

Known for: Shattering the traditional stigma associated with canned beverages.

-All Natural Ingredients-

Salt Point is a small company based in Mill Valley, CA that is changing the way people drink at home and on the go by creating a consistently delicious cocktail in a can. It's definitely a growing category, but generally canned cocktails are an afterthought of a giant drinks conglomerate. Not exactly the focus on quality that most home bartenders are looking for. Salt Point is different. This is all they do. They source only the highest quality all natural ingredients and focus on balance above all else. Heather Wyatt, the founder and president, spent years trialing ingredients and recipes to dial in just the right flavor and balance. Give it a try at your next pool party, catered event, or train ride to a ball game. Load up the cooler and enjoy the freedom only a can can give you.



Moscow Mule

The Moscow Mule is the #5 Most Consumed Cocktail in the U.S !

Vodka, ginger beer, lime. Drink straight from the can or serve over ice with a lime garnish. Made with American, small batch 6x distilled vodka. Homemade ginger beer with 10% less sugar than other leading brands. Some tang, fizz and a spicy kick. The Moscow Mule is our take on this classic Hollywood Era cocktail. Balanced to perfection with a bright, citrusy lime and tropical effervescence, giving the cocktail everything it needs to be a crowd pleaser.



Greyhound

Vodka, grapefruit, lime, seltzer. Drink straight from the can or serve over ice with a lime or grapefruit garnish. Made with American small batch 6x distilled vodka. Bright, crisp and balanced with a little bit of tartness, a little bit of sweetness and an explosion of grapefruit. The Greyhound is our take on the classic, beloved cocktail. The grapefruit is the star, mixed with lime and finished with seltzer. If you want to add something special, we recommend trying a salted rim to create a Salty Dog.



Gin Highball

To complement the gin and make a perfectly composed cocktail, we mix cucumber, lemon, cane sugar, a dash of bitters and finished with seltzer water. Drink straight from the can or serve over ice with a lemon or cucumber garnish. Made with American small batch gin. Our most sophisticated and nuanced cocktail. The foundation is our gin which is profoundly aromatic: herbaceous, fresh and elegant. We use bright citrus and subtle cucumber notes.



Margarita

Blanco tequila, HOUSEMADE triple sec, lime, carbonation.

Our Blanco tequila is made from Weber blue agave using the traditional brick ovens for roasting and copper pot stills for distillation.