



★★★ OLDEST AMERICAN MIXER COMPANY ★★★

White Rock

EST 1871

PREMIUM CLUB SODA

With Natural Sea Salt

No Artificial Flavors, Sweeteners or Preservatives

Four 8.45 Fl. Oz. (250 mL) Bottles – 33.8 Fl. Oz. (1 Liter)

OUR HERITAGE



EST 1871

White Rock was founded in 1871 in Waukesha, Wisconsin and is the oldest American

Mixer Company. It is a fifth generation family business and Psyche (its distinctive logo) has long been recognized as a symbol of purity. White Rock has always been known for its high quality ingredients and has traditionally been served in many of the finest bars, restaurants and hotels in America. We hope that the classic advertisement which we have replicated to the right gives you a taste of our rich heritage.



Learn more at

whiterockbeverages.com

✧ White Rock ad circa 1947 ✧

"Don't say club soda,
say **White Rock!**"



For the finest highballs, choose the finest of sparkling waters, White Rock. Its mineral tang makes your drinks taste better tonight – and its alkaline effect helps you feel better tomorrow.

White Rock
Sparkling Water

© WHITE ROCK PRODUCTS CORP.

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CLASSIC MIXERS

PREMIUM CLUB SODA

White Rock Premium Club Soda is created with the finest quality ingredients from around the world. The sea salt is sourced from the pristine, blue waters of the Pacific Ocean. Highly carbonated this product contains no calories.



CITRUS SQUEEZE

1.5 oz vodka/citrus vodka
.5 oz triple sec
Lemon wedge (squeeze into cocktail)
Lime wedge (squeeze into cocktail)
Orange wedge (squeeze into cocktail)
Top with club soda
Garnish with mint



PALOMA

1.5 oz tequila
½ ounce fresh lime juice
5 oz club soda
Ice
Stir gently
Optional: salt for the rim



REVIVE

1 oz. Gin
5 oz elderflower liqueur
Lime wedge (squeeze into cocktail)
2 slices cucumber
Ice
Club soda
Garnish with a dusting of sea salt and black pepper