

ELEMENTALLY AGED

FOR A BOLDER, SMOOTHER FLAVOUR



ELEMENTAL AGING is our unique process where hand selected oak casks are matured in repurposed shipping containers and exposed to the elements in the Canadian wilderness. Our extreme Northern climate amplifies how the whisky and wood interact, transforming the liquid inside for a bolder smoother flavor.

Andres Faustinelli, Master Blender

OUR TRIPLE OAK RELEASE

Bearface Triple Oak is a single grain Canadian whisky matured for a minimum of 4 years in three different cask.

AMERICAN OAK

Our single-grain Canadian whisky is aged for a minimum of 4 years in ex-bourbon barrels.

Tasting notes: Honey, marzipan, crème brûlée, butter & vanilla.

FRENCH OAK

Three vintages of heavy red, tight grain French oak casks are used in the aging process.

Tasting notes: Dried fruits & cranberries. Subtle flavours of saffron, balsamic, apricot & a hint of pear.

HUNGARIAN OAK

Our Hungarian oak casks are toasted three ways.

Tasting notes: Spice, black cardamom, orange peel, brown sugar & smoke.



BEARFACE™
CANADIAN WHISKY CANADIEN

WHISKY MADE IN BEAR COUNTRY

BORN OF THE CANADIAN WILDERNESS

WE PUSH BOUNDARIES AND CHALLENGE
WHISKY NORMS

UNLOCKING GREATER CHARACTER IN
COCKTAILS THROUGH AGE MIX

4 YEAR OLD CREATES A PALATE SIMILAR
TO BOURBON

10 YEAR OLD RELEASES LONG SPICE
AND OAK FINISH

Pricing

THE ART OF BLENDING

"When ready, we blend selected casks to create a bold, smooth, balanced whisky with incredible natural color, long complex flavor and a distinctive, spicy finish."

Andres Faustinelli, Master Blender



DOUBLE GOLD
San Francisco
World Spirits
Competition 2021



DOUBLE GOLD
San Francisco
World Spirits
Competition 2022



DOUBLE GOLD
San Francisco
World Spirits
Competition 2023

BEARFACE™
CANADIAN WHISKY CANADIEN

WILDERNESS SERVES

*Up here in Bear Country,
the wilder the idea,
the more we like it.*



THE WILD MANHATTAN

*The love child of the Toronto
Cocktail and the Manhattan.*

METHOD

Add all ingredients to a mixing glass, fill the glass with ice and stir. Strain into a chilled coupe or martini glass, add a twist of orange and garnish with a cherry.

INGREDIENTS

1.5oz BEARFACE Whisky
0.75oz sweet vermouth
0.25oz Fernet Branca
0.25oz sugar syrup
Orange peel for the twist
Cherry for garnish



THE BEARFACE BUCK

*Our signature serve
– simple, bold and delicious.*

METHOD

Pour BEARFACE over chunky rocks, top up with ginger beer and add lime and a cinnamon stick. Serve in a camping mug.

INGREDIENTS

2oz BEARFACE Whisky
5oz ginger beer
Cinnamon stick and lime for garnish



BEAR COUNTRY SOUR

*Our twist on a New York Sour,
using whisky and ice wine from
Bear Country, Canada.*

METHOD

Add all ingredients to a shaker and fill with ice. Shake and strain into a double Old Fashioned glass, add plenty of ice to fill glass. Gently pour the ice wine onto the foam formed at the top of the drink so that it floats.

INGREDIENTS

2oz BEARFACE Whisky
0.75oz fresh lemon juice
0.75oz sugar syrup
0.25oz egg white
(or substitute foaming agent)
0.5oz ice wine



THE BEARFACE HIGHBALL

*Our BEARFACE take on the
classic refreshing Highball.*

METHOD

Build with ice, top with soda water and gently stir. Garnish with strawberry and thyme.

INGREDIENTS

1.5oz BEARFACE Whisky
0.5oz Vanilla syrup
4.5oz Soda water
Strawberry and thyme for garnish



THE OLD FEARLESS

*Inspired by the bear,
this is our Canadian twist
on a classic.*

METHOD

Stir all three ingredients in a mixing glass with ice, strain into a rocks glass over large ice cubes and garnish with an orange twist.

INGREDIENTS

2oz BEARFACE Whisky
Charred cedar bitters – 2 dashes
Maple syrup – 1 bar spoon
Orange peel for the twist



Whisky made in Bear Country

Please drink responsibly.

BEARFACE Canadian Whisky, 42.5% alc/vol. All registered trademarks used under license and imported by Mark Anthony Crafted Spirits, Chicago, IL

BEARFACEwhisky.com/us

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