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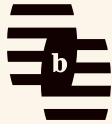
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BATCH 001

Crusty, egg battered brioche – French toast dripping in butter and dark maple syrup. Brooding alcohol explodes right up front, no mistaking the 122.5 Proof stuffing of each slurp. Thin rivulets of bruleed corn pudding. Rich swirls of darkly scented, spicy Mexican chocolate become soft eruptions at the finish, leaving you with visions of the next sip.

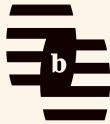


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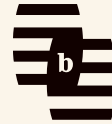


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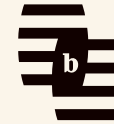


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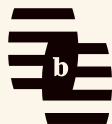
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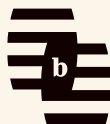


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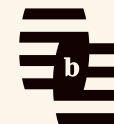


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