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Our Year Round Flavors

Available direct in Helena or Missoula.
Also available via the Western Montana
Growers Cooperative



**Strawberry
Lemonade**
(789185798512)

Ginger
(789185798536)

**Citrus Ginger
Hops**
(789185797850)

Yerba Mate
(789185797836)



Lavender Chamomile
(789185797843)

Triple Berry Ginger
(789185798079)

Our Seasonal Brews

Spring
April - June

Summer
June - August

Fall
August - Nov.

Winter
Nov. - April



**Coconut Lemongrass
Lime**
(789185798284)



**Watermelon
Rhubarb**
(789185797973)



Chai Pumpkin
(789185797980)



Apple Pie
(789185798222)

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Our Mushroom Kombucha Tonics

Bring clarity and focus into
your day with the power of
these kombucha tonics!



Lions Mane Lemon
Cayenne
789185798291



Cherry Reishi Cacao
789185798307



Carrot Tumeric Pepper
Cordyceps
789185798314

This line of Mushroom Kombucha Tonics is designed to bring the power of medicinal mushrooms to the market in a convenient and flavorful way. Our customers enjoy the spark they feel when sipping on these vitality boosting beverages! Request your samples today!

Reach out to drew@backtothemother.earth

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Pricing:
Year Round/Seasonal Flavors/
Mushroom Tonics

\$2.60 / 12oz Bottle
\$39.00/ Case of 15
\$62.40/ Crate of 24
MSRP: \$3.60

\$120/5 gal Keg
53 (12 oz) Servings



Sauerkraut/Kimchi Flavors
\$8/16oz Jar
\$96/ Case of 12

To place an order contact
drew@backtothemother.earth
(406) 616-3623



We are a proud member of Bayern's Eco-League. Our glass can be returned to their facility to be washed and refilled time and time again. We are grateful for the opportunity to be a sustainable company. Our goal is to keep as much glass out of our landfill as possible. Our landfill is our responsibility. We thank you for your support in this endeavor!



Feel free to reach out directly to us with any questions or concerns and visit us on the web at www.backtothemother.earth

Check out our social endeavors on Instagram and Facebook
@backtothemother

(406)616-3623

drew@backtothemother.earth



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Sauerkraut and Kimchi Line

-Kimchi -

Garlic Carrot
(Mild)

789185798338

Smokey Chipotle
(Medium)

789185798246

Spicy Curry
(Hot)

789185798376



-Sauerkraut-

Red Ginger Beet
(Mild)

789185798321

Smokey Applewood
(Medium)

789185798017

Garlic Ginger
(Hot)

789185798000



Wholesale Pricing: \$8/ 16 oz Jar
Mix and Match Cases of 12 (\$96)