# **Back to the Mother** Microbrewed Kombucha **Product Catalog**



### **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



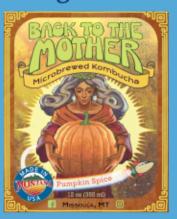
Coconut Lemongrass Lime (789185798284)

Summer June - August



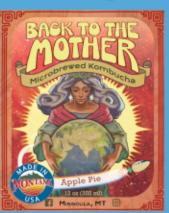
Watermelon Rhubarb (789185797973)

Fall August - Nov.



Chai Pumpkin (789185797980)

Winter Nov. - April



**Apple Pie** (789185798222)

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## Our Mushroom Kombucha Tonics

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

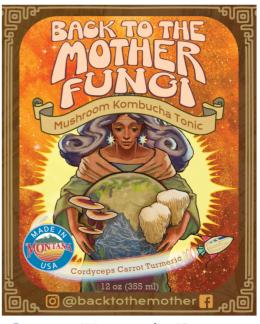


Lions Mane Lemon Cayenne 789185798291



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

# Back to the Mother Ferments Product Catalog

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 \$8/160z 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

# Back to the Mother Ferments 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)