



BROOKLYN BRINE



BROOKLYN BRINE was founded by Shamus Jones in 2009. After working in restaurant kitchens for several years, Jones decided to have a go at the pickling industry. Jones started out small-scale, renting space in a restaurant basement kitchen in Brooklyn, working overnight shifts developing and creating his brand. Almost immediately they shifted locations to a slightly larger restaurant kitchen space in the same neighborhood, to Brooklyn Brine's current warehouse space, in the rapidly growing neighborhood of Gowanus, Brooklyn.

Marketing a fresh, creative twist on a long standing traditional NYC food, Brooklyn Brine has quickly gained recognition developing products such as Whiskey Sour Pickles, infusing Finger Lakes Distilling Rye Whiskey into it's signature brine, to red wine vinegar soaked fennel beets, brightened with fresh tarragon, and aromatic fennel seed.



CUBB	Brooklyn Brine Hop Pickle Chips	12 X 16 OZ
CUBB1	Brooklyn Brine NYC Deli Pickle Halves	12 X 24 OZ
CUBB11	Brooklyn Brine Herbed Cauliflower	12 X 16 OZ
CUBB2	Brooklyn Brine B&B Onion Pickles	5 GAL
CUBB3	Brooklyn Brine Spicy Maple Bourbon Chips	12 X 16 OZ
CUBB4	Brooklyn Brine B&B with Maple Bourbon Chips	12 X 16 OZ
CUBB5	Brooklyn Bring Chipotle Carrots	5 GAL
CUBB5A	Brooklyn Brine Chipotle Carrots	12 X 16 OZ
CUBB5B	Brooklyn Brine Sauerkraut	12 X 16 OZ
CUBB6	Brooklyn Brine Damn Spicy Pickle	5 GAL
CUBB6A	Brooklyn Brine Damn Spicy Pickle	12 X 24 OZ
CUBB7	Brooklyn Brine Fennel Beets	12 X 16 OZ
CUBB8	Brooklyn Brine Whisky Sour Whole Pickle	5 GAL
CUBB9	Brooklyn Brine Hop Pickle Chips	5 GAL



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