



Contact: Natalie Cheel

206.419.8768

[Natalie@parsonsandco.com](mailto:Natalie@parsonsandco.com)

FOR IMMEDIATE RELEASE

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## **Fast Penny Spirits offers up Specialty Partnership Dinners and more Shipyard Pop-Ups**

*The makers of Amaranco and Amaranco Bianca are continuing their community collaborations  
with distinct opportunities to dine and sip amaro cocktails*

Seattle WA (10/07/21) - [Fast Penny Spirits](#), makers of Amaranco and Amaranco Bianca, are teaming up with local bars and restaurants for specialty dinner collaborations as well as plenty of pop-ups at their Bottle Shop & Shipyard Deck.

### **Dinner Collaborations**

Fast Penny has partnered with some of Seattle's most celebrated chefs, bartenders, and purveyors for evenings of Amaranco inspired dinners.

**Wednesday, October 13, 4:30 pm – 9:00 pm – [Barnacle Bar](#) & [Willmott's Ghost](#)**

Barnacle Bar and Willmott's Ghost are offering a progressive amaro cocktail experience. The casual evening will kick off with Amaranco cocktails made by amaro master Lindsay Matteson at Barnacle Bar. The Fast Penny team will be there talking amaro until 6 pm, but specials will run all night! From there, guests will venture to Willmott's Ghost in the Spheres for a curated cocktail menu made with Amaranco & Amaranco Bianca. [Reservations](#) for the dinner are encouraged.

**Sunday, December 5, - Repeal Day celebration with [Manolin](#)**

Save the date for a Repeal Day progressive dinner. Start with a cocktail party and tour at Fast Penny Spirits and then enjoy a multi-course tasting menu from renowned chef Liz Kenyon at Manolin, featuring the botanicals of Amaranco throughout the menu. Tickets will go on sale in mid November. This is a limited capacity event.

There are more specialty dinners in the works that will be announced soon.

### **Shipyard Pop-ups**

Fast Penny is continuing their outside community pop-ups at the distillery's shipyard location in the Queen Anne/Interbay Neighborhood. With a variety of local partners, visitors can come by the pop-ups to pick up a bottle, enjoy a cocktail and some bites, and learn new ways to enjoy Amaranco and Amaranco Bianca with daily cocktail specials.

- **Friday, October 8, 4:00 pm – 9:00 pm - [Siembra](#)**  
Siembra serves up Peruvian-inspired chicken adobo and mushroom bowls, plantain chips and ají, and more!
- **Saturday, October 9, 12:00 pm – 5:00 pm – [Piecraft Kitchen](#)**  
Piecraft Kitchen stuns with their vegan + gluten-free Amaro Apple Cherry pie! DM @piecraftkitchen on Instagram to secure your delicious preorder.
- **Sunday, October 10, 12:00 pm – 5:00 pm – [Cole & Coal](#)**  
Wood fired pizza made with local ingredients from Cole & Coal paired with Amaranco cocktails will keep you nice and warm for Sunday.
- **Friday, October 15, 4:00 pm – 9:00 pm – [Seattle Made](#)**  
To commemorate Women's Small Business month and WA Manufacturing Month, Fast Penny Spirits is teaming up with Seattle Made week for a tour and tasting lineup with Seattle greats Ladro Roasting & Rooftop Brewing! Find more information [here](#) on how to sign up to attend.
- **Sunday, October 17, 12:00 pm – 5:00 pm – [Our Friend Suli's Cooking](#)**  
Suli of Aswad Seattle will be at the shipyard to cook up some delicious mezze, spreads & kabobs.
- **Sunday, October 24, 12:00 pm – 5:00 pm – [Ben's Bread](#)**  
Ben will be bringing his masterfully made artisan sourdough breads and baked goods to the deck.

Fast Penny Spirits is open Fridays 4 pm to 9 pm, Saturdays and Sundays noon to 5 pm

1138 W Ewing St, Suite B, Seattle, WA 98119

For more information on these and future events, follow Fast Penny on Instagram @fastpennyspirits.

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### [About Fast Penny Spirits](#)

Fast Penny Spirits is a woman-owned and operated award-winning amaro distillery. Based in Seattle and inspired by the founder's Italian heritage, the company is committed to stirring up change. Blended with a combination of the highest-quality, wild-crafted, organic, and consciously-sourced botanicals, Fast Penny's spirits are rich, herbaceous, and captivating. Luxurious and refined, their Italian-style amari - Amaranco and Amaranco Bianca - are beautifully complex to sip on their own or swirl into a cocktail. With a constant eye on environmental impact and a 3% Pretty Penny give-back program, Fast Penny

Spirits is dedicated to supporting and empowering women, local communities, and the hospitality industry.

For more information, please visit [www.fastpennyspirits.com](http://www.fastpennyspirits.com).



### **About Amaro**

Amaro started in the medicine cabinet before they made their way to the bar cart. In the 18th and 19th century, monks and pharmacists would forage for local botanicals and infuse them in wine and neutral alcohol to be used for treating different ailments. They started with tinctures and blended many botanicals together to create their elixir. To make it more palatable, they added sugar such as honey, cane, and beet sugar. In the 1800s, amaro went from medicine to a part of the Italian/European drinking culture.

While amaro translates to “bitter” in Italian, its flavor can vary widely from sweet to umami. Fast Penny Spirits, Amaro and Amaro Bianco, offers a balance of bitter and herbaceous.