



PARLOR EMBER

THE ART OF THE SMOKED COCKTAIL

COCKTAIL SMOKER KIT

User Guide

HOW TO USE

- 1 Set the smoker lid over your glass or decanter.
- 2 Add a pinch of wood chips to the steel screen.
- 3 Ignite the chips with the included torch*.
- 4 Let the smoke fill the vessel for 10–30 seconds.
- 5 Pour your spirit, swirl, and savor. Repeat to taste.

*For safe shipping, the torch arrives EMPTY — fill it with standard butane fuel (sold separately) before first use.

WOOD-CHIP FLAVOR GUIDE



OAK

Classic & balanced — the barrel standard.



HICKORY

Bold & smoky — for full-bodied pours.



MESQUITE

Intense & earthy — a little goes far.



CHERRY

Sweet & fruity — an easy crowd-pleaser.



APPLE

Light & mellow — gentle everyday smoke.



MAPLE

Smooth & sweet — loves bourbon.

CARE & TIPS

- Refill the torch with butane fuel as needed.
 - Let the steel screen cool fully before cleaning.
 - Brush off ash; wipe the wood with a dry cloth only.
 - Keep chips dry and reseal the tins after use.
 - Never leave an open flame unattended.
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Crafted for the ritual. @parlorember

Questions or anything we can make right? We're here —

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GUIDES & SUPPORT