

SERRA x WOODBLOCK CHOCOLATE

The Woodblock Chocolate bar by Serra is made from delicious craft chocolate and pure cannabis distillate, brought together in our grow and extraction facility. To provide the highest caliber of flavor, we work with Woodblock Chocolate, a family-run, bean-to-bar chocolate manufactory in Portland. Each batch of Woodblock Chocolate undergoes a thoughtful roasting and refining process; making cacao into chocolate from scratch allows them to bring out the best in the taste of the chocolate. Plus, working closely with farmers provides the advantage of true region-specific flavor development, highlighting the essence of each type of cacao bean. Complemented by just three ingredients – a touch of real cane sugar, cocoa butter, and cannabis oil with the terpenes removed – the full taste of the chocolate comes through in each bar.

HAPPINESS SQUARE THC DARK CHOCOLATE BAR



PRODUCT DETAILS

Our THC Dark Chocolate Bar [70% cacao] is made with ethically sourced Ecuadorian and Tanzanian beans. Flavor notes are floral and nutty, with hints of cherry, coffee, and lemon.

DOSAGE

Contains 5mg of THC per serving

4-SERVING BAR

WHOLESALE	\$4.50
MSRP	\$9

9-SERVING BAR

WHOLESALE	\$9
MSRP	\$18

CREATIVITY SQUARE THC MILK CHOCOLATE BAR



PRODUCT DETAILS

Our THC Milk Chocolate Bar [60% cacao] is made with ethically sourced Peruvian beans from the Cajamarca region. Flavor notes are bright and floral, with hints of caramel and a smooth finish.

DOSAGE

Contains 5mg of THC per serving

4-SERVING BAR

WHOLESALE	\$4.50
MSRP	\$9

9-SERVING BAR

WHOLESALE	\$9
MSRP	\$18

RELIEF SQUARE CBD DARK CHOCOLATE BAR



PRODUCT DETAILS

Our CBD Dark Chocolate Bar [70% cacao] is made with an exclusive micro-lot of ethically sourced beans grown just for us at La Reunion Estate in Trinidad. Flavor notes include hints of figs, marshmallow, pepper, and raspberries.

DOSAGE

Contains 5 mg of CBD + 2.5 mg of THC per serving

4-SERVING BAR

WHOLESALE	\$4.50
MSRP	\$9

9-SERVING BAR

WHOLESALE	\$9
MSRP	\$18

CARE Kept in a cool, dark place, these bars should last for one year. Refrigeration is not recommended; keep bars out of heat or sun to avoid melting. Optimal temperature is 55°- 65° for best shelf life.

OUR DREAM TEAM - SHOPSERRA.COM | WOODBLOCKCHOCOLATE.COM | PRUFCULTIVAR.COM

These products are made by Serra, in tandem with Woodblock Chocolate and Prüf Cultivar. Woodblock Chocolate is the fortunate result of years of rigorous, artistic endeavors executed by wife and husband team Jessica and Charley Wheelock. Prüf Cultivar is an indoor grow, combining high-tech facilities with high-touch methods to establish an elevated vision for the cannabis industry. Prüf Cultivar flower is then turned into pure, high-quality distillate for our kitchen.

TO PLACE AN ORDER, PLEASE CONTACT SALES@GW-DIST.COM | 971.277.2397