

# BITTERMENS

ALL NATURAL • 100% WHOLE FOODS MARKET COMPLIANT

## COCKTAIL BITTERS, SHRUBS & EXTRACTS • 5 OZ BLUE DROPPER BOTTLES • SHELF STABLE

### SCARBOROUGH BITTERS

45% Alc./Vol.

UPC 0856972005242

If you look at the botanical blend for most dry vermouth recipes, the core flavors are based around Herbes de Provence: savory, marjoram, rosemary, thyme and oregano. Add a little parsley and sage and you're coming up with a new savory flavor profile that screams for vermouth and sherry-centric cocktails as well as bloody mary variants. We love putting a few drops in a glass of ice water for a spa-like refresher!

### BUCKSPICE GINGER BITTERS

45% Alc./Vol.

UPC 0856972005259

In 2011, we produced the Peppercake Ginger Bitters, an experimental formulation based on Scandinavian *Pepperkakor*, or gingersnap cookie. We've tweaked the formula to make it even a little more *gingersnappier* and are bringing it back as the Buckspice. Great to accent everything from a Penicillin Cocktail to your favorite Buck or Mule recipe!

### TRANSATLANTIC AROMATIC BITTERS

45% Alc./Vol.

UPC 0856972005266

We said that we would never replicate the old-fashioned aromatic bitters - and we haven't. Instead, we've created a modern take on the Aromatic category - blending aspects of Caribbean and New Orleans-style aromatic bitters with German herbal bitters and traditional Italian Fernet. No caramel color means these bitters are a deep golden hue.

### KRUPNIK HONEY-TEA BITTERS

45% Alc./Vol.

UPC 0856972005280

Taking a cue from co-founder Avery Glasser's ancestral home, this Krupnik is based off of a traditional Belarussian vodka recipe, reformulated to work as a cocktail bitter. Notes of honey, pine, juniper and black tea accent vodka, gin and tequila cocktails beautifully. Try it in a hot toddy!

### NEW ENGLAND SPICED CRANBERRY

45% Alc./Vol.

UPC 0856972005273

One of our beloved experimental flavors from 2011, these bitters quickly became a standard for fall and winter cocktails. Starting this fall, we're bringing them back with year round availability! Try them in a Cognac Old Fashioned, a Jack Rose, or any other brandy based cocktail for a tart and bitter punch.

### WINTER MELON

45% Alc./Vol.

UPC 0856972005297

Sour, bitter, sweet and salty: the harmony of tastes that Asian chefs always try to achieve in the kitchen. We've taken this approach to build a complex new type of bitters that tries to create that sort of balance for cocktails. Cucumber and bitter melon blend with gentian, acerola, lavender and juniper to make a bitter that works beautifully with cocktails shaken with citrus, shochu highballs and drinks made with baiju.



Labels bearing the OU symbol are certified Kosher (Pareve).  
Only bottles bearing this mark are certified Kosher.



Labels bearing the GMO Free badge have passed an additional  
internal GMO audit.

## SPEED CRAFT COCKTAIL SYRUPS • ALL NATURAL • 16 OUNCE BOTTLE • 2 YEAR SHELF LIFE

### CORDIAL LIME

UPC 0856972005112

Not just for kamikaze shots and gimlets, try it when in a kegged margarita or in your daiquiri machine!

### GRENADE

UPC 0856972005105

Classic pomegranate with a touch of black cherry and elderberry - makes a beautiful Shirley Temple, Tequila Sunrise or Ward 8 Cocktail.

### TONIC SYRUP

UPC 0856972005129

Mix 1 part of syrup to 5 parts of soda water for a perfect classic tonic water. Perfect for kegged gin and tonics. Pharmaceutical grade quinine means no nasty tannins or woody flavors!

### BITTER LEMON

UPC 0856972005136

Bitter Lemon Soda: the secret to making a quick Collins by pubs throughout the UK! Mix 1 part of syrup to 5 parts of soda water for a bracing British-style Bitter Lemon Soda. Amazing in Pimm's Cups or a Tom Collins.

### PASSIONFRUIT NECTAR

UPC 0856972005143

A reinvention of classic Nectar Soda Syrup using Passionfruit in the base. Great in Hurricane variants of all types. Used by a brewery for a Passionfruit Hefeweizen Radler. Try adding a quarter ounce to your favorite Berliner Weisse beer!

### GRAPEFRUIT CREAM SODA SYRUP FOR RADLERS AND PALOMAS

UPC 0856972005150

The first grapefruit syrup specifically designed for radlers (beer shandies) and palomas. Already in use by breweries for kegged and bottled radler production.

