

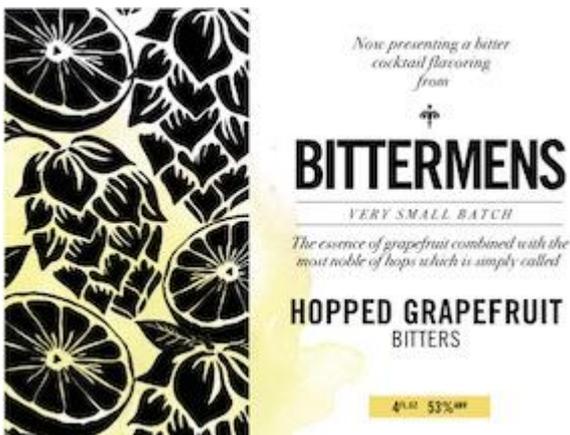


Bittermens Bitters

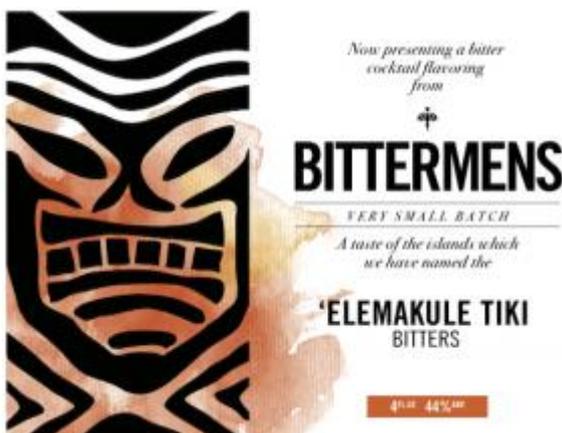
Xocolatl Mole™ Bitters - Our original combination of cacao, cinnamon & spice. We recommend adding a dash to libations made with dark rum, aged tequila and any other dark spirits you may encounter.

Inspired by the classic Mole sauces of Mexico, this bitter was originally designed to pair with aged tequila, but we have found that it works beautifully with aged rum, bourbon and rye as well. We're big fans of putting a dash in an Old Fashioned or Manhattan, and new classics like The Conference or the Latin Quarter just wouldn't be the same without them. 53% Alcohol by Volume.

Primary Flavors: Chocolate, Cinnamon, Spices



Grapefruit Bitters - The essence of grapefruit combined with the most noble of hops. We recommend adding a dash to stirred cocktails made with tequila and long drinks made with gin. When is a grapefruit not just a grapefruit? Avid beer drinkers know that certain varieties of hops, when used in high concentration, deliver a strong grapefruit flavour. We've decided to use the grapefruity quality of high alpha-acid hops along with grapefruit peel to help create a concoction with layer upon layer of vegetal bitterness. Designed to enhance young (silver) rums, tequilas and Mezcal, the Hopped Grapefruit bitters play well with most cocktails where you need a little citrus punch. 53% Alcohol by Volume.



'Elemakule Tiki™ Bitters - A taste of the islands. We recommend adding a dash to libations served in shrunken heads, volcanoes and miniature ceramic Moai.

These bitters were inspired by one of the new garden of Tiki legends: Brian Miller. He asked if we ever considered making Falernum, a cordial filled with the spices of the West Indies. Since we weren't cordial makers at the time, we decided to see if it was possible to create a bitter designed with tiki cocktails in mind. Our formulation takes into account the contributions from both the Eastern (Polynesia) and Western (Caribbean) schools of tropical cocktails. 44% Alcohol by Volume.



Boston Bittahs - A peculiar combination of citrus & chamomile. We recommend adding a dash to libations that you'd rather drink while relaxing outdoors on a warm summer night.

After the rousing success of the 'Elemakule Tiki Bitters, we set forth to come up with a new bitter that celebrated both the return of summer and our return to Boston after 14 years. It's citrus, citrus, citrus and more citrus, supported with a heavy dose of chamomile. We think it smells like summer. Try it in your favourite fizz, sour or bright tropical drink. It works extremely well with pisco and scotch as well. 44% Alcohol by Volume.

Primary Flavours: Citrus, Chamomile and more Citrus



Burlesque Bitters - A spicy little tart that is sure to tantalize your taste buds. This ménage of hibiscus, acai berry and long pepper is sweet, spicy and a bit of a tart. She loves performing for an international crowd, flirting with Italian amari, Mexican tequila, British gin and Caribbean rum. A perfect companion for drinks served where jazz is played and garters are de rigueur. The Burlesque Bitters are a completely new concept for us. For the first time, we're playing with both florals and berries – which creates a fragrant aroma and a tart sourness that plays well with a variety of spirits. Try it in a Genever Old Fashioned, a Pisco Sour or a Negroni. 44% Alcohol by Volume.

Primary flavours: Hibiscus flowers and sour berries with a hint of peppery spice



Orange Cream Citrate - For years, we've been asked when we were going to start making an orange bitters. Our thought was that there are already so many orange bitters out there that it really didn't make sense to create another one.

But... the idea of doing something with orange was still looming in our collective consciousness.

We've really been less than satisfied with the orange bitters that are generally available, as so many orange bitters have burnt caramel in their base, giving them a very dark flavour. When we think of what an orange should taste like, we want something more like orange juice. Honestly, at home when we want orange bitters, we just use an orange twist paired with a complimentary bitter.

Maybe the answer wasn't to do an orange bitter at all, but to do something orange that would pair with bitters in a cocktail.

Instead of thinking about bitters, we started to explore the syrups and preparations used in soda shops, focusing on cream sodas and phosphates. Riffing on an orange cream soda syrup, we created a concentrated orange cream tincture and modified it with a heavy dose of citric acid (instead of using phosphoric acid like the soda jerks used to use). The result? The Orange Cream Citrate. Sweet, sour, tart and creamy, but not bitter by any sense. So, please don't call this our Orange Bitters. If anything, it's our orange anti-bitter.



like a shrub to us. Shrubs are classically refreshing fruit and vinegar-based syrups that were sweetened and diluted to make a beverage since revolutionary times. Instead of making a berry shrub or an orange shrub, why not make a hot pepper shrub?

We've fortified the shrub with alcohol (to better extract the flavours from the spices) and made it much more concentrated, so you only need to use drops instead of ounces to get the desired effect... which, in this case, is a good ol' bit of heat.

Hellfire Habanero Shrub-We love spicy foods here at Bittermens. In fact, habaneros appear in everything from cream sauces to omelettes at home. However, we have found that when people try to make spicy cocktails, much of the time the flavour falls short.

The problem as we see it isn't the heat – it's how the heat is incorporated into the cocktail. Infusing jalapeño peppers into tequila is perfect if you want a tequila drink. However, simply putting commercial hot sauces, sambal or sriracha into a cocktail usually throws off the cocktail's balance.

The way that most hot sauces are made is by blending peppers with vinegar, salt and other spices. Vinegar, eh? That sure sounds

Orchard Street Celery Shrub-Though we love pickles here at Bittermens Central, we never really understood the allure of the pickleback. We like our pickles and we like our hooch. Hell, some of us have been known to have a pickled egg or two while drinking – and pickles and beer are a great combination. Just keep the pickles on the plate and the booze in the glass.

Yet, for as much as we may not understand the pickleback, during colonial times, shrubs were extremely common – vinegar-based refreshers, many times combined with alcohol or allowed to ferment so they had a bit of a kick. Maybe we're just trying to find a way back to our cocktail roots?

Talking about roots, for those of you whose families emigrated from Eastern Europe to New York in the late 1800s or early 1900s, your ancestors probably spent some time in the immigrant tenements in the Lower East Side. Though most of the old world has been replaced by people selling cheap accessories, there is (until recently, unfortunately) Guss' Pickles, a pickle purveyor since 1910 and Russ and Daughters – one of the last appetizing shops, who recently started to make a really tasty beet shrub.

Thinking about the Lower East Side, one of the classic flavours during the tenement era was Dr. Brown's Cel-Ray Soda, a celery soda so popular during the '30s, it was nicknamed the Jewish Champagne. Though the only flavour that is declared is celery seed, we always got a sense that there was a bit of ginger and apple in there somewhere.

Wrapping all of this history together, we decided to take all of these ideas and run with them. We took an idea of a brine, a shrub and a classic soda and decided to dedicate it to Orchard Street, home of the Lower East Side Tenement Museum. Funny that something that we made to honour the Eastern European immigrant experience works so damned well with Scandinavian Aquavit!

