



The **BITTER TRUTH**

COCKTAIL RECIPES





THE COCKTAIL'S DEFINING INGREDIENT

Cocktail, then is a stimulating liquor, composed of *spirits* of any kind, *sugar*, *water* and *bitters*.

First known definition of the term "cocktail"
From "The Balance, and Columbian Repository"
New York, May 13, 1806



A few dashes add

FLAVOR
BALANCE
COMPLEXITY



WELCOME TO *The* **BITTER TRUTH**

COCKTAIL RECIPES MANUAL

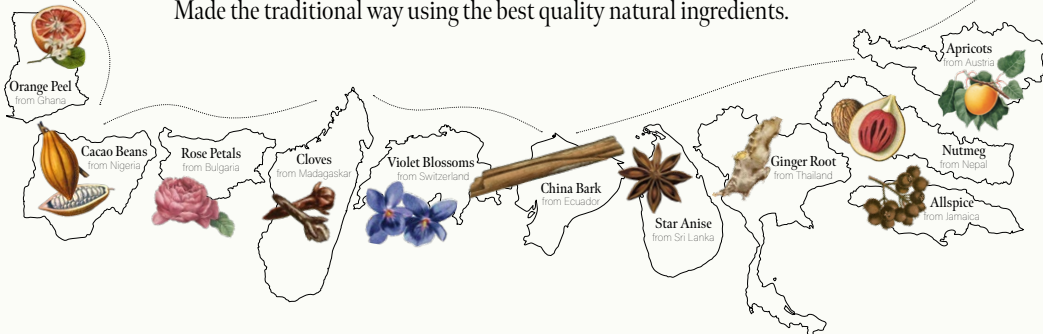


You have found your way to *The Bitter Truth*, a humble purveyor of the finest cocktail bitters, spirits & liqueurs. Please wander around and explore our variety of carefully crafted cocktail ingredients.

COCKTAILS IN PARADISE WITH THE BITTER TRUTH



Made the traditional way using the best quality natural ingredients.





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HELPFUL HINTS FOR THE MIXING HOST





BOGART'S BITTERS

A 19TH-CENTURY STYLE REPLICA BITTERS

Once praised by 19th-century bartenders Jerry Thomas & Harry Johnson for their genuine quality, these bitters were the only bitters called for by name in the world's first known book about cocktails "How to Mix Drinks" published in 1862.

With a presumed manuscript error (hence Bogart's instead of Boker's Bitters) they were part of the first known recipe for a Martini Cocktail in the "New and Improved Bartender's Manual" published in 1888.

Unfortunately with the turn of the century, the Food & Drugs Act of 1906, and eventually Prohibition in 1920, times were taking a toll on the former 'King of Bitters' and the brand vanished. Up until 2007, the common belief was that "no living person has ever tried these bitters".

After extensive research on old bitters from the early days of bartending, Boker's Bitters emerged as the holy grail of bitters. Luck was with the founders of *The Bitter Truth* when a fully intact bottle with label and contents in an online auction platform presented itself as a once in a lifetime opportunity. With the auction successfully closed, a rare bottle of Boker's Bitters was waiting to be revived in a painstaking reverse engineering process lasting for more than 10 years.

TASTING NOTES

A beautiful mix of dark spice, chocolatey coffee, and European herb.

PRODUCT INFORMATION: 42.1% Alcohol by Volume (84.2 Proof)



JAPANESE COCKTAIL

2 oz (60 ml) Brandy
 1/2 oz (15 ml) Orgeat Syrup
 1/4 oz (8 ml) The Bitter Truth Bogart's Bitters
 Lemon Zest

Stir well with ice and strain into a chilled rock glass with ice. Add lemon zest.



BRANDY CRUSTA

2 oz (60 ml) Brandy
 1/4 oz (8 ml) fresh Lemon Juice
 3-4 dashes Sugar Syrup (2:1 Sugar:Water)
 2-3 dashes The Bitter Truth Bogart's Bitters
 1-2 dashes Orange Liqueur
 Lemon Zest

First, take a small wine glass, rub a sliced lemon around the rim of the same, and dip rim into pulverized white sugar, so that the sugar will adhere to the edge of the glass. Pare half a lemon the same as you would an apple (in one piece) so that the paring will fit in the wine glass. Then, mix the ingredients in a rock glass with ice, and strain the drink from the rock glass into the prepared wine glass.



EAST INDIA COCKTAIL

2 oz (60 ml) Brandy
 2-3 dashes The Bitter Truth Bogart's Bitters
 2 dashes Maraschino Liqueur
 1/4 oz (8 ml) Orange Liqueur
 1/4 oz (8 ml) Pineapple Syrup
 Lemon Zest

Stir well in a mixing glass with ice & strain into a chilled cocktail glass. Add a cherry or olive, twist a piece of lemon zest on top, and serve.



SODA COCKTAIL

5-6 dashes The Bitter Truth Bogart's Bitters
 1-2 slices Orange
 1 barspoon Sugar Syrup (2:1 Sugar:Water)
 Lemon Soda Water
 Orange Zest

Mix bitters & sugar at the bottom of a highball glass and add ice. Fill up with lemon soda water and stir gently. Add orange slice.



GIN COCKTAIL

2 oz (60 ml) Genever (Holland Gin)
 3-4 dashes Sugar Syrup (2:1 Sugar:Water)
 2 dashes The Bitter Truth Bogart's Bitters
 2 dashes Orange Liqueur
 Lemon Zest

Shake all ingredients with ice and strain in a chilled cocktail glass. Add lemon zest.



AROMATIC BITTERS

THE CLASSIC AROMATIC BITTERS

Aromatic bitters are the most classic of all bitters going back to the late 18th-century. They are by far the most widely used bitters since the early days of bartending and play a significant role in the history of cocktails. The Old Fashioned or the Manhattan Cocktail wouldn't have been the same without a few dashes of aromatic bitters.

The Bitter Truth Aromatic Bitters are unsurpassed in the complexity of flavor with spices such as cinnamon, cardamom, and anise permeate prominently. The aroma is full of clove and heady with gingerbread combined with the more subtle tutti-frutti notes.

As authentic as a brown leather chesterfield, The Bitter Truth Aromatic Bitters will add a nice kick to your punch. You can mix this little pugilist in with any wood aged spirit, adding structure and complexity to cocktails.

PRODUCT INFORMATION: 39% Alc. by Vol. (78 Proof)

TASTING NOTES

Bitter and tangy to the taste. Reminiscent of cinnamon, cardamom, anise, and cloves, the aroma is reminding of gingerbread.





MANHATTAN COCKTAIL



2 oz (60 ml) Rye or Bourbon Whiskey
 3/4 oz (25 ml) Sweet Red Vermouth
 2 dashes The Bitter Truth Aromatic Bitters
 Orange Zest

Stir with ice and strain into a cocktail glass. Garnish with a cherry, lemon, or orange zest.



QUEEN'S PARK SWIZZLE

2 oz (60 ml) Aged Rum
 1/2 oz (15 ml) fresh Lime Juice
 1/2 oz (15 ml) Demerara Sugar Syrup
 (2:1 Sugar:Water)
 1 dash The Bitter Truth Aromatic Bitters
 8-10 Mint Leaves

Gently muddle mint leaves in a highball glass. Add rum, sugar syrup, lime juice, and bitters. Fill the glass with crushed ice and swizzle to combine ingredients. Finally, top with more crushed ice and serve with straws.



OLD CUBAN COCKTAIL

1 1/2 oz (45 ml) Aged Rum
 2/3 oz (20 ml) Sugar Syrup (2:1 Sugar:Water)
 3/4 oz (25 ml) fresh Lime Juice
 1 dash The Bitter Truth Aromatic Bitters
 2 oz (60 ml) Champagne
 6 or 7 Mint Leaves

Put fresh mint, sugar syrup & lime juice into a mixing tin and muddle gently. Add rum and bitters and shake with ice to chill and dilute. Double strain into a cocktail or champagne glass. Top off with cold champagne.



AIRMAIL COCKTAIL

1 oz (30 ml) Aged Rum
 1/2 oz (15 ml) fresh Lime Juice
 1/2 oz (15 ml) Honey Syrup (1:1 Honey:Water)
 2 dashes The Bitter Truth Aromatic Bitters
 1 1/2 oz (45 ml) Champagne
 5 or 6 chunks fresh Pineapple

Muddle pineapple in a mixing glass. Add all other ingredients except champagne & shake with ice. Double strain into a champagne flute and gently top off with cold champagne. Garnish with a mint leaf.



OLD FASHIONED COCKTAIL

2 oz (60 ml) Whiskey, Brandy, Aged Rum
 or Añejo Tequila
 1/3 oz (10 ml) Sugar Syrup (2:1 Sugar:Water)
 2-3 dashes The Bitter Truth Aromatic Bitters
 Orange Zest

Pour all ingredients into a rock glass, add a large ice cube & stir until it has the right dilution. Add orange zest.



CHOCOLATE BITTERS

A MODERN STYLE OF AROMATIC BITTERS

Tall, dark and yes, somewhat handsome, most definitely rich and original: New bitters for a new era of cocktails!

The Bitter Truth Chocolate Bitters blur the lines between old world bitters and new world flavors. Deep chocolate notes are supported by classic bitter flavors and accented with a hint of spice. Cocoa butter and dark chocolate seduce the nose. Hints of vanilla, cinnamon, and bitter tones of gentian and wormwood are elicited on the palate.

The Bitter Truth Chocolate Bitters play exceptionally well with sweet vermouths and all kinds of aged spirits like whiskey, rum, tequila, and brandy. Add a dash to a Manhattan or Negroni to start exploring its complex flavor or use in a Tequila Old Fashioned to bring forward the spirit's vegetal attributes.

PRODUCT INFORMATION: 44% Alc. by Vol. (88 Proof)

TASTING NOTES



Dark, rich, and complex. A bitter chocolate nose leads the palate to dark chocolate, cinnamon, and spice flavors supported by classic European bitter herbs.





RIGHT HAND COCKTAIL

11/2 oz (45 ml) Tiki Lovers Dark Rum
 1 oz (30 ml) Sweet Red Vermouth
 1 oz (30 ml) Italian Red Bitter Liqueur
 2 dashes The Bitter Truth Chocolate Bitters
 Orange Zest

Add all ingredients to a rock glass with ice and stir. Squeeze orange zest over the drink.



SHERRY COBBLER

2 oz (60 ml) Medium Dry Sherry
 1/3 oz (10 ml) Sugar Syrup (2:1 Sugar:Water)
 3 dashes The Bitter Truth Chocolate Bitters
 1/2 Orange Slice
 1 Pineapple Slice

Muddle fruits in a rock glass, add all other ingredients and crushed ice, and stir. Garnish in a fancy manner with more fruits and mint.



CHOCOLATE MARTICA

1 oz (30 ml) Tiki Lovers Dark Rum
 1 oz (30 ml) Cognac
 1 oz (30 ml) Sweet Red Vermouth
 1/6 oz (5 ml) Maraschino Liqueur
 2 dashes The Bitter Truth Chocolate Bitters

Stir with ice & strain into a chilled cocktail glass.



QAXACA OLD FASHIONED

11/2 oz (45 ml) Reposado Tequila
 1/2 oz (15 ml) Mezcal
 1 barspoon Agave Nectar
 2 dashes The Bitter Truth Chocolate Bitters
 Orange Zest

Pour all ingredients into a rock glass, add a large ice cube & stir until it has the right dilution. Add orange zest.



SPEAK EASY

2 oz (60 ml) Peaty Single Malt Scotch Whisky
 1 Sugar Cube
 1 splash Absinthe
 1 dash The Bitter Truth Aromatic Bitters
 1 dash The Bitter Truth Chocolate Bitters
 1 barspoon Galliano Lautentico Liqueur
 Orange Zest

Combine sugar and bitters in a mixing glass and crush the sugar. Add all other ingredients and stir well over ice. Strain into absinthe rinsed rock glass filled with ice and garnish with orange zest.



CREOLE BITTERS

A KITCHEN SPICE TYPE OF AROMATIC BITTERS

Creole equals flavorful, and these bitters are as unique as the culture it encapsulates. These bitters smell like a kitchen in the French Quarter.

The Bitter Truth Creole Bitters are reminiscent of a style of bitters dating back to an era before cocktails even existed. Back then, bitters were made by doctors and apothecaries, primarily for the use in liquid tonics and then eventually as an ingredient in alcoholic beverages.

The Bitter Truth Creole Bitters reflect the Creole way of life with all its beautiful complexity and spiciness. With the first taste, cayenne and pink peppercorns emerge, supported by anise, big red cinnamon, dusky caraway, and fennel seed. Fruit scents of dried apricots, cherries, and cranberries are mingling with the strong flavors of anise, smoked paprika, and hints of smoldering pine wood.

The vintage metallic label is hiding a fiery anise, cherry red-colored liquid. Try it in your favorite Manhattan, Old Fashioned, French 75, or for that matter, any drink that could do with perking up. Put on a brass band march and get your feet moving!

PRODUCT INFORMATION: 39% Alc. by Vol. (78 Proof)

TASTING NOTES

Bitter, sweet, and spicy. According to the traditional Creole style, fruity and floral aromas unite with the flavors of anise, caraway, and fennel.





MURDER BY THE SEA *(by Mr. Van Hagen)*

1 2/3 oz (50 ml)	Tiki Lovers White Rum
1 oz (30 ml)	fresh Lemon Juice
2/3 oz (20 ml)	Sugar Syrup (2:1 Sugar:Water)
1 barspoon	The Bitter Truth Creole Bitters
pinch of	Salt
1/4 oz (8 ml)	Beetroot Juice
1/3	fresh Egg White

Blend all the ingredients except the beetroot. Strain into a highball glass, fill with crushed ice, and float the beetroot juice. Garnish with seaweed and sea salt.



CREOLE COCKTAIL

1 1/2 oz (45 ml)	Cognac or Whiskey
1/3 oz (10 ml)	Sugar Syrup (2:1 Sugar:Water)
2 dashes	The Bitter Truth Creole Bitters
2 dashes	Absinthe
	Lemon Zest

Stir in mixing glass with ice and strain into a chilled rock or cocktail glass. Garnish with lemon zest.



CREOLE SWIZZLE *(by Simon Koester)*

1 oz (30 ml)	Tiki Lovers Dark Rum
1 oz (30 ml)	Tiki Lovers White Rum
1 oz (30 ml)	fresh Lime Juice
2/3 oz (20 ml)	The Bitter Truth Golden Falernum
1/3 oz (10 ml)	Sugar Syrup (2:1 Sugar:Water)
7-8 large dashes	The Bitter Truth Creole Bitters
a handful of	Mint Leaves

Place the mint at the bottom of a highball glass and carefully break the leaves and stems to release the oils. Add crushed ice and add all other ingredients (except bitters) and swizzle well. Sprinkle the bitters on top to create a 3 layer experience and garnish fancy.



SEELBACH COCKTAIL

2/3 oz (20 ml)	Bourbon Whiskey
1/3 oz (10 ml)	Orange Liqueur
4 dashes	The Bitter Truth Creole Bitters
4 dashes	The Bitter Truth Aromatic Bitters
	Champagne
	Orange Zest

Pour all ingredients, except champagne, into a chilled champagne glass, stir, and add cold champagne and stir again. Garnish with orange zest.



FOURTH REGIMENT COCKTAIL

1 oz (30 ml)	Rye Whiskey
1 oz (30 ml)	Sweet Red Vermouth
1 dash	The Bitter Truth Orange Bitters
1 dash	The Bitter Truth Creole Bitters
1 dash	The Bitter Truth Celery Bitters
	Lemon Zest

Stir all ingredients well with ice and strain into a chilled cocktail glass. Garnish with lemon zest.



JERRY THOMAS BITTERS

A 19TH-CENTURY STYLE AROMATIC BITTERS

The Bitter Truth Jerry Thomas' Own Decanter Bitters is based on a recipe by "Professor" Jerry Thomas (1830-1885), who is considered the most important bartender of the 19th-century.

Although we are not sure if he would know what cider candies smell like since we don't know if they existed in the 1860s. He might recognize, however, crystallized ginger and the oils of fresh tangerine and almonds seeping through. We're sure he'd have known that it tastes of dried fruit with a finish of orange peel and a light sprinkling of Angostura bark. Of course, the original recipe was not slavishly reproduced, but its formula was improved to comply with today's legal requirements and discerning taste demands.

This homage is as characterful as its namesake was, so join in, get experimental and doff your hat to the man who brought us the first-ever published cocktail book: Jerry Thomas, formerly the principal bartender at the Metropolitan Hotel, New York, and the Planters House, St. Louis.

PRODUCT INFORMATION: 30% Alc. by Vol. [60 Proof]



TASTING NOTES

Very fruity and very bitter. Citrus and dried fruit aromas unite with the spicy and bitter flavors of cloves, Angostura bark, and cinnamon.





MARTINEZ COCKTAIL

1 1/2 oz (45 ml) Old Tom Gin
 1 oz (30 ml) Sweet Red Vermouth
 2-3 dashes Maraschino Liqueur
 2 dashes The Bitter Truth Jerry Thomas Bitters
 Lemon Zest

Stir in mixing glass with ice & strain into a chilled cocktail glass. Add lemon zest.



HORSE'S NECK

2 oz (60 ml) Bourbon Whiskey
 2-3 dashes The Bitter Truth Jerry Thomas Bitters
 Ginger Ale or Ginger Beer
 Lemon Zest

Into a highball glass with ice, add a long piece of lemon peel, bitters & whiskey. Fill up with ginger ale or ginger beer and stir gently.



WHISKEY SOUR

2 oz (60 ml) Bourbon Whiskey
 1 oz (30 ml) fresh Lemon Juice
 1 oz (30 ml) Sugar Syrup (2:1 Sugar:Water)
 2 dashes The Bitter Truth Jerry Thomas Bitters

Shake all ingredients, except bitters, well with ice and strain into a rock glass filled with ice cubes. Add bitters on top.



THE BITTERN

12/3 oz (50 ml) Bourbon Whiskey
 1/3 oz (10 ml) The Bitter Truth Apricot Liqueur
 2 dashes The Bitter Truth Pimento Dram
 1 dash The Bitter Truth Aromatic Bitters
 1 dash The Bitter Truth Jerry Thomas Bitters
 Orange Zest

Build in a rock glass, stir well with ice and garnish with orange zest.



LIBERTY BELL COCKTAIL

1 1/2 oz (45 ml) Rye Whiskey
 1 1/2 oz (45 ml) Sloe Gin
 1 1/2 oz (45 ml) The Bitter Truth Apricot Liqueur
 3 dashes The Bitter Truth Jerry Thomas Bitters

Shake with ice and strain into a chilled cocktail glass.





GRAPEFRUIT BITTERS

A COMPLEX BITTERS FOR CITRUS-HEAVY DRINKS

The Bitter Truth Grapefruit Bitters do not fail in representing this oversized but under-used citrus fruit. With an instantaneous boost of the zingy breakfast fruit on the first sniff, you'll get both the bitter oils but also the classic sharp tang on the tongue, followed by complex vegetal tones and a dry hop finish.

The Bitter Truth Grapefruit Bitters is reminding of the summers outdoors. Delicate to the nose, these bitters can stand up to aggressive drinks.

Grapefruit meets with hops to create a fresh, bright citrus note and makes for a nice addition in fizzy and fruity drinks.

These grapefruit bitters are best friends to gin, vodka, blanco tequila, and light rum and are a wonderful ingredient for drinks that may otherwise taste excessively sweet. Give a modern twist to a classic Gin & Tonic, add a few dashes to a Daiquiri or Margarita or add a new layer of complexity to cocktails that traditionally didn't include bitters.

PRODUCT INFORMATION: 44% Alc. by Vol. (88 Proof)



TASTING NOTES



Bright, complex citrus. A dominant grapefruit aroma and flavor mellows into the vegetal green flavors of hops. A great bitters for citrus-heavy drinks that may otherwise feel dull or overly sweet.



MARGARITA

2 oz (60 ml) 100% Agave Tequila
 3/4 oz (25 ml) The Bitter Truth Golden Falernum
 3/4 oz (25 ml) fresh Lime Juice
 2 dashes The Bitter Truth Grapefruit Bitters

Shake ingredients with ice and strain into a chilled cocktail glass.



DIABLO AZUL COCKTAIL

2/3 oz (20 ml) 100% Agave Blanco Tequila
 2/3 oz (20 ml) fresh Lime Juice
 2/3 oz (20 ml) Yellow Chartreuse
 2/3 oz (20 ml) Orange Liqueur
 1 dash The Bitter Truth Grapefruit Bitters

Shake with ice and strain into a chilled cocktail glass.



PALOMA

11/2 oz (45 ml) 100% Agave Blanco Tequila
 2/3 oz (20 ml) fresh Lime Juice
 2 dashes The Bitter Truth Grapefruit Bitters
 Grapefruit Soda

Pour all ingredients into a highball glass filled with ice. Top up with grapefruit soda and stir gently.



THE DEVIL'S IDLE HANDS

11/2 oz (45 ml) Jalapeño Infused Tequila
 3/4 oz (25 ml) Cynar
 3/4 oz (25 ml) Dry Vermouth
 2 dashes The Bitter Truth Grapefruit Bitters
 1 dash The Bitter Truth Jerry Thomas Bitters
 Lemon Zest

Stir in mixing glass with ice & strain into a chilled cocktail glass. Add lemon zest.



CHARLES LINDBERGH

11/3 oz (40 ml) The Bitter Truth Pink Gin
 11/3 oz (40 ml) Lillet Blanc
 1 dash The Bitter Truth Grapefruit Bitters
 1-2 dashes The Bitter Truth Apricot Liqueur

Stir with ice & strain into a chilled cocktail glass rinsed with The Bitter Truth Apricot Liqueur.





LEMON BITTERS

A FRESH AND SPICY CITRUS BITTERS

The Bitter Truth Lemon Bitters were the first lemon bitters to be offered commercially, and they add the liveliness and freshness of lemons to every cocktail.

The Bitter Truth Lemon Bitters has a decadent aroma of hot lemon tea with honey. Fresh, fruity, and dense with spice, this little blonde has sherbet flavors mingling with coriander seed and a light touch of toasted cardamom. The pithy lemon brings out the charm in light or sharp mixed drinks and slips deliciously into gin, vodka, white rum, or Blanco tequila.

The Bitter Truth Lemon Bitters are primarily suited for drinks that are based on clear spirits but will comfortably blend with many other spirits and liqueurs. Try with anything from a Cobbler to a Kamikaze.

PRODUCT INFORMATION: 39% Alcohol by Volume (78 Proof)



TASTING NOTES

Fresh and fruity-tangy with an intense citrus note. They are bitter to the taste with flavorful notes of coriander and cardamom in the background.





COSMOPOLITAN COCKTAIL

11/2 oz (45 ml) Vodka
 2/3 oz (20 ml) Orange Liqueur
 2/3 oz (20 ml) Cranberry Juice
 1/3 oz (10 ml) fresh Lime Juice
 2 dashes The Bitter Truth Lemon Bitters

Shake well with ice & strain into a chilled cocktail glass.



GIN FIZZ

11/2 oz (45 ml) The Bitter Truth Pink Gin
 1 oz (30 ml) fresh Lemon Juice
 3/4 oz (25 ml) Sugar Syrup (2:1 Sugar:Water)
 3 dashes The Bitter Truth Lemon Bitters
 Plain Soda Water

Shake all ingredients (except soda water) with ice and strain into a highball glass filled with ice. Fill up with soda water and stir gently.



THE BITTER END

12/3 oz (50 ml) Old Tom Gin
 1/2 oz (15 ml) The Bitter Truth Pimento Dram
 1/3 oz (10 ml) Brown Sugar Syrup (2:1 Sugar:Water)
 10 dashes The Bitter Truth Lemon Bitters

Shake well with ice and strain into an ice-filled rock glass.



WHITE NEGRONI

11/2 oz (45 ml) Dry Gin
 1 oz (30 ml) Lillet Blanc
 2/3 oz (20 ml) Suze
 2 dashes The Bitter Truth Lemon Bitters
 Lemon Zest

Add all ingredients to a rock glass with ice and stir. Squeeze lemon zest over the drink.



MILANO JULEP

11/2 oz (45 ml) Italian Red Bitter Liqueur
 2-3 dashes The Bitter Truth Lemon Bitters
 1/6 oz (5 ml) fresh Lemon Juice
 Sprig of Mint

Put all ingredients into a rock glass with crushed ice & stir.





ORANGE BITTERS

THE CLASSIC ORANGE BITTERS

Orange bitters were the natural successor of aromatic bitters when new distillation methods led to a lighter type of spirit. The first orange bitters were released in the 1880s, a time when many classic cocktails such as the Martinez and Manhattan were created. Today they are still the most versatile bitters and essential for the preparation of a Dry Martini Cocktail.

The Bitter Truth Orange Bitters are a combination of sweet and bitter orange peel, several herbs and spices macerated in alcohol.

A traditional marmalade scent sets off act one of The Bitter Truth Orange Bitters on the nose. This is followed by delicate notes of spices like sweet cinnamon and nutmeg. At first taste, cardamom and caraway make an entrance and then bow out with true orange peel oil. The Bitter Truth Orange Bitters supports the character of the traditional Dry Martini Cocktail and pairs well with any other type of spirit or liqueur.

PRODUCT INFORMATION: 39% Alc. by Vol. (78 Proof)



TASTING NOTES



It starts with fruity sweetness, quickly followed by a bitter taste. The aroma of bitter orange peel is in the foreground, completed by spicy flavors of cardamom, caraway, and nutmeg.





DRY MARTINI COCKTAIL

2 oz (60 ml) Dry Gin
 1/3 oz (10 ml) Dry Vermouth
 2 dashes The Bitter Truth Orange Bitters
 Olive or Lemon Zest

Stir with ice and strain into a chilled cocktail glass.
 Add a washed olive or squeeze a lemon zest over the surface and put it into the glass.



BAMBOO COCKTAIL

1 oz (30 ml) Amontillado Sherry
 1 oz (30 ml) Dry Vermouth
 2 dashes The Bitter Truth Orange Bitters
 Lemon Zest

Stir ingredients with ice and strain into a chilled cocktail glass. Squeeze lemon zest over the drink.



BIJOU COCKTAIL

3/4 oz (25 ml) Sweet Red Vermouth
 3/4 oz (25 ml) Dry Gin
 3/4 oz (25 ml) Green Chartreuse
 3 dashes The Bitter Truth Orange Bitters

Stir with ice and strain into a chilled cocktail glass.
 Garnish with a cherry.



PEGU CLUB COCKTAIL

1 1/2 oz (45 ml) Dry Gin
 3/4 oz (25 ml) Orange Curaçao Liqueur
 1/3 oz (10 ml) fresh Lime Juice
 2 dashes The Bitter Truth Orange Bitters
 1 dash The Bitter Truth Aromatic Bitters

Shake ingredients with ice and strain into a chilled cocktail glass.



LOVERS JULEP

12/3 oz (50 ml) Tiki Lovers White Rum
 1/3 oz (10 ml) Tiki Lovers Dark Rum
 1 oz (30 ml) fresh Lime Juice
 2/3 oz (20 ml) Sugar Syrup (2:1 Sugar:Water)
 3 dashes The Bitter Truth Orange Bitters
 about 20 Mint Leaves

Place mint and sugar in a tin cup or tall glass and carefully crush the mint. Add crushed ice and all other ingredients and swizzle well until the container catches frost on the outside. Garnish with a mint sprig and powdered sugar.



PEACH BITTERS

A CLASSIC STYLE OF PEACH BITTERS

Peach Bitters were a classic style of bitters popular in the 19th-century during the first golden age of the cocktail but became defunct when more streamline tastes were in fashion. Although peach bitters never reached the popularity of orange bitters, they were one of the wider used bitters in classic cocktails.

The Bitter Truth Peach Bitters are a contemporary interpretation of this classic style of bitters and are made from natural ingredients. They are fresh and fruity with intense, candied peach notes, backed by a seducing hint of almonds.

The Bitter Truth Peach Bitters work especially well with aged spirits such as cognac and bourbon whiskey. A Mint Julep will be lifted to new heights. The combination of fresh peach and subtle spice notes add an exquisite fruitiness and complexity to cocktails and long drinks.

PRODUCT INFORMATION: 39% Alcohol by Volume (78 Proof)

TASTING NOTES



A natural aroma of fresh peaches dominates while it is completed by fresh citrus, hints of almonds, and unobtrusive spice flavors. On the finish it tails off with a herbaceous, nutty note, leaving more fizzy peach to linger.





PEACH OLD FASHIONED

- 11/2 oz (45 ml) Bourbon Whiskey
- 1/3 oz (10 ml) Sugar Syrup (2:1 Sugar:Water)
- 5 dashes The Bitter Truth Peach Bitters
- 1 Lemon Slice
- 1 Orange Slice
- 1 Peach Slice

Pour all ingredients into a rock glass and stir.



DERBY COCKTAIL

- 2 oz (60 ml) Dry Gin
- 1/4 oz (8 ml) Sugar Syrup (2:1 Sugar:Water)
- 3 dashes The Bitter Truth Peach Bitters
- 1 Mint Sprig

Muddle mint slightly with other ingredients, shake with ice, and strain into a chilled cocktail glass.



FOX RIVER

- 2 oz (60 ml) Rye or Bourbon Whiskey
- 1/2 oz (15 ml) Creme de Cacao Liqueur
- 3-4 dashes The Bitter Truth Peach Bitters
- Orange Zest

Shake with ice and strain into a chilled rock glass with ice. Stir again and add orange zest.



MISSIONARY'S DOWNFALL

- 1 1/2 oz (45 ml) Tiki Lovers White Rum
- 1/2 oz (15 ml) The Bitter Truth Peach Bitters
- 1/2 oz (15 ml) Honey Mix (1:1 Honey:Water)
- 1/2 oz (15 ml) fresh Lemon Juice
- 1 large Pineapple Chunk
- 6 Mint Leaves
- 2 cups Crushed Ice

Combine all ingredients in a blender, blend for 10 sec and serve in a cocktail or snifter glass. Garnish with mint, powdered sugar, and tropical flower.



TRIDENT COCKTAIL

- 1 oz (30 ml) Aquavit
- 1 oz (30 ml) Cynar
- 1 oz (30 ml) Dry Sherry
- 2 dashes The Bitter Truth Peach Bitters
- Lemon Zest

Stir all ingredients with ice and strain into a chilled cocktail glass. Garnish with lemon zest.



TONIC BITTERS

A VERSATILE CITRUS BITTERS FOR MODERN TIMES

With the flood of new gins and tonic waters in recent years, modern tastebuds can be quite challenged when it comes to skillfully pair a specific gin with tonic water that complements its flavor profile.

With the combination of Sicilian lemon, Seville oranges, grapefruit, and lime, The Bitter Truth Tonic Bitters are made to provide an authentic Gin & Tonic experience making the flavors merge perfectly by adding delicate exotic nuances for a multi-sensory affair.

The Bitter Truth Tonic Bitters provide layers of citrus fruits, juniper berries, orris root, and hints of Japanese green tea, and these bitters are not exclusive to the mix of Gin & Tonic, but they also shine bright in cocktails and long drinks.

PRODUCT INFORMATION: 43% Alcohol by Volume (86 Proof)

TASTING NOTES

Exotic notes of citrus and spice, balanced by a grassy-fresh Japanese green tea bouquet. Backed up with herbal notes from juniper berries, coriander seeds, and mace.





GIN/VODKA & TONIC

2 oz (60 ml) Gin or Vodka
 2 dashes The Bitter Truth Tonic Bitters
 1 Lemon Slice
 fill up with Tonic Water

Pour ingredients into a highball glass filled with ice and stir gently.



GIN & BITTERS

2 oz (60 ml) Gin
 2-3 dashes The Bitter Truth Tonic Bitters
 Lemon Zest

Stir ingredients with ice, strain into a chilled cocktail glass, and squeeze lemon zest on top.



SAKE MARTINI

2 oz (60 ml) Sake
 1 oz (30 ml) Gin or Vodka
 2 dashes The Bitter Truth Tonic Bitters

Stir with ice and strain into a chilled cocktail glass.



RUM OLD FASHIONED

2 oz (60 ml) Tiki Lovers White Rum
 3 dashes The Bitter Truth Tonic Bitters
 1/3 oz (10 ml) Sugar Syrup (2:1 Sugar:Water)
 Lemon Zest

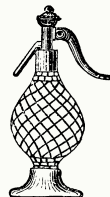
Pour all ingredients into a rock glass filled with ice & stir gently. Squeeze lemon zest on top.



ELDERFLOWER & TONIC

1 oz (30 ml) The Bitter Truth Elderflower Liqueur
 1/2 oz (15 ml) fresh Lemon Juice
 2 dashes The Bitter Truth Tonic Bitters
 fill up with Tonic Water

Build in a highball glass with ice and stir.





CELERY BITTERS

THE ORIGINAL SAVORY BITTERS

A lost ingredient. Extinct for decades. Now revived to please the most discriminating palates. The Bitter Truth Celery Bitters were the first celery bitters commercially available in decades and have won 2010 “Best New Cocktail Ingredient” at Tales of The Cocktail, New Orleans.

This cocktail ingredient, which had already existed in the 19th-century, enriches cocktails with unusual savory flavors. The Bitter Truth Celery Bitters have a rich bouquet of white grapes, Sencha tea, lemongrass, celery leaf, and fresh ginger root. It dances artistically on the tongue as well, adding coriander seed, fresh celery, and chicory to the foray.

These bitters are ideal for traditional corpse-reviver cocktails such as the Bloody Mary, Red Snapper, Bullshot, Prairie Oyster, and all-time classics like the Dry Martini Cocktail and Gin & Tonic. They are essential with grassy spirits too! Try a good measure in a Ti Punch for something to make the neighbors envious.

PRODUCT INFORMATION: 44% Alc. by Vol. (88 Proof)

TASTING NOTES

Very complex and exotic. The initial flavor of celery is dominant, leading into a complex palate with aromas of lemongrass, orange peel, and ginger.





BLOODY MARY

1 1/2 oz (45 ml) Vodka or Gin
 1/3 oz (10 ml) fresh Lemon Juice
 3-4 dashes The Bitter Truth Celery Bitters
 3 oz (90 ml) Tomato Juice
 Tabasco, Worcestershire Sauce,
 Salt & Pepper

Shake with ice and strain into a highball glass. Garnish with a celery stalk.



FAR BEYOND THE TRUTH

1 1/3 oz (40 ml) The Bitter Truth Pink Gin
 1/2 oz (15 ml) fresh Lime Juice
 1/4 oz (8 ml) The Bitter Truth Apricot Liqueur
 2 dashes The Bitter Truth Celery Bitters
 1 dash The Bitter Truth Lemon Bitters

Shake with ice and strain into a chilled cocktail glass.



RHUMBLE

1 1/2 oz (45 ml) Tiki Lovers White Rum
 3/4 oz (25 ml) Fino or Amontillado Sherry
 3/4 oz (25 ml) The Bitter Truth Apricot Liqueur
 2 dashes The Bitter Truth Celery Bitters
 Lemon Zest

Stir with ice, strain into a chilled cocktail glass, and add lemon zest.



THE LOOP TONIC

2 oz (60 ml) 100% Agave Blanco Tequila
 1 oz (30 ml) Dry Vermouth
 3/4 oz (25 ml) fresh Lime Juice
 1/2 oz (15 ml) Sugar Syrup (2:1 Sugar:Water)
 1/2 oz (15 ml) Green Chartreuse
 1-2 dashes The Bitter Truth Celery Bitters

Shake with ice and strain into an ice cube filled highball glass. Garnish with a celery stalk.



KING'S ELIXIR COCKTAIL

1 1/2 oz (45 ml) The Bitter Truth Pink Gin
 1/2 oz (15 ml) Blanc Vermouth
 1/4 oz (8 ml) Goldwasser
 2 dashes The Bitter Truth Celery Bitters
 Lemon Zest

Stir ingredients with ice. Spritz oil of large lemon zest over the chilled cocktail glass. Strain cocktail into the glass.



CUCUMBER BITTERS

A LIGHT AND INVITING SAVORY BITTERS

The Bitter Truth Cucumber Bitters will lift your spirits to new heights like sunshine in spring. They will work fantastically in many classic and modern cocktails & long drinks - no matter what the season is.

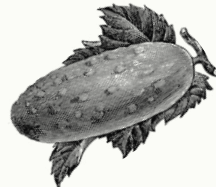
With a golden amber color, these bitters are peppery, with earthy-fruity aromas of marinated cucumber and cracked pepper on the nose. In taste expect fresh cucumber accompanied by a light bitterness, herbal notes of rosemary and thyme, hints of fleur de sel, and lingering floral flavors of summer blossoms and squash finish.

The Bitter Truth Cucumber Bitters offers new ways of mixing your favored spirit by adding consistent savory flavors of green cucumber to your mixed drink. Try these bitters in your favorite Pimm's Cup, Gin & Tonic, or in a tasty Cucumber Martini.

PRODUCT INFORMATION: 39% Alcohol by Volume (78 Proof)

TASTING NOTES

Fresh green cucumber with grassy notes of herbs de Provence. Light & inviting with aromas of freshly cut cucumber peel and balanced herbal bitter notes.





CUCUMBER MARTINI

2 oz (60 ml) Dry Gin or Vodka
 1/2 oz (15 ml) Dry Vermouth
 2 dashes The Bitter Truth Cucumber Bitters

Stir with ice and strain into a chilled cocktail glass.



Jr's JUNE

2 oz (60 ml) Old Tom Gin
 1/2 oz (15 ml) Maraschino Liqueur
 1/4 oz (8 ml) fresh Lemon Juice
 2 dashes The Bitter Truth Cucumber Bitters

Shake with ice and strain into a chilled cocktail glass.



PIMM'S CUP

11/2 oz (45 ml) Pimm's Cup No 1 or similar
 2 dashes The Bitter Truth Cucumber Bitters
 4 oz (120 ml) sparkling Lemonade or Ginger Ale
 Seasonal Fruits

Add all ingredients into a highball glass with ice and stir.



GAZPACHO

2 oz (60 ml) Gin or Vodka
 4 dashes The Bitter Truth Cucumber Bitters
 1 barspoon White Balsamic Vinegar
 3 1/3 oz (100 ml) Vegetable Juice
 Salt, Pepper, Tabasco

Shake ingredients with ice and strain into a rock glass.



GIN/VODKA & TONIC

2 oz (60 ml) Dry Gin or Vodka
 2 dashes The Bitter Truth Cucumber Bitters
 fill up with Tonic Water

Pour ingredients into a highball glass filled with ice and stir.





OLIVE BITTERS

AN UNUSUAL STYLE OF BITTERS WITH SAVORY NOTES

These olive bitters are primarily an attempt to uplift the look and texture of a Dirty Martini Cocktail. Challenged by their creativity, bartenders have found excellent uses in many aperitif-style drinks, particularly in combination with sherry, vermouths, and other fortified wines.

The impact of The Bitter Truth Olive Bitters on the bartender's palate has been significant, resulting in a Top 10 position for "Best New Product" at the 2017 Spirited Awards during Tales of the Cocktail in New Orleans and voted Top 5 - Best New European Spirit and Bar Product at Mixology Bar Awards 2018, Berlin/Germany.

The Bitter Truth Olive Bitters will add Mediterranean aromas to your drinks with its delicate green olive flavors, soft hints of salt, notes of brine, mustard, sage, and thyme. They are a perfect match for all white spirits like vodka, gin, and blanco tequila.

PRODUCT INFORMATION: 39% Alcohol by Volume (78 Proof)



TASTING NOTES

Salty aromas of green and black olives with a touch of vinegar, laid back notes of garlic rounding out an overall savory flavor profile with gentle bitter notes.





DIRTY MARTINI

2 oz (60 ml) Vodka
 1/3 oz (10 ml) Dry Vermouth
 2 dashes The Bitter Truth Olive Bitters

Stir ingredients with ice and strain into a chilled cocktail glass.



ROSSO

1 1/2 oz (45 ml) Gin/Vodka
 1 1/2 oz (45 ml) Tomato Juice
 3/4 oz (25 ml) fresh Lime Juice
 1/3 oz (10 ml) Sugar Syrup (2:1 Sugar:Water)
 2 dashes The Bitter Truth Olive Bitters
 1 dash The Bitter Truth Celery Bitters

Shake with ice and strain into a chilled cocktail glass.



DAIQUIRI SAVORY

1 1/2 oz (45 ml) Tiki Lovers White Rum
 1 oz (30 ml) fresh Lime Juice
 3/4 oz (25 ml) Sugar Syrup (2:1 Sugar:Water)
 1 dash The Bitter Truth Olive Bitters
 1 dash The Bitter Truth Cucumber Bitters
 1 dash The Bitter Truth Celery Bitters

Shake with ice and strain into a chilled cocktail glass.



OLIVE SOUR

2 oz (60 ml) Blanco Tequila/Gin/Vodka
 1/3 oz (10 ml) Maraschino Liqueur
 1/2 oz (15 ml) fresh Lemon Juice
 2 dashes The Bitter Truth Olive Bitters
 1 Thyme Sprig

Muddle thyme sprig with the rest of the ingredients, shake with ice, and fine strain into a chilled cocktail glass.



NEGRONI

1 oz (30 ml) The Bitter Truth Pink Gin
 1 oz (30 ml) Italian Red Bitter Liqueur
 1 oz (30 ml) Sweet Vermouth
 2 dashes The Bitter Truth Olive Bitters
 Orange Zest

Build in a rock glass over ice. Stir well and squeeze orange peel on top.

LIQUEURS & SPIRITS



The Bitter Truth liqueurs & spirits come in a wide range of flavors, no matter if you are looking for a classic type, a new interpretation of the well known, or simply for the hard to find sort of liqueur or spirit that hasn't been made for many years. It's right here and waiting for you!

Our journey for extraordinary flavors goes beyond the lands of fascinating bitterness. Some fruits of our quest are sweet and delicate. Some are born out of nostalgia, and others peak into the future.

For more information on the liqueurs and spirits scan the qr-code or visit ...

www.the-bitter-truth.com



JAMAICAN SOUR

2 oz (60 ml) Tiki Lovers Dark Rum
3/4 oz (25 ml) The Bitter Truth Golden Falernum
3/4 oz (25 ml) fresh Lime Juice
2 barspoons The Bitter Truth Orange Bitters

Shake with ice and strain into a rock glass with ice cubes.



ALMOST RYE

12/3 oz (50 ml) Bourbon Whiskey
1/3 oz (10 ml) The Bitter Truth Pimento Dram
Orange Zest

Build in a rock glass with ice and stir gently. Garnish with orange zest.



AVIATION COCKTAIL

2 oz (60 ml) Dry Gin
2/3 oz (20 ml) fresh Lemon Juice
1/6 oz (5 ml) Maraschino Liqueur
1/6 oz (5 ml) The Bitter Truth Violet Liqueur

Shake with ice and strain into a chilled cocktail glass. Garnish with a cherry or lemon zest.



PENDENNIS COCKTAIL

2 oz (60 ml) The Bitter Truth Pink Gin
1 oz (30 ml) The Bitter Truth Apricot Liqueur
3/4 oz (25 ml) fresh Lime Juice
2 dashes The Bitter Truth Creole Bitters

Shake with ice and strain into a chilled cocktail glass.

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*"In the Realm of Cocktails
the infinite Variety is limited only
by the Ingenuity of the
Master of Ceremonies or Host."*

"Cocktail Bill" Boothby

HELPFUL HINTS FOR THE MIXING HOST

The proper mixing of cocktails & drinks is not a matter of luck. Like any other worthwhile achievement, it takes a little effort and preparation.

1. Temperature is everything ... use flawless ice!
2. Chill cocktail glasses before serving.
3. Pretty glassware pleases the eye.
4. Don't guess about the measurements ... use a measuring cup/jigger.
5. Always use the best ingredients you can afford.
6. Use fresh juices if possible - you'll taste the difference!
7. When the recipe says shake, shake well! ... when it says to stir, stir! Shaking makes a cloudy drink, stirring makes a clear one ... but never shake a fizzy drink!
8. Don't fill your cocktail glass to the brim.
9. If a peel or zest is required, only use fresh organic fruits.
10. You can make your own "sugar/simple syrup" (1 part sugar dissolved in 2 parts water). Keep it in the fridge!



SMALL DASH, BIG EFFECT

Bitters are the cornerstone of classic cocktail making, and many drinks offer more than one option for bitters. Just by changing the type of bitters, you can add an aromatic, fruity, or even savory touch to your favorite drink. With all the delicious varieties available, each will give a slightly different tone to a cocktail.

Discover the magical influence a few dashes of bitters will have on your cocktail!



PLEASE DRINK RESPONSIBLY!

DRY MARTINI COCKTAIL



2 oz (60 ml) Dry Gin
1/3 oz (10 ml) Dry Vermouth
2 dashes The Bitter Truth Bitters
Options *Aromatic, Bogart's, Celery, Chocolate, Creole, Cucumber, Grapefruit, Jerry Thomas, Lemon, Olive, Orange, Peach, Tonic*
Olive or Lemon Zest

Stir in mixing glass with ice & strain into a chilled cocktail glass. Add a washed olive or squeeze lemon zest over the surface and put it into the glass.

NEGRONI



1 oz (30 ml) Gin
1 oz (30 ml) Italian Red Bitter Liqueur
1 oz (30 ml) Sweet Vermouth
2 dashes The Bitter Truth Bitters
Options *Aromatic, Bogart's, Celery, Creole, Chocolate, Cucumber, Grapefruit, Jerry Thomas, Lemon, Olive, Orange, Peach, Tonic*
Orange Zest

Build in a rock glass over ice. Stir well and squeeze orange zest on top.



MANHATTAN COCKTAIL



2 oz (60 ml) Rye or Bourbon Whiskey
3/4 oz (25 ml) Sweet Red Vermouth
2 dashes The Bitter Truth Bitters
Options *Aromatic, Bogart's, Creole, Chocolate, Grapefruit, Jerry Thomas, Lemon, Orange, Peach, Tonic*
Cherry or Orange Zest

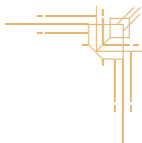
Stir with ice and strain into a cocktail glass. Garnish with a cherry, or orange zest.

OLD FASHIONED COCKTAIL



2 oz (60 ml) Whiskey, Brandy, Rum, or Tequila
1/3 oz (10 ml) Sugar Syrup (2:1 Sugar:Water)
2-3 dashes The Bitter Truth Bitters
Options *Aromatic, Bogart's, Chocolate, Creole, Grapefruit, Jerry Thomas, Lemon, Orange, Peach, Tonic*
Orange Zest

Pour all ingredients into a rock glass, add a large ice cube & stir until it has the right dilution. Add orange zest.



FOR BETTER DRINKS



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