

# BERG & HAUCK'S

Macerated & percolated  
(no infusions with artificial  
flavorings!)

Traditional manufacturing  
process based on authentic  
recipes

All natural ingredients

User-friendly packaging with  
excellent handling properties

Plastic foil label provides  
clean look



Authentic Food & Cocktail Flavoring

# JERRY THOMAS BITTERS

Berg & Hauck's - Jerry Thomas Bitters are dedicated to Professor Jerry Thomas (1830-1885), who is considered to be the most famous and important bartender of the 19th century.

The Jerry Thomas Bitters include citrus and dried fruit aromas which unite with the spicy flavors of cloves, angostura bark and cinnamon. They're the perfect addition to all cocktails based on aged spirits like Whisk(e)y, Rum, Tequila and Brandy.

## BRANDY CRUSTA

- 2 oz Cognac
- 1/2 oz Orange Curaçao
- 2 dashes Berg & Hauck's -  
Jerry Thomas Bitters
- 1/4 oz Lemon Juice

*Shake with ice and strain into a  
cocktail glass.*



## RUM & GINGER

- 2 oz Aged Rum
- 2 dashes Berg & Hauck's -  
Jerry Thomas Bitters
- fill up with Ginger Ale

*Pour ingredients into a long drink  
glass filled with ice.*

