

The BITTER TRUTH

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.

PRODUCT INFORMATION: 375 ml, 42.1% Alcohol by Volume (84.2 Proof)

LOGISTIC INFORMATION: Bottles per Case: 6, Case Weight: 6 kg
Case Size in cm: 26.5 x 18 x 27.6, Cases per Layer: 21, Cases per Pallet: 126



TASTING NOTES

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

Rating



Difford's Guide, UK



JAPANESE COCKTAIL

2 oz Brandy
1/2 oz Orgeat Syrup
1/4 oz The Bitter Truth Bogart's Bitters
Lemon Zest

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





MORE COCKTAIL RECOMMENDATIONS



BRANDY CRUSTA

- 2 oz Brandy
- 1/4 oz 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, mix the ingredients in a rock glass, then take a small wine glass, rub a sliced lemon around the rim of the same, and dip it in 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, and strain the drink from the rock glass into it.



EAST INDIA COCKTAIL

- 2 oz Brandy
- 2-3 dashes The Bitter Truth Bogart's Bitters
- 2 dashes Maraschino Liqueur
- 1/4 oz Orange Liqueur
- 1/4 oz 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.



GIN COCKTAIL

- 2 oz 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.



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.