

# The BITTER TRUTH



## 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:** 200 ml, 39% Alcohol by Volume (78 Proof)

**LOGISTIC INFORMATION:** Bottles per Case: 12, Case Weight: 5 kg  
Case Size in cm: 19.5 x 23.5 x 18, Cases per Layer: 28, Cases per Pallet: 252

### 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.*

*The Bitter Truth has proven to be not only an incredibly innovative company with fun products, but also approaches the global bar community with empathy and generosity.*

Yao Lu – Union Trading Company, Shanghai, China



## DIRTY MARTINI

2 oz Vodka  
1/3 oz Dry Vermouth  
2 dashes The Bitter Truth Olive Bitters

Stir ingredients with ice and strain into chilled cocktail glass.





## MORE COCKTAIL RECOMMENDATIONS



### ROSSO

- 1 1/2 oz Gin/Vodka
- 1 1/2 oz Tomato Juice
- 3/4 oz fresh Lime Juice
- 1/3 oz 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.



### OLIVE SOUR

- 2 oz Blanco Tequila/Gin/Vodka
- 1/3 oz Maraschino Liqueur
- 1/2 oz fresh Lemon Juice
- 2 dashes The Bitter Truth Olive Bitters
- 1 Thyme Sprig

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



### DAIQUIRI SAVORY

- 1 1/2 oz Tiki Lovers White Rum
- 1 oz fresh Lime Juice
- 3/4 oz 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.



### NEGRONI

- 1 oz The Bitter Truth Pink Gin
- 1 oz Italian Red Bitter Liqueur
- 1 oz Sweet Vermouth
- 2 dashes The Bitter Truth Olive Bitters
- Orange Zest

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