



BITTERMENS

BITTERS &
EXTRACTS

Orchard Street Celery Shrub

Style	Vinegared Brine		
Flavor Profile	Celery and Apple		
Production Process	Maceration of herbs, spices and citrus peel in neutral grain spirit and apple cider vinegar		
Primary Ingredients	Organic Celery Seed, Stalk and Leaf; Organic Artichoke, Apple Cider Vinegar		
Federal Classification	Nonbeverage Alcohol Product Flavoring/Flavoring Extract	US HTC 2208.90.0500 Iceland: 3302.1026	EU TARIC: 3302.90 AUS: 3302.10.11
Product Size	5 ounces / 146 mL 12 bottles/case		
ABV	44%		
Description	Celery bitters are interesting, but celery is such a light flavor that one has to be careful about not overpowering it. By using apple cider vinegar and artichoke (another thistle like Celery), we are able to create a celery flavor reminiscent of New York's classic Dr. Brown's Cel-Ray Soda.		
Pairings	Vodka, Gin, Aquavit, Tequila		
Classic Cocktails	Dirty Martini, Gibson, Bloody Mary		
EAN-13	0608866961871		
Notes	This shrub (flavorings or beverages made with vinegar) is great when making savory cocktails like an Aquavit Gibson, but it also is great on oysters and in tuna or potato salad.		



All Bittermens Bitters and Extracts are produced entirely by hand by company founders Avery and Janet Glasser at their production kitchen located in New Orleans, LA.

Approximately 4-6 drops of this product equals a typical "dash".

Bittermens Bitters contain no glycerin, artificial colors, artificial flavors, sweeteners or propylene glycol.

Bittermens sources primarily organic or wild harvested botanicals for use in its products.

