



BITTERMENS

BITTERS &
EXTRACTS

'Elemakule Tiki Bitters

Pronunciation	EL-eh-ma-koo-lay Tiki ('Elemakule means Old Man)		
Flavor Profile	Clove, cinnamon, star anise, allspice and citrus		
Production Process	Maceration of herbs, spices and citrus peel in neutral grain spirit		
Primary Ingredients	Organic spices, including clove, cinnamon, star anise, allspice, mace, cardamom; organic lemon and orange peel		
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	A versatile bitter that works very well with most tiki cocktails. It also works beautifully in winter drinks to bring a hint of "christmas spice" and in hot cocktails like toddies and buttered rum.		
Pairings	Rum, bourbon, rye		
Classic Cocktails	Mai Tai, Zombie, mulled wine, Egg Nog, Cuba Libre		
EAN-13	0610074057994		
Notes	This was created for the opening of a restaurant in Manhattan's Greenwich Village that featured a tiki program set up by NYC bartender Brian "Old Man" Miller. We've heard rumors that men and women have used these bitters as cologne!		



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.

