



BITTERMENS

BITTERS &
EXTRACTS

Boston "Bittahs"

Flavor Profile	Citrus and Chamomile		
Production Process	Maceration of herbs, spices and citrus peel in neutral grain spirit		
Primary Ingredients	Organic Citrus (Lemon, Lime, Orange, Grapefruit), Cardamom, Chamomile, Gentian		
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 summery and aromatic bitter, this product combines chamomile and citrus to create a very "yellow" flavor. It works beautifully with tequila, pisco, gin and even vodka - and supports drinks that use egg by masking any "off" aromas. Exceptional in fizzy cocktails.		
Pairings	Unaged spirits like gin, vodka, pisco, silver tequila		
Classic Cocktails	Vodka & Soda, Tom Collins, Silver Fizz, Southside, Champagne Cocktail		
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Notes	Originally created when Bittermens relocated to Boston for a short period of time in 2008. There are over a dozen aromatics hidden in this mixture, such as Thai Holy Basil, which are liberated when used in combination with soda water, tonic or champagne.		



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.

