

EST.  2006

The BITTER TRUTH™



*The World's Premier Range
of Fine Cocktail Flavorings.*

www.THE-BITTER-TRUTH.com



EST. 2006

The BITTER TRUTH™

The Bitter Truth - Old Time Aromatic Bitters add structure and complexity to classic and modern mixed drinks. They're bitter and tangy to the taste with hints of cinnamon, cardamom, anise and cloves; typical gingerbread aromas that are perfectly suited for drinks based on aged spirits like Whisk(e)y, Rum, Brandy and Tequila.

The Bitter Truth - Orange Bitters add structure, complexity and fruitiness to classic and modern mixed drinks. The aroma of bitter orange peel followed by spicy flavors of cardamom, caraway and nutmeg make the orange bitters essential for the preparation of a Classic Dry Martini Cocktail. Additionally, they can also be combined with all kinds of clear and aged spirits as well as liqueurs.

The Bitter Truth - Lemon Bitters were released in 2006 and were the first lemon bitters on the national and international market. They add the liveliness and freshness of lemons to every cocktail and long drink. The Lemon Bitters are fresh, fruity and tangy with an unbelievably intense citrus aroma and flavorful notes of coriander and cardamom. They're primarily suited for drinks based on clear spirits like Gin, Vodka, Blanco Tequila and Light Rum, but also go well with many other spirits and liqueurs.

The Bitter Truth - Original Celery Bitters were defunct for decades and revived in 2008 to please the most discriminating palate. The Celery Bitters are very exotic and enrich cocktails with unusual flavors of celery, lemongrass and ginger. They're ideal for Corpse-Reviver style cocktails like the Bloody Mary, but also go well with all kinds of clear spirits, like Gin, Vodka, Blanco Tequila and Light Rum.

The Bitter Truth - Jerry Thomas' Own Decanter Bitters are dedicated to Professor Jerry Thomas (1830-1885), who is considered to be the most famous and important bartender of the 19th century. The Jerry Thomas' Own Decanter Bitters include citrus and dried fruit aromas which unite with the spicy flavors of cloves, angostura bark and cinnamon. They're the perfect addition to all cocktails based on aged spirits like Whisk(e)y, Rum, Tequila and Brandy.

The Bitter Truth - Creole Bitters reflect the Creole way of life with all its beautiful complexity and spiciness. They were launched in 2010. The Creole Bitters are fully balanced: bitter, sweet and spicy. According to the traditional Creole style, fruity and floral aromas unite with the flavors of anise, caraway and fennel and therefore make these bitters a wonderful addition to many classic and modern drinks, no matter what clear, aged spirits or liqueurs they are based on.

The Bitter Truth - Grapefruit Bitters give freshness and a modern twist to all mixed drinks. They are bright with complex citrus aromas. A dominant grapefruit aroma and flavor mellows into the vegetal green flavors of hops. These bitters are best friends to Gin, Vodka, Blanco Tequila and Light Rum and are furthermore a great ingredient for citrus-heavy drinks that may otherwise feel dull or overly sweet.

The Bitter Truth - Chocolate Bitters blur the lines between old world bitters and new world flavors. The Chocolate Bitters are dark, rich and complex with deep chocolate notes that are supported by cinnamon and classic European bitter herbs. They play exceptionally well with Sweet Vermouth and all kinds of aged spirits like Whisk(e)y, Rum, Tequila and Brandy.

For additional information please visit
www.THE-BITTER-TRUTH.com