

BITTERCUBE

BITTERS



VARIETIES

CHERRY BARK VANILLA
Woodsy, Fragrant & Urbane
ADD TO SELTZER TO CREATE A DRY SODA

BOLIVAR
Floral, Aromatic, & Elegant
ADD TO BANANA BREAD AND OTHER BAKED GOODS

ORANGE
Caramelized, Toasted, & Bright
USE IN VINAIGRETTES AND ATOP SEARED SCALLOPS

GRAPEFRUIT HIBISCUS
Zesty, Tropical, & Sharp
ADD TO PILSNER AND WHEAT BEER

BLACKSTRAP
Smoky, Full-Bodied & Warm
ADD TO MARINADES AND BBQ SAUCE

GINGER ALLSPICE
Robust, Peppery & Sophisticated
ADD TO CHIMICHURRI AND SPICY MARINADES

TRINITY
An All Purpose Blend
USE IN COMPOTES AND PIE FILLINGS

ROOT BEER
Earthy, Fragrant & Cool
DASH ATOP VANILLA ICE CREAM

CHIPOTLE CACAO
Spicy, Savory, & Rich
USE IN CHOCOLATE CHIP COOKIES

ABOUT US

Bittercube Bitters are meticulously crafted by a small team of hard-workers in Milwaukee, WI. We buy organic botanicals whenever possible, and work with suppliers that focus on sustainability and equity. Densely flavored, and innovative, Bittercube Bitters are the most distinct lineup of bitters in the world.

SIZES

All varieties available in the following bottles: 2 oz eyedropper, 5 oz dasher, and 32 oz refill (on-premise only).

VARIETY PACKS

Packaged in custom printed boxes with a recipe booklet featuring eight cocktails, each pack contains enough bitters to produce 240-480 cocktails. The packs as well as the individual bottles have UPCs.

The **Essential Variety Pack** includes 2 oz bottles of Orange, Root Beer, Bolivar, and Ginger Allspice Bitters.

The **Signature Variety Pack** includes 2 oz bottles of Grapefruit Hibiscus, Cherry Bark Vanilla, Trinity, and Chipotle Cacao Bitters.

ORDERING & LOGISTICS

Email: orders@bittercube.com

BITTERCUBE.COM

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VARIETIES + PAIRING IDEAS

CHERRY BARK VANILLA

BOURBON - GIN - VERMOUTH

MANHATTAN - TOM COLLINS - PIÑA COLADA

BOLIVAR

VERMOUTH - AMARO - SPARKLING WINE

FRENCH 75 - NEGRONI - MANHATTAN

ORANGE

GIN - VODKA - BOURBON

SPRITZ - MARTINI - MARGARITA

GRAPEFRUIT HIBISCUS

TEQUILA - MEZCAL - GIN

DAIQUIRI - NEGRONI - JUNGLE BIRD

BLACKSTRAP

MEZCAL - SCOTCH - JAMAICAN RUM

BLACK MANHATTAN - DAIQUIRI - HOT TODDY

GINGER ALLSPICE

RUM - BRANDY - RYE WHISKEY

GIMLET - PENICILLIN - MULE

TRINITY

WHISKEY - GIN - BRANDY

OLD FASHIONED - GIN & TONIC - SIDECA

ROOT BEER

APPLE BRANDY - AGED RUM - BOURBON

MANHATTAN - GIN FIZZ - VIEUX CARRE

CHIPOTLE CACAO

RYE WHISKEY - MEZCAL - SINGLE MALT WHISK(E)Y

MEZCALITA - BOULEVARDIER - WHISKEY SOUR

TASTING AND SMELLING

Back-of-hand taste

Put a couple of drops on the back of the hand and taste.

Seltzer taste

Add a quarter of an eyedropper of any variety of bitters to one ounce of seltzer.

Smell

Place a few drops of bitters on the palm of one hand. Rub palms together briefly, then shake out hands for a moment to let the alcohol evaporate. Cup hands together around nose and breathe deeply.

RECOMMENDED USAGE

We recommend 1-2 dashes for citrus forward shaken cocktails and 2-4 dashes for spirit forward stirred cocktails. For N/A applications, add 1-2 dashes per 12 oz of liquid. Replace extracts in a 1:1 ratio.

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Questions: info@bittercube.com

RECIPES AVAILABLE
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