

BITTERCUBE

BITTERS



VARIETIES

- CHERRY BARK VANILLA**
Woody, 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](https://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 - SIDECAR

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
BITTERCUBE.COM