



# TIPPLEMAN'S

COCKTAIL SYRUPS



**T**ittleman's is a series of cocktail syrups that help professionals and the home bartender easily introduce more complex flavors into cocktails. Each bar syrup is handcrafted with unique attention to the ingredients. Made in rather small batches, the finest quality ingredients are sourced and thoughtful techniques are applied to make a syrup that is complex in flavor and simple to use. Our line of sweeteners are not simple syrups. Most cocktails are balanced by adding a sweetener, but simple syrup adds only a simple flavor.

From the owners of Charleston bar The Gin Joint and makers of Bittermilk cocktail mixers, Joe and MariElena Raya assure the syrups are created by bartenders for bartenders. The goal of Tittleman's is to give food and beverage professionals consistent high quality syrups that will help promote creativity behind the bar as well as in the kitchen.

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### **TIPPLEMAN'S FACTS**

- Tittleman's syrups are made in the U.S.A - from our own custom manufacturing facility in Charleston, South Carolina.
- No co-packer is used.
- The syrups are non-alcoholic.
- Each bottle is 13 fl oz/ 384 ml.
- All ingredients are all-natural, and all American whenever possible.
- Average pour sizes range from 1/2 to 1 oz per cocktail, yielding as many as 26 cocktails per bottle.
- There is a Best By date of two years from production which is printed on each bottle.
- Suggested recipes are on the back of each bottle, and more recipes can be found online.

### **TIPPLEMAN'S SYRUPS**

**BURNT SUGAR**

**DOUBLE SPICED  
FALERNUM**

**GINGER HONEY**

**BARREL AGED  
COLA SYRUP**

**BARREL SMOKED  
MAPLE SYRUP**

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### **GENERAL INSTRUCTIONS FOR USE**

Keeps best refrigerated nightly after opening. Refrigerate at end of each bar shift or after making cocktails. Once opened, we recommend using within 4 weeks and by the Best By date printed on bottle.

Find suggested recipes at  
[TIPPLEMANS.COM](http://TIPPLEMANS.COM).

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Tittleman's is a sister brand of Bittermilk cocktail mixers. Tittleman's line of syrups are the sweeteners used in cocktails. Bittermilk's line of cocktail mixers are all non-alcoholic parts of a balanced cocktail, including the sweet, sour and bitter elements.



## BURNT SUGAR



### HOW IT'S MADE

Natural cane sugar, high in molasses content and full of flavor, is slowly kettle cooked in small batches until it is very dark and aromatic.

### INGREDIENTS

Golden Cane Sugar,  
Water

### TASTING NOTES

Molasses, Toast,  
Brittle, Smoke,  
Caramel, Dried Sour  
Cherries

### SWEETNESS LEVEL

57.1 Brix

### BARTENDER NOTES

Taking sugar past the caramelization stage is a great way to add depth and bittersweet complexity to your cocktails. We suggest using burnt sugar syrup when mixing with aged spirits. However, it can add an exciting foil to tropical or sour cocktails.

## DOUBLE SPICED FALERNUM



### HOW IT'S MADE

Fresh whole spices and lime peel are coarsely ground and saturated with sugar to extract the natural oils and flavors. Ginger juice and water are added to make a syrup.

### INGREDIENTS

Golden Cane Sugar, Water,  
Lime Zest, Ginger Juice,  
Allspice, Nutmeg, Cloves,  
Citric Acid

### TASTING NOTES

Sweet Spices,  
Ginger Blossom,  
Lime Leaf,  
Sassafras, Vanilla

### SWEETNESS LEVEL

62.8 Brix

### BARTENDER NOTES

Making falernum is a labor of love, from milling fresh whole spices to peeling then grinding fresh citrus peel and juicing ginger. We happen to love making it, so we hope you love mixing it in your cocktails to add unique tropical spice characters.

## GINGER HONEY



### HOW IT'S MADE

Ginger is juiced and filtered, then blended with organic wildflower honey. The syrup is then slightly diluted to mixing strength with filtered water.

### INGREDIENTS

Wildflower Honey, Water,  
Ginger Juice, Citric Acid,  
Cayenne Pepper

### TASTING NOTES

Honey, Jasmine,  
Honeysuckle, Ginger  
Blossom

### SWEETNESS LEVEL

53.5 Brix

### BARTENDER NOTES

We find honey to be a great sweetener for scotch, mezcal and tequila. Ginger adds a picante characteristic that accentuates complexity and lengthens the finish.



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## BARREL SMOKED MAPLE

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### HOW IT'S MADE

Freshly emptied bourbon barrels from Willett Distillery are shaved, remoistened with bourbon and slowly smoldered under organic dark, robust maple syrup.

### INGREDIENTS

Organic Vermont Maple Syrup

### TASTING NOTES

Maple Sugar, Vanilla, Sweet Spices, Smoke, Bourbon, Butterscotch

### SWEETNESS LEVEL

69.1 Brix

### BARTENDER NOTES

Of all the natural sweeteners available, maple may just be the most complex and flavorful. Especially Grade A dark and robust taste maple, which is packed with buttery maple aromas. It takes many hours to impart gentle wisps of smoke from our bourbon barrels, but it gives the maple syrup an amazing flavor which has forever transformed the old fashioned cocktail for us.

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## BARREL AGED COLA

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### HOW IT'S MADE

Fresh citrus are hand peeled and the zests are combined with freshly ground spices, natural cane sugar and vanilla bean, then slowly aged in once used Willett bourbon barrels.

### INGREDIENTS

Golden Cane Sugar, Water, Orange Peel, Lemon Peel, Lime Peel, Spices, Phosphoric Acid

### TASTING NOTES

Caramel, Whiskey, Vanilla, Cream Soda, Citrus

### SWEETNESS LEVEL

64.5 Brix

### BARTENDER NOTES

We create this uniquely all-natural syrup and age it in bourbon barrels to allow the familiar flavors of original American cola to come together as it takes on color and notes of whiskey and petrol from the charred barrels. We find cola syrup to mix well with bourbon or in a gin fizz, but also is great in non-alcoholic beverages.



## THE BARTENDER'S RECIPES

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### MIDNIGHT DAIQUIRI

1 1/2 oz Rum  
3/4 oz TIPPLEMAN'S Burnt Sugar  
3/4 oz Lime Juice

Shake with lots of ice and strain into a cocktail glass. Garnish with a lime twist.

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### ANTEBELLUM

2 oz Rye Whiskey  
1/2 oz TIPPLEMAN'S Burnt Sugar  
1/2 oz Amaro Nonino (or similar)  
1/4 oz Green Chartreuse

Stir all ingredients with ice and strain into an iced double old fashioned glass. Garnish with lemon twist.

VARIATIONS: Try with any aged spirit.

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### SPELLBINDER

1 1/2 oz Rum  
3/4 oz Lemon Juice  
1/2 oz TIPPLEMAN'S Burnt Sugar  
1/2 oz Campari  
1/2 oz Tepache  
1/2 oz Simple Syrup  
2 Dashes Aromatic Bitters

Shake all ingredients with ice and strain into a cocktail glass.



*Antebellum*

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### Other Tips & Tricks

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- Great in iced coffee.
- Substitute Burnt Sugar in place of white sugar to make Burnt Sugar ice cream adds a twist on vanilla ice cream. Then, top a few scoops with root beer or a stout beer to create a Burnt Sugar float.
- Swap molasses for Burnt Sugar in recipes.
- Try Burnt Sugar caramel. Bitterness makes for a less sweet, more acidic caramel.
- Use in a traditional marshmallow recipe to give them a natural bonfire-toasted taste.
- Incorporate it into a barbecue sauce.
- Works well in spice cakes, pecan pies, pastries and more.
- Spin old fashioned ice cream using Burnt Sugar, aromatic bitters and bourbon or rye whiskey.



## THE BARTENDER'S RECIPES

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### SPICE ISLAND SWIZZLE

2 oz Bourbon  
3/4 oz TIPPLEMAN'S Falernum  
3/4 oz Fresh Lime Juice  
Dash Aromatic Bitters

Shake with lots of ice, or swizzle with crushed ice.

VARIATIONS: For a party, swap ounces for cups, and serve in a punch bowl with lots of ice.

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### LAGNIAPPE COCKTAIL

1 oz Cognac  
1 oz Rye Whiskey  
1/2 oz TIPPLEMAN'S Falernum  
2 dashes Orange Bitters

Stir all ingredients with ice and strain into an absinthe-rinsed old fashioned glass with ice.

VARIATIONS: Leave out the cognac, and double up on whiskey.

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### VAGOS MOTORCYCLE CLUB

1 oz Mezcal  
3/4 oz Lemon Juice  
1/2 oz Añejo Tequila  
1/2 oz TIPPLEMAN'S Falernum  
1/2 oz Yellow Chartreuse  
1/2 oz Pineapple Juice

Add all ingredients to a hurricane or collins glass and swizzle with crushed ice.



*Vagos Motorcycle Club*

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### Other Tips & Tricks

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- Use to add sweet tropical spice to traditional jerk marinade.
- Pairs well with coconut - try in recipes containing coconut.
- Substitute Falernum for sugar to make a Falernum ice cream. Then, top with root beer for a tropical root beer float.
- Use Falernum to make sweet and sour sauce, perfect for pairing with fried shrimp.
- Try with ginger beer for a mocktail.
- Soak spice cake with Falernum.



## THE BARTENDER'S RECIPES

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### HOLLYWOOD SOUR

2 oz Añejo Tequila  
3/4 oz Fresh Lemon Juice  
3/4 oz TIPPLEMAN'S Ginger Honey

Shake with ice, and strain.

VARIATIONS: For a mean hot toddy, swap tequila for whiskey and serve hot. For a sour variation, try with your favorite booze, or even tea.

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### SOUTHERN ROOT

2 oz Bourbon  
3/4 oz Lemon Juice  
1 oz TIPPLEMAN'S Ginger Honey  
Soda Water to taste

Shake all ingredients except soda with ice, and strain into an iced collins glass. Finish with soda water.

VARIATIONS: Leave out the bourbon, add soda water, and serve as a mocktail.

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### BLOCKADE RUNNER

2 oz Rum  
3/4 oz Lemon Juice  
1 oz TIPPLEMAN'S Ginger Honey  
Smith & Cross Navy Rum to taste

Shake all ingredients, except Smith & Cross with ice, and strain into an iced double old fashioned glass. Garnish with a float of Smith & Cross Navy Rum



*Blockade Runner*

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### Other Tips & Tricks

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- Use in hot ciders to add sweet spice. Spike it and make a toddy.
- Use in Pad Thai.
- Sweeten your tea, iced or hot.
- Make a Ginger Honey mustard.
- Use in a vinaigrette.
- Add to freshly juiced carrot and ginger.
- Drizzle over an aged cheese.
- Wet walnuts with Ginger Honey to top a sundae.





## THE BARTENDER'S RECIPES

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### SUGAR SHACK

2 oz Bourbon  
3/4 oz Lemon Juice  
1/2 oz TIPPLEMAN'S Barrel Smoked  
Maple Syrup  
1/2 oz TIPPLEMAN'S Falernum Syrup  
2 dashes Chocolate Bitters

Shake all ingredients with ice and strain into a cocktail glass.

VARIATIONS: Add an egg white and serve on the rocks.

### SMOKED MAPLE OLD FASHIONED

2 oz Rye Whiskey or Bourbon  
1/4 - 1/2 oz TIPPLEMAN'S  
Barrel Smoked Maple Syrup  
2 dashes Aromatic Bitters

Stir ingredients with ice and strain into an iced double old fashioned glass. Garnish with an orange peel.

VARIATIONS: Try with bacon bourbon, or use chocolate bitters.



*Smoked Maple Old Fashioned*

### *Other Tips & Tricks*

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- Serve with chicken and waffles, pancakes or sticky buns.
- Drizzle onto brussel sprouts, or use to cook leafy greens like collards.
- Make Smoked Maple Old Fashioned ice cream using Smoked Maple, aromatic bitters and bourbon or rye whiskey.
- Use in pecan pie.
- Sweeten your morning greek yogurt.
- Blend roasted peanuts with maple for a home-made peanut butter.
- Pair with bitter chocolate.
- Use to make caramel popcorn.





## THE BARTENDER'S RECIPES

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### SODA SHOPPE FIZZ

1 oz TIPPLEMAN'S Barrel Aged  
Cola Syrup  
4 oz Soda Water  
2 oz Bourbon (optional)

Build all ingredients in a tall glass over ice, and stir with a straw

VARIATIONS: Leave out the bourbon for a teetotaling cola. Top with a scoop of ice cream to make a float.

### COLA GIN FIZZ

2 oz Gin  
1 oz TIPPLEMAN'S Barrel Aged  
Cola Syrup  
3/4 oz Fresh Lemon Juice  
Egg White (optional)  
Soda Water

Combine lemon juice, Barrel Aged Cola Syrup, gin and egg white, and shake vigorously with ice for about 20 seconds (about the time it takes to sing the "Happy Birthday" song twice to yourself). Strain into a collins glass, and top with soda water and a lemon twist.



*Cola Gin Fizz*

### *Other Tips & Tricks*

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- Enjoy as a soda by just adding soda water to taste.
- Mix 1 part cola syrup with 4 parts bourbon or rye whiskey to make a cola old fashioned cocktail.
- Make grandma's cola cake recipe using Barrel Aged Cola Syrup.
- Use as the sweetener in cocktails, mocktails, coffee and more.
- Drizzle over ice cream.



## MARIELENA & JOE RAYA

### OWNERS

TIPPLEMAN'S,  
BITTERMILK  
THE GIN JOINT  
Charleston, SC

MariElena grew up with cooking in her genes. Her father Robert owned and operated one of the city's most popular restaurant institutions—Robert's of Charleston, where she worked her way up from washing dishes.

She and Joe met while attending the Culinary Institute of America in Hyde Park, NY. After culinary school, together they traveled and worked in Palm Beach, Boca Raton and then back to Charleston where they managed Robert's for more than five years.

In 2010, the Rayas opened The Gin Joint to spread the love of pre-prohibition cocktails and fine hand crafted spirits in Charleston and beyond. Since opening, the tucked away hot spot has been featured on Cooking Channel's Unique Eats drinks episode as well as Drinking Made Easy with Zane Lamprey and in Imbibe magazine, Garden & Gun magazine, Food + Wine, Vogue and GQ.

In addition to The Gin Joint, Joe has also collaborated with other bars and restaurants in the South Carolina area, writing cocktail programs for restaurants and training programs for managers, bartenders and service staff. Joe was also the beverage contributor to The Charleston Mercury in 2009.

Joe earned a Diploma in Wine and Spirits, the precursor to Master of Wine, with the Wine and Spirits Education Trust (WSET) in London in 2009, and MariElena has an intermediate certification with the Wine and Spirits Education Trust on London. Joe teaches intermediate and advanced level wine and spirits classes to members of the trade. From 2008 to 2011, he also taught Beverage and Front of House Management courses at The Art Institute of Charleston, where MariElena served as a Culinary Instructor.

In August 2013, they launched Bittermilk, a line of quality cocktail mixers designed to help people make balanced cocktails in their own home. The line has won Garden & Gun's Made in the South Award for Drinks and has been featured in the Wall Street Journal, Southern Living and many other national publications. It can be found in more than 35 states and 500 retail stores and restaurants.

In 2015, Joe and MariElena embarked on their next endeavor, launching a product line specifically created for bar professionals - their own market. Expanding on their experience creating shelf-stable syrups, Tippleman's Cocktail Syrups launched April 2015 with the mission of promoting creativity behind the bar by creating high quality syrups that easily introduce more complex flavors into cocktails.



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