

HANDCRAFTED COCKTAIL MIXERS



BITTERMILK MIXERS ARE

HANDCRAFTED.

We created our own custom manufacturing facility in Charleston. S.C.. in order to utilize complex flavor creating processes and to have the best quality control over our products – from the sourcing of ingredients to processing and bottling.

BALANCED COCKTAIL MIXERS.

More than simply bitters, these are complete non-alcoholic cocktail mixers. Each Bittermilk mixer uses a unique bittering agent, a sweetener, and an acid to achieve a balanced cocktail.

SIMPLE TO USE, USING RATIO BASED RECIPES.

Make one cocktail or a pitcher using the whole bottle's worth following the ratio recipe on the back of each bottle.

ALL-NATURAL.

NON-ALCOHOLIC.

Just add booze. Or not. Leaving the mixers non-alcoholic allows the consumer to mix according to their preferences in spirit. strength and taste. One mixer can make many different cocktails, mocktails and more.

PRODUCT LINE

NO.I BOURBON BARREL AGED OLD FASHIONED *

NO.2 TOM COLLINS WITH ELDERFLOWER & HOPS *

NO.3 SMOKED HONEY WHISKEY SOUR *

NO.4 NEW ORLEANS STYLE OLD FASHIONED ROUGE

NO.5 CHARRED GRAPEFRUIT TONIC WITH BULLS BAY SEA SALT *

NO.6 OAXACAN OLD FASHIONED

NO.7 LIMITED EDITION

* Top Sellers

CONTACT

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BITTERMILK.COM

* THE LABOR IS IN THE BOTTLE. JUST ADD BOOZE. *



CASE COUNT 12

12 x 9 x 6.875 in.

CASE 23.4 lb.

BOURBON BARREL AGED OLD FASHIONED

STRONG AND BITTERSWEET, PACKED WITH OLD FASHIONED SPICES

MIXES BEST WITH Bourbon, Rye Whiskey. or other aged spirits

RECIPE Stir I part Bittermilk and 4 parts Bourbon or Rye with ice. Garnish with an orange neel

8.5 FL OZ / 25I ML *

YIELDS 17 cocktails

SRP \$17 - \$20

SHELF LIFE 2 yr.

* Also available in single serve bottles (0.5 fl oz)

CASE COUNT 12

10 x 7.625 x 5.75 in.

CASE I3 lb.

INGREDIENTS: FLORIDA GOLDEN CANE SUGAR, WATER, FRESH ORANGE PEEL, SPICES, GENTIAN ROOT, CINCHONA BARK, TARTARIC ACID





TOM COLLINS WITH **ELDERFLOWER & HOPS**

BRIGHT AND REFRESHING WITH FLORAL NOTES AND A CLEAN BITTER FINISH

MIXES BEST WITH Gin or Vodka, but works well with light spirits and champagne

RECIPE Build equal parts Bittermilk, Gin or Vodka, and Soda Water over ice in a tall

16.9 FL OZ / 502 ML

YIELDS 17 cocktails

SRP \$17 - \$20

SHELF LIFE 18 mo.

INGREDIENTS: FRESH LEMON JUICE, WATER, FLORIDA GOLDEN CANE SUGAR, NATURAL EXTRACT OF ELDERFLOWER AND ELDERBERRY, CENTENNIAL HOPS

BITTERMIL

Nº 3 SMOKED HONEY WHISKEY SOUR

STRONG AND SMOKY WITH NOTES OF HONEY AND CITRUS

MIXES BEST WITH Bourbon, but swap for Tequila for a smoky margarita

RECIPE Shake vigorously equal parts Bittermilk and Bourbon (or Whiskey of choice) with lots of ice.

16.9 FL OZ / 502 ML

YIELDS 17 cocktails

SRP \$17 - \$20

SHELF LIFE 18 mo.

CASE COUNT 12

CASE 23.4 lb. 12 x 9 x 6.875 in.

INGREDIENTS: FRESH LEMON JUICE, WATER, BOURBON BARREL SMOKED GEORGIA HONEY, FLORIDA GOLDEN CANE SUGAR, FRESH ORANGE PEEL





NEW ORLEANS STYLE OLD FASHIONED ROUGE

STRONG AND BITTERSWEET WITH LICORICE AND SPICE

MIXES BEST WITH Bourbon, Rye Whiskey. or other aged spirits

RECIPE Stir I part Bittermilk and 4 parts Bourbon or Rye with ice. Garnish with an orange peel.

8.5 FL OZ / 251 ML

YIELDS 17 cocktails

SRP \$17 - \$20

SHELF LIFE 2 yr.

CASE 13 lb 10 x 7.625 x 5.75 in,

CASE COUNT 12

INGREDIENTS: FLORIDA GOLDEN CANE SUGAR, WATER, FRESH LEMON PEEL, SPICES, WORMWOOD, GENTIAN ROOT, TARTARIC ACID, COCHINEAL



BITTERMILK

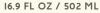
ED HONEY WHISKEY STE

CHARRED GRAPEFRUIT TONIC WITH BULLS BAY SEA SALT

BITTER AND REFRESHING WITH SATISFYING CITRUS NOTES

MIXES BEST WITH Light spirits like Vodka. White Rum, Gin or even Blanco Tequila

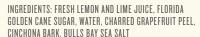
RECIPE Build equal parts Bittermilk, Vodka or White Rum, and Soda Water over ice in a tall glass. Garnish with a lime wedge.



YIELDS 17 cocktails SRP \$17 - \$20

SHELF LIFE 18 mo.

CASE COUNT 12 **CASE** 234 lb 12 x 9 x 6.875 in.



Nº 6 OAXAGAN OLD FASHIONED

STRONG AND BITTERSWEET WITH CHILES AND OLD FASHIONED SPICES

MIXES BEST WITH Mezcal, but works well with aged spirits

RECIPE Stir I part Bittermilk to 4 parts Mezcal with lots of ice. Garnish with a lime twist.





8.5 FL OZ / 251 ML **CASE COUNT 12**

YIELDS 17 cocktails IO x 7.625 x 5.75 in. **SRP** \$17 - \$20

SHELF LIFE 2 yr.

INGREDIENTS: FLORIDA GOLDEN CANE SUGAR, ORGANIC CALIFORNIA RAISINS, LEMON PEEL, FRENCH BROAD CHOCOLATE COCOA NIBS & FINES, DRIED CHILES, SPICES, CINCHONA BARK, TARTARIC ACID





