



## HANDCRAFTED COCKTAIL MIXERS

✿ CHARLESTON, S. CAROLINA ✿

### 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.1 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.

## Nº 1 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 1 part Bittermilk and 4 parts Bourbon or Rye with ice. Garnish with an orange peel.

**8.5 FL OZ / 251 ML \* CASE COUNT 12**  
**YIELDS 17 cocktails CASE 13 lb.**  
**SRP \$17 - \$20 10 x 7.625 x 5.75 in.**

**SHELF LIFE 2 yr.**

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

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



## Nº 2 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 glass.

**16.9 FL OZ / 502 ML CASE COUNT 12**  
**YIELDS 17 cocktails CASE 23.4 lb.**  
**SRP \$17 - \$20 12 x 9 x 6.875 in.**

**SHELF LIFE 18 mo.**

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



## 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 CASE COUNT 12**  
**YIELDS 17 cocktails CASE 23.4 lb.**  
**SRP \$17 - \$20 12 x 9 x 6.875 in.**

**SHELF LIFE 18 mo.**

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



## Nº 4 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 1 part Bittermilk and 4 parts Bourbon or Rye with ice. Garnish with an orange peel.

**8.5 FL OZ / 251 ML CASE COUNT 12**  
**YIELDS 17 cocktails CASE 13 lb.**  
**SRP \$17 - \$20 10 x 7.625 x 5.75 in.**

**SHELF LIFE 2 yr.**

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



## Nº 5 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.

**16.9 FL OZ / 502 ML CASE COUNT 12**  
**YIELDS 17 cocktails CASE 23.4 lb.**  
**SRP \$17 - \$20 12 x 9 x 6.875 in.**

**SHELF LIFE 18 mo.**

**INGREDIENTS:** FRESH LEMON AND LIME JUICE, FLORIDA GOLDEN CANE SUGAR, WATER, CHARRED GRAPEFRUIT PEEL, CINCHONA BARK, BULLS BAY SEA SALT



## Nº 6 OAXACAN OLD FASHIONED

**STRONG AND BITTERSWEET WITH CHILES AND OLD FASHIONED SPICES**

**MIXES BEST WITH** Mezcal, but works well with aged spirits

**RECIPE** Stir 1 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 CASE 13 lb.**  
**SRP \$17 - \$20 10 x 7.625 x 5.75 in.**

**SHELF LIFE 2 yr.**

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

