

TIPPLEMAN'S

COCKTAIL SYRUPS

Tippleman's is a series of cocktail syrups that easily introduce more complex flavors into cocktails, beverages and more. Each bar syrup is handcrafted with unique attention to the ingredients. Made in rather small batches, the finest quality ingredients are sourced and thoughtful culinary 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. Tippleman's syrups can be used in cocktail recipes to introduce complex flavor characteristics to cocktails without the need of additional modifiers. With endless applications beyond cocktails, the goal of Tippleman's is to provide high quality syrups that encourage creativity behind the bar and in the kitchen.

TIPPLEMAN'S SYRUPS ARE

- Made in the U.S.A. - in our own custom manufacturing facility in Charleston, S.C.
- Non-Alcoholic and All Natural
- 13 fl oz/ 384 ml per bottle. (Average pour sizes range from 1/2 to 1 oz per cocktail, yielding as many as 26 cocktails per bottle.)

TIPPLEMAN'S PRODUCTS

BARREL SMOKED MAPLE SYRUP *

BURNT SUGAR SYRUP

DOUBLE SPICED FALERNUM SYRUP

GINGER HONEY SYRUP

BARREL AGED COLA SYRUP

*Indicates Best Seller



BARREL SMOKED MAPLE SYRUP

*The Finest Maple Slowly Smoked
over Bourbon Barrel Staves*

For Serious Cocktails, or a
Drizzle on Chicken & Waffles

13 FL OZ / 384 ML **RETAIL \$29**
Makes an average of 26 cocktails

We slowly smoke pure Vermont maple syrup over Willett bourbon barrel pieces at a very low temperature, imparting it with subtle smoke while preserving its buttery flavor. The end product is a smoky and sweet maple with notes of vanilla, bourbon and butterscotch.

INGREDIENTS Organic Vermont Grade A
Dark Robust Taste Maple Syrup



BURNT SUGAR SYRUP

*A Bitter, Sweet and Aromatic Syrup
of Kettle-Cooked Sugar*

For Adding Complexity to Recipes
Behind the Bar and in the Kitchen

13 FL OZ / 384 ML **RETAIL \$12**
Makes an average of 17 cocktails

We slowly kettle cook unrefined cane sugar, high in molasses content and full of flavor, until it is very dark and aromatic. Taking the sugar past its caramelization stage gives the syrup tart and bittersweet complexity with notes of sour cherry, caramel, brittle and toast.

INGREDIENTS Golden Cane Sugar, Water



DOUBLE SPICED FALERNUM SYRUP

*An Especially Spiced Syrup with Bold Island
Spices, Ginger and Lime*

For Tropical Drinks with a Serious Punch

13 FL OZ / 384 ML **RETAIL \$17**
Makes an average of 17 cocktails

We've added a punch to this classic bar syrup by freshly milling lots of whole spices like nutmeg, clove and allspice, then hand peeling the skins of limes and saturating it all in the finest cane sugar we could find. Fresh ginger juice is added to make a robust syrup with notes of vanilla, lime leaf and clove.

INGREDIENTS Golden Cane Sugar, Water,
Lime Zest, Ginger Juice, Spices, Citric Acid



BARREL AGED COLA SYRUP

*An All-American, Fresh Citrus Cola
aged in once used Bourbon Barrels*

For Intriguing Cocktails or Refreshing Sodas

13 FL OZ / 384 ML **RETAIL \$19**
Makes an average of 13 cocktails

We create this uniquely all-natural syrup by peeling oranges, lemons, and limes and combining the zest with freshly ground spices, natural cane sugar and vanilla bean. As it ages in Willett bourbon barrels, familiar flavors of original American cola come together, and the syrup takes on color and notes of whiskey and vanilla from the charred barrels.

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



GINGER HONEY SYRUP

*An Intriguingly Spicy Syrup made from
Fresh Ginger and Wildflower Honey*

For a Bold Margarita, Whiskey Sour or
Sweet Iced Tea

13 FL OZ / 384 ML **RETAIL \$20**
Makes an average of 17 cocktails

We blend wildflower honey with fresh ginger juice, then add a hint of cayenne pepper to accentuate the ginger's picante characteristic. The end product is a robust, pourable syrup with bright notes of honeysuckle, jasmine and ginger blossom.

INGREDIENTS Wildflower Honey, Ginger
Juice, Water, Cayenne Pepper

**TIPPLEMAN'S SYRUPS ARE GREAT
FOR USE IN cocktails, coffee, tea and
other beverages, as well as desserts,
sauces, marinades and more recipes.**

SHELF LIFE
2 yrs. from
production

CASE COUNT
12 bottles

CASE SPECS
24 lb.
12 x 9 x 6.875 in

DRINK@TIPPLEMANS.COM
TIPPLEMANS.COM