

Tippleman's syrups are meticulously crafted in *small batches*, preserving the rich and intricate flavors drawn from only the *finest ingredients*.

Most beverages are balanced by adding a sweetener, but simple syrup adds only a simple flavor. Tippleman's syrups are *not-so-simple syrups* made with real ingredients to introduce more complex flavor into coffee, cocktails, other beverages and beyond.

CHEERS!

NOT-SO-SIMPLE RICH SYRUPS

STOP

Tippleman's raw cane sugar syrups are *richer*, more *robust in flavor* than a standard beverage syrup. Our rich syrups are made with unrefined golden cane sugar and a combination of carefully selected *all natural flavors*. Just a small amount of syrup introduces intense depth of flavor, without diluting your beverage.

WHERE TO DASH









Dash or pump into *coffee, tea, other* beverages, baked goods and beyond.

SUGGESTED SERVING

1 tbsp (0.5 fl oz)

FLAVORS















CHAI SPICE



HAZELNUT

TIPPLEMAN'S

RAW CANE SUGAR RICH SYRUPS

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RAW CANE SUGAR RICH SYRUP

30170



Vanilla vines climb into dreamy clouds of marshmallow, offering up a creamy enchantment that redefines the classic vanilla we all thought we knew. It's all about the depth of pure vanilla.

CARAMEL

RAW CANE SUGAR RICH SYRUP

30,00



A merry-go-round of kettle-cooked sugar, swirling with hints of creamy, bourbon vanilla. Dive into this little wonderland where silky sweetness and buttery caramel dance hand in hand!

MOCHA

RAW CANE SUGAR



Rich dark chocolate melds with silky ganache, culminating in a deliciously sweet, creamy milk chocolate finish. Yummm! It's a fudgy, gooey delight and an ode to every lover of chocolate.

HAZELNUT

RAW CANE SUGAR RICH SYRUP



An indulgent delight of warm toasted hazelnuts full of buttery smoothness. This velvety syrup takes us straight into cozy mornings by the fire and other super snuggly feelings and stuff.

Tippleman's

RAW CANE SUGAR RICH SYRUPS

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Distinctly floral, unfolding with a bouquet of sweet honey & ripe figs. Transporting you to the ever tranquil, sun-drenched lavender fields in the South of France.





Bearing the essence of a well-seasoned whiskey barrel blended with creamy sweetness. Rich and boozy notes full of warmth evoke the urge to infuse every moment with irresistible Irish charm.





This symphony of soul-warming spices—cardamom, ginger, cinnamon, clove and star anise—captures the essence of India's traditions. It's a blend of flavors that evokes warmth and wonder.

SPECS

25.4 FLUID OZ. (750 ML)

Fits most standard 750ml syrup pumps

CASE OF 12

AVERAGE YIELD

About 50 - 0.5oz servings per bottle

AVAILABLE FEBRUARY 2025

ABOUT TIPPLEMAN'S

With deep roots in the restaurant and bar industry, husband and wife team Joe and MariElena Raya sought out to make the best syrups your cocktails could imagine. The Rayas often handcrafted many of the syrups used in drinks served at their Charleston pre-prohibition era bar, The Gin Joint. With limited bar space and equipment, they realized how difficult is was to prepare or source consistent and quality ingredients.

As Joe and MariElena's business adventures expanded to include Bittermilk, a line of handcrafted cocktail mixers, they acquired the equipment and perfected the processes in order to express flavors from natural raw ingredients to make these syrups.

Tippleman's brand includes a line of cocktail syrups, and now its newest rich syrups, developed to add intricate flavor to coffee, tea and beyond.

TIPPLEMAN'S COCKTAIL SYRUPS

Barrel Smoked Maple Syrup
Double Spiced Falernum Syrup
Ginger Honey Syrup
Burnt Sugar Syrup
Barrel Aged Cola Syrup

TIPPLEMANS.COM

VISIT TIPPLEMANS.COM TO LEARN MORE

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