

# COCKTAIL RECIPES WITH THE BITTER TRUTH COCKTAIL BITTERS

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AA

*By Nick Kobbernagel, Ruby, Copenhagen.*

30 ml Hendrick's Gin  
30 ml The Bitter Truth - Apricot Brandy  
30 ml Fat Milk (organic)  
1 bsp The Bitter Truth - Bittermens Xocolatl Mole Bitters  
Nutmeg

*Shake with ice & strain into a cocktail glass. Grate nutmeg on top.*

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## ATLANTIC COAST COCKTAIL

*Created by Alexander Hauck*

30 ml Cognac  
30 ml Ginger Wine  
1 dash Absinthe  
1 dash The Bitter Truth - Orange Bitters

*Stir in mixing glass with ice & strain into a cocktail glass.*

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## BARCELÓ BLAZER

*This cocktail was created by Ryhs Davis of Harvey Nichols, Bristol for  
The Bitter Truth Cocktail Competition in Bristol, UK.*

50 ml Ron Barcelo Gran Anejo  
25 ml Licor 43  
4 dashes The Bitter Truth - Bittermens Xocolatl Mole Bitters

*Glass: Brandy Balloon  
Serve: Stir & Flame  
Garnish: Cinnamon Stick*

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## BITTERBERRY

*This cocktail was created by Danny of Park Bar for The Bitter Truth Cocktail Competition in Bristol, UK.*

8 Blueberries  
10 ml Lime Juice  
7 ml Brown Sugar Syrup  
12.5 ml Wray & Nephew Overproof Rum  
10 ml The Bitter Truth - Apricot Brandy  
1 dash The Bitter Truth - Pimento Dram  
5 dashes The Bitter Truth - Bittermens Grapefruit Bitters  
37.5 ml Prosecco

*Glass: Large Coupette  
Serve: Muddle, strain, then top with Prosecco  
Garnish: None*

## THE BITTER END

*This cocktail was created by Will Humphry of Harvey Nichols, Bristol and was the winner of The Bitter Truth Cocktail Competition in Bristol, UK.*

50 ml Hayman's Old Tom Gin  
15 ml The Bitter Truth - Pimento Dram  
10 ml Brown Sugar Syrup  
10 dashes The Bitter Truth - Lemon Bitters

*Glass: Rocks glass with ice  
Serve: Shake and double strain  
Garnish: None*

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## XOCOLATL MOLE BOURBON OLD FASHIONED

*Matt Hamlin at A Jigger of Blog posted this recipe for a Xocolatl Mole Bourbon Old Fashioned:*

80 ml Buffalo Trace Bourbon  
15 ml Demarara Syrup  
3 dashes The Bitter Truth - Bittermens Xocolatl Mole Bitters  
1 drop The Bitter Truth - Old Time Aromatic Bitters

*Stir in an ice filled mixing glass. Strain into an ice filled tumbler.*

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## THE BITTERN

*This cocktail was created by Justyn of Haus Bar for The Bitter Truth Cocktail Competition in Bristol, UK.*

2 x Orange Zest  
10 ml The Bitter Truth - Apricot Brandy  
50 ml Rowan's Creek Bourbon  
2 ml Pimento Dram  
2 drops The Bitter Truth - Old Time Aromatic and Jerry Thomas' Own Decanter Bitters

*Glass: Rocks  
Serve: Stir for 3.5 minutes over ice  
Garnish: Orange Peel*

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## BITTERORANGE JULEP

*By Morten Bruun Andersen, Kung Fu, Copenhagen.*

2 Sison Leaves  
1/2 Orange (Flesh only)  
50 ml Vodka  
20 ml Sugar Syrup  
1 bsp The Bitter Truth - Elixier  
2 dashes The Bitter Truth - Orange Bitters

*Muddle, shake with ice & double strain into a tumbler with crushed ice.*

BORDEN CHASE (*circa 1935*)

50 ml Scotch  
20 ml Carpano Antica  
5-6 dashes Absinthe  
2 dashes The Bitter Truth - Orange Bitters

*Stir with ice and strain into a chilled cocktail glass.*

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BRANDY COCKTAIL

*Adapted by Stephan Berg, mixed by Brian Miller.*

50 ml Brandy  
5 ml Simple Syrup  
5-6 dashes Orange Curaçao  
2 dashes The Bitter Truth - Jerry Thomas' Own Decanter Bitters

*Stir in ice for 30 seconds. Strain into a chilled coupe. Garnish with a lemon twist.*

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BROOKLYNITE COCKTAIL

60 ml Jamaican Rum  
15 ml fresh Lime Juice  
15 ml Honey  
2 dashes The Bitter Truth - Jerry Thomas' Own Decanter Bitters

*Shake with ice & strain into a cocktail glass.*

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BREANNAN STREET BATIDA

6 to 8 pink peppercorns  
60 ml Pira Pora Cachaça  
55 ml Fresh Squeezed Ruby Red Grapefruit Juice  
30 ml Fresh Squeezed Tangerine or Clementine Juice  
20 ml Lemon Juice  
20 ml Egg White  
20 ml Ginger Syrup (made with equal parts water and sugar, steeped with pureed ginger)  
2 big dashes The Bitter Truth - Bittermens Grapefruit Bitters  
Grapefruit Twist

*Put peppercorns in a mixing glass and smash with muddler. Add rest of ingredients together with ice, shake very hard for 15-20 seconds. Strain into a collins glass. Garnish with grapefruit twist.*

## CAMERONE

*Paul Clarke of The Cocktail Chronicles uses the Bittermens Xocolatl Mole bitters in the Camerone:*

55 ml Reposado Tequila (I used Don Julio)  
20 ml Amer Picon (I used Jamie's replica)  
50 ml Licor 43  
2 dashes The Bitter Truth - Bittermens Xocolatl Mole Bitters

Stir well with ice, strain into chilled cocktail glass.

*The vanilla of the Licor 43 and the chocolate of the bitters work so well together; to keep it from getting too cloying, the Picon puts a nice orangey bitterness in the middle of everything, and it's all set against the delicate lushness of the reposado.*

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## THE CARTHUSIAN

*Created by Bob McCoy, Principal Bartender at Eastern Standard Kitchen & Drinks in Boston, MA.*

65 ml Rittenhouse Rye  
20 ml Green Chartreuse  
2-3 dashes The Bitter Truth - Bittermens Xocolatl Mole Bitters

*Stir with ice, strain and flaming lemon twist garnish.*

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## CELERY DAIQUIRI

*This cocktail was created by Toby of Goldbrick House for The Bitter Truth Cocktail Competition in Bristol, UK.*

50 ml Ron Barcelo Gran Anejo  
25 ml Fresh Lime Juice  
20 ml Brown Sugar Syrup  
10 dashes The Bitter Truth Celery Bitters

*Glass: Martini Glass  
Serve: Shake & Strain  
Garnish: Lime Rind*

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## CITIUS, ALTIUS, FORTIUS

*Jason Littrell from Death & Co. in NYC was challenged by Liquor.com to create a couple of cocktails to honor the athletes of the Vancouver 2010 Winter Olympic Games. This is one of his creations:*

55 ml Bluecoat Gin (US)  
15 ml Noilly Prat Dry Vermouth (France)  
15 ml Martini & Rossi Sweet Vermouth (Italy)  
2 Dashes The Bitter Truth - Orange Bitters (Germany)  
Teaspoon Kubler Absinthe (Switzerland)  
Teaspoon Crown Royal Whisky (Canada)  
Teaspoon simple syrup (1 part sugar, 1 part water)  
Orange wedge

*Add the ingredients to a mixing glass filled with ice and stir. Serve the drink in a cocktail glass with an orange wedge.*

## THE CITRUS-TEA

*Sean Mike of Scofflaw's Den created this cocktail for Mixology Monday XLV:*

40 ml Firefly Sweet Tea Vodka  
20 ml lemon juice  
15 ml Triple Sec (Combier)  
2-3 dashes Bitter Truth - Bittermens Grapefruit Bitters

*Shake and double strain into a chilled cocktail glass. Garnish with a twist of orange peel.*

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## THE CONFERENCE

*A play on the Old Fashioned by Brian Miller at Death and Company, 2007.  
It's one of those drinks that evolves as the ice slowly melts into the cocktail.*

5 ml Demerara Sugar Syrup  
15 ml Rittenhouse Bonded Rye (100 Proof)  
15 ml Buffalo Trace Bourbon  
15 ml Cognac  
15 ml Calvados  
2 dashes The Bitter Truth - Old Time Aromatic Bitters  
1 dash The Bitter Truth - Xocolatl Mole Bitters  
Orange Twist  
Lemon Twist

*Stir all the ingredients aside from the twists in an ice filled shaker glass.  
Strain into a double old fashioned glass over ice. Add orange and lemon twists.*

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## CUSTOM CELERY SOUR

*By Kristian Reimer, Custom House, Copenhagen.*

40 ml Beefeater Gin  
20 ml The Bitter Truth - Apricot Brandy  
10 ml Lemon Juice  
3 dashes The Bitter Truth - Celery Bitters  
1 Egg White  
Powdered Sugar

*Shake with ice & strain into a cocktail glass.*

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## DIABLO AZUL

*This cocktail was created by Bob McCoy of Eastern Standard in Boston.*

20 ml Siembra Azul Blanco Tequila  
20 ml Lime Juice  
20 ml Yellow Chartreuse  
20 ml Cointreau  
1 dash The Bitter Truth - Bittermens Grapefruit Bitters

*Shake and serve up with no garnish.*

## DRY MARTINI COCKTAIL

50 ml Gin  
10 ml Dry Vermouth  
2 dashes The Bitter Truth - Orange Bitters

*Stir in mixing glass with ice & strain into a cocktail glass.*

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## EAST INDIA COCKTAIL

60 ml Brandy  
10 ml Raspberry Syrup  
1 tsp. Orange Curaçao  
1 tsp. Maraschino Liqueur  
1 dash The Bitter Truth - Old Time Aromatic Bitters

*Shake with ice & strain into a cocktail glass.*

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## FAR BEYOND THE TRUTH

35 ml Hayman's London Dry Gin  
15 ml The Bitter Truth Apricot Brandy  
2 dashes The Bitter Truth Celery Bitters  
15 ml Lime Juice  
1 dash The Bitter Truth Lemon Bitters

*Glass: Martini Glass  
Serve: Shake then strain  
Garnish: Lemon Peel*

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## FOSBURY FLIP

*This original Drambuie cocktail created by Adam Elmegirab was the winning drink in the regional heat as well as the national final for the Drambuie Cocktail Competition 2010.*

1 bs Caraway seeds  
50 ml Drambuie  
25 ml Bacardi 8 year old  
1 Egg, preferably free range.  
2 dashes The Bitter Truth - Bittermens Xocolatl Mole Bitters  
5 ml Sugar Syrup  
Grind Hawaiian red lava salt  
Grind black pepper

*Muddle caraway seeds in base of mixing glass, add liquor and steep for 2 minutes. Add all other ingredients and dry shake for 5 seconds. Fill with ice and shake for a further 10 seconds. Fine strain into a goblet. Garnish with freshly grated nutmeg.*

## FRIAR SERRA FLIP

*Adapted from a recipe by H. Joseph Ehrmann at Elixir in San Francisco.*

30 ml Dry Sack Sherry  
30 ml Combier Orange Liqueur (see Note)  
20 ml Bols Genever  
1 Egg  
4 dashes The Bitter Truth - Jerry Thomas' Own Decanter Bitters  
Pinch of ground cinnamon  
1 orange twist, as garnish

*Add all ingredients, except garnish, to a cocktail shaker and shake without ice for 10 seconds to emulsify the egg. Add ice, shake again, strain into a small wine goblet, and add the garnish.*

*Note: Substitute Cointreau or another high-quality triple sec if you can't get your hands on Combier.*

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## G al X c (spelled Galaxy)

50 ml G'Vine Floraison Gin  
10 ml Galliano Liqueur l'Autentico  
50 ml Chamomille Tea  
10 ml Honey Syrup  
Splash Lime  
3 dashes The Bitter Truth - Bittermens Xocolatl Mole Bitters

*Add the ingredients in a mixing glass and shake with ice. Strain and serve in a chilled cocktail glass. Garnish with one lime twist with a chamomile flower.*

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## THE GUADALAJARA

*Created by Misty Kalkofen of Drink in Boston.*

50 ml El Tesoro Reposado Tequila  
5 ml Fernet Branca  
5 ml Agave Simple (1:1 agave nectar and water)  
2 dashes The Bitter Truth - Bittermens Xocolatl Mole bitters  
Grapefruit oil for garnish

*Stir ingredients with ice. Strain into a chilled cocktail glass. Garnish with grapefruit oil. (If grapefruit oil isn't handy for you, Bittermens Grapefruit bitters are a nice alternative)*

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## HORSE'S NECK

50 ml Bourbon Whiskey  
2 dashes The Bitter Truth - Old Time Aromatic Bitters  
Ginger Ale or Ginger Beer  
Lemon Twist

*Build in a longdrink glass on ice & stir.*

## IMPROVED BRANDY COCKTAIL

50 ml Cognac  
5 ml Sugar Syrup  
2 dashes The Bitter Truth - Creole Bitters  
2 dashes Absinthe

*Stir with ice and strain in to an old fashioned glass. Garnish with a lemon twist.*

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## ISARTAL ROSE

*Rick from Kaiser Penguin uses The Bitter Truth Celery Bitters in the Isartal Rose:*

40 ml Gin (used Plymouth)  
30 ml Pimm's #1  
30 ml Grapefruit Juice (used ruby)  
1 tsp Honey Syrup  
2 dashes The Bitter Truth - Celery Bitters

Build over crushed ice and garnish with a delicate ruby grapefruit rose.

*This is light, aromatic, and perfect for sitting outside as Fall rolls in. The grapefruit and celery just melt into the already delightful combination of gin and Pimm's. The honey adds a touch of floral sweetness.*

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## JANE RUSSELL

*From Brian Miller at NYC's Death & Company:*

40 ml Russell's Reserve Rye  
15 ml Rittenhouse Rye (bonded)  
5 ml Carpano Antica Sweet Vermouth  
5 ml Grand Marnier  
5 ml Benedictine  
1 dash The Bitter Truth - Bittermens Xocolatl Mole Bitters

*Stir & strain into a coupe glass and garnish with an orange twist.*

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## KÁVÉ

20 ml Dark Jamaican Rum (Appleton V/X)  
20 ml Zwack Unicum  
20 ml Kahlúa Cream  
2 dashes The Bitter Truth - Bittermens Xocolatl Mole Bitters

*Shake over ice until well chilled, then strain into ice-filled old fashioned glass.*

## KNUTAREC

*By Knut Randhem, Honey Rider, Copenhagen.*

50 ml Cognac  
10 ml Averna  
2 dashes The Bitter Truth - Old Time Aromatic Bitters  
10 ml The Bitter Truth - Crème de Violette  
Lemon Peel

*Stir all ingredients (except Crème de Violette) with ice & strain into violet-rinsed cocktail glass.  
Squeeze lemon peel on top.*

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## THE LATIN QUARTER

*Joaquin Simo of Death & Company in NYC re-interpreted the classic Sazarac with fantastic results:*

2 oz Ron Zacapa 23 Year Old Rum  
1/2 bsp Sugar Cane Syrup  
1 dash The Bitter Truth - Old Time Aromatic Bitters  
1 dash The Bitter Truth - Bittermens Xocolatl Mole Bitters  
3 dashes The Bitter Truth - Creole Bitters  
Lemon Twist  
Rinse: Absinthe, Herbsaint, or Ricard

*Fill a double old fashioned glass with ice and a small amount of Absinthe, Herbsaint or Ricard.  
Stir the rum, sugar cane syrup and bitters in an ice-filled shaker glass.  
Dump the ice from the old fashioned glass and rotate the glass to ensure that the rinse coats the  
entire inside of the glass. Strain into the glass. Twist lemon peel over the glass and discard.*

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## LE MARTINI DIJONNAIS

*Oh Gosh! uses the Celery Bitters in the Le Martini Dijonnais:*

40 ml Mustard Liqueur  
15 ml Dry Vermouth  
1 bsp Gin  
2 dashes The Bitter Truth - Celery Bitters

*Stir all ingredients with ice and strain in to a chilled cocktail glass.*

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## THE LITIGIOUS BASTARD

*Vidiot used the Xocolatl Mole Bitters in his June, 15 2009 Mixology Monday submission...*

40 ml Tequila (I used Maestro Dobel Diamond, a lighter-yet-flavorful tequila made from blended and filtered aged tequilas)  
30 ml Domaine de Canton  
15 ml Lime Juice  
2 healthy dashes The Bitter Truth - Bittermens Xocolatl Mole Bitters

*Shake and strain into a chilled cocktail glass, and garnish with a lime-wedge/crystallized-ginger flag.*

## THE LOOP TONIC

*Phil Ward, Mayahuel, NYC*

50 ml Heradura Silver  
25 ml Dolin Dry Vermouth  
20 ml Freshly Squeezed Lime Juice  
15 ml Simple Syrup  
15 ml Green Chartreuse  
1 dash The Bitter Truth - Celery Bitters  
1 Celery Stalk

*Shake and strain into an ice-cube filled highball glass. Garnish with a celery stalk.*

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## MARTINEZ COCKTAIL

50 ml Old Tom Gin  
30 ml Sweet Red Vermouth  
2-3 dashes Maraschino Liqueur  
2 dashes The Bitter Truth - Jerry Thomas' Own Decanter Bitters

*Stir in mixing glass with ice & strain into a cocktail glass.*

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## MISS HAVERSHAM

40 ml Irish Whiskey  
20 ml Pear Eau de Vie  
5 ml Demerara Syrup (2:1)  
3 dashes The Bitter Truth - Jerry Thomas' Own Decanter Bitters

*Stir, strain, up.*

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## MONASTERY COCKTAIL

40 ml Sweet Red Vermouth  
20 ml Bénédictine  
10 ml The Bitter Truth - Jerry Thomas' Own Decanter Bitters

*Stir in mixing glass with ice & strain into a cocktail glass.*

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## NEW ENGLAND DAIQUIRI

50 ml Ron Zacapa 23 year old Rum  
15 ml Lemon Juice  
2 tsp Maple Syrup  
1 dash The Bitter Truth - Bittermens Xocolatl Mole Bitters

*Shake and serve up in a cocktail glass.*

## OLD FASHIONED WHISKEY COCKTAIL

50 ml Rye or Bourbon Whiskey  
10 ml Sugar Syrup (or 1 Sugar Cube)  
2 dashes The Bitter Truth - Old Time Aromatic Bitters  
Lemon Zest

*Pour all ingredients in a tumbler & stir till it has the right dilution.*

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## THE OLD SMOKEY

*This cocktail was created by Ken Walker of Dos Hermanos for The Bitter Truth Cocktail Competition in Bristol, UK.*

60 ml Ron Barcelo Gran Anejo  
12 ml Home-smoked Maple Syrup  
7 drops The Bitter Truth Orange Bitters

*Glass: Hi Ball  
Serve: Muddle, then stir  
Garnish: Orange Zest*

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## ORANGE DERBY

*By Andreas Nillson, Salon 39, Copenhagen.*

50 ml Rittenhoude Rye 100 Proof  
20 ml The Bitter Truth - Apricot Brandy  
2 dashes The Bitter Truth - Orange Bitters  
25 ml Pink Grapefruit Juice  
1 bsp Honey Syrup

*Shake with ice & strain into a cocktail glass.*

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## PADDINGTON

*By Marcovaldo Dionysos, San Francisco*

*“I began with a classic British gimlet, using fresh lime and substituting pisco for the gin. I had infused some Peruvian peppers (aji amarillo) in a bottle of pisco, so I added a barspoon for a little heat. I wanted to use Bitter Truth celery bitters in a cocktail, and it seemed to work well here. I called the drink a Paddington, since the bear in the children’s story was from ‘darkest Peru’ but was found in London at Paddington Station. Once I had the name, I thought honey more appropriate and changed the lime to lemon.”*

50 ml Pisco Quebranta  
20 ml Fresh Lemon Juice  
15 ml Honey Syrup  
2 dashes The Bitter Truth - Celery Bitters  
1 bsp Aji Amarillo Tincture  
Lemon Twist (garnish)

*Combine pisco, lemon juice, honey syrup, celery bitters, and aji amarillo tincture in ice-filled shaker. Shake well, and strain into chilled cocktail glass. Garnish with lemon twist.*

## PEGU CLUB

50 ml Gin  
20 ml Orange Curaçao  
10 ml fresh Lime Juice  
2 dashes The Bitter Truth - Orange Bitters  
1 dash The Bitter Truth - Old Time Aromatic Bitters

*Shake with ice & strain into a cocktail glass.*

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## PINK GIN

40-50 ml Gin  
2 dashes The Bitter Truth - Jerry Thomas' Own Decanter Bitters

*Stir in mixing glass with ice & strain into a nosing glass. Serve with a glass of cold water.*

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## PISCO SOUR

50 ml Pisco  
20 ml fresh Lemon Juice  
10 ml Sugar Syrup  
Egg White  
1 dash The Bitter Truth - Old Time Aromatic Bitters

*Shake with ice & strain into a sour glass. Put bitters on top.*

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## RHUMBLE

*From Sylvan Thompson at Tasty Libations*

40 ml Saint Etienne - Rhum Agricole Blanc  
20 ml Barbadillo Manzanilla - Dry Sherry  
20 ml The Bitter Truth - Apricot Brandy  
2 dashes The Bitter Truth - Celery Bitters

*Stir, strain, up. Lemon twist.*

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## THE RIGHT HAND

*Created by Michael McIlroy of Milk and Honey and Little Branch. Executed properly, this cocktail is perfectly balanced with an amazing vanilla finish. 2007.*

40 ml Aged Rum (Matusalem Gran Reserva)  
20 ml Carpano Antica  
20 ml Campari  
2 dashes The Bitter Truth - Bittermens Xocolatl Mole Bitters

*Stir and serve up in a cocktail glass.*

## QUINCE MARTINI

*Adapted from Quince restaurant, San Francisco.*

30 ml Chamomile-infused Gin (see Instructions)  
20 ml Dolin Dry Vermouth  
20 ml Dolin Blanc Vermouth (see Note)  
1-2 dashes Bergamot Tincture or The Bitter Truth - Lemon Bitters (see Note)  
1 lemon peel for garnish

*Instructions: Combine all ingredients, except lemon peel, in a mixing glass or metal shaker. Add ice and stir until thoroughly chilled, about 30 seconds. Strain into a small, chilled cocktail glass. Using a vegetable peeler, peel a lemon peel, squeeze it atop the cocktail, rub it around the glass rim and drop in.*

*Chamomile-Infused Gin: Place some dry chamomile flowers (be sure they are pesticide-free) in the gin and give a couple of shakes to mix it in. Let sit for 30 minutes. Strain through a fine strainer or cheesecloth.*

Bergamot Tincture (Makes one cup):  
3 to 4 bergamot oranges  
1 cup overproof vodka or neutral grain spirit

*Grate off the skin of the fruit using a Microplane or other very fine grater, removing the rind but none of the white pith. Place into a sealable jar with the vodka or spirit. Let the mixture macerate for at least one month, and give the jar a twist or shake every few days to keep circulating the bergamot peel. Strain with a cheesecloth and store in a sealable jar or dispenser.*

*Note: Since the bergamot tincture is seasonal, you can substitute lemon bitters. Look for those made by Germany's The Bitter Truth, available locally. Find the tincture recipe at [sfgate.com/wine](http://sfgate.com/wine). Also note that blanc or bianco vermouth is off-dry, and not the same as dry vermouth.*

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## ROB ROY

50 ml Blended Scotch Whisky  
20 ml Sweet Red Vermouth  
2 dashes The Bitter Truth - Orange Bitters

*Stir in mixing glass with ice & strain into a cocktail glass.*

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## ROCK 'N' RYE BOSTON STYLE SOUR

*By Nicolas Skovgaard, Nouvel, Copenhagen.*

40 ml Rittenhouse Rye 100 Proof  
40 ml The Bitter Truth - Apricot Brandy  
30 ml Fresh Orange Juice  
20 ml Sugar Syrup  
10 ml Egg White  
The Bitter Truth - Orange & Old Time Aromatic Bitters  
Orange Peel

*Shake with ice & strain into a cocktail glass. Dash orange & aromatic bitters on top and garnish with orange peel.*

## SOUTH OF NORTH

*Created by Brian Miller of Death & Co. in NYC, the South of North is crisp, fruity, and positively habit-forming.*

30 ml Herradura Silver Tequila  
20 ml St. Germain Elderflower Liqueur  
15 ml Lime  
5 ml Simple Syrup  
1 dash The Bitter Truth - Bittermens Grapefruit Bitters  
50 ml Champagne (Pol Roger)

*Shake all ingredients aside from the Champagne. Strain into a Collins glass filled with ice cubes.  
Top with Champagne.*

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## TEA KILLER MOCKINGBIRD

*The Drinksnob created the Tea Killer Mockingbird for Mixology Monday 45:*

50 ml Reposado Tequila  
5 ml Cinnamon Simple Syrup  
5 ml Chai Tea  
1-2 dashes The Bitter Truth - Bittermens Xocolatl Mole Bitters

*Coat a cocktail glass with the bitters, discarding any extra. In a shaker, combine remaining ingredients with ice and shake well yes, shake for at least 30 seconds. Strain through a fine mesh into the coated glass, garnish with a flamed orange peel.*

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## TIQUI JULEP

*By Nikolaj Brønsted, Mash, Copenhagen.*

50 ml Reposado Tequila  
20 ml The Bitter Truth - Apricot Brandy  
2 dashes The Bitter Truth - Orange Bitters  
20 ml Eucalyptus Syrup  
Sprig of Eucalyptus

*Prepare in a julep cup & stir. Top with a dash of orange bitters.*

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## TORONTO TOWER

*Inspired by the sky-high towers of downtown Toronto, this long refreshing cocktail blends Grey Goose Vodka with fresh lime, complemented perfectly with a garnish of mint and lemongrass. Created for and served at the 2009 Toronto Film Festival.*

50 ml Grey Goose vodka  
25 ml Freshly Squeezed Lime Juice  
20 ml Sugar Cane Syrup  
3 dashes The Bitter Truth - Celery Bitters  
Top with Sparkling Water

*Build cocktail in a highball glass and stir. Garnish with lemongrass and a sprig of fresh mint.*

## WHITE WHISKEY MANHATTAN

*Courtesy of Neyah White at NOPA in San Francisco*

40 ml Death's Door White Whisky  
15 ml Dolin Blanc Vermouth  
15 ml Benedictine  
6 drops The Bitter Truth - Orange Bitters

*Add all ingredients to an ice-filled bar glass. Stir gently, to blend ingredients and chill. Strain into a chilled coupe glass. Top with a dash of seasonal eau de vie for additional aromatics.*

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## VIOLET NEGRONI

*Bernardo Salazar De Sousa, Bar 7, Copenhagen.*

50 ml Plymouth Gin  
25 ml Carpano Antica Formula  
15 ml The Bitter Truth - Crème de Violette  
2 dashes The Bitter Truth - Orange Bitters  
Orange Peel

*Prepare in a tumbler on ice & stir. Squeeze orange peel on top.*