

IT'S THE BITTER TRUTH

Creole Bitters Makes a Better Drink.

HISTORY

The Bitter Truth - Creole Bitters are reminiscent of a style of bitters dating back to an era before cocktails even existed. Back then, bitters were made by doctors and apothecaries, primarily for the use in liquid tonics and then eventually as an ingredient in alcoholic beverages. These bitters reflect the Creole way of life with all its beautiful complexity and spiciness.

TASTING NOTES:

The Creole Bitters are fully balanced: bitter, sweet and spicy. According to the traditional Creole style, fruity and floral aromas unite with the flavors of anise, caraway and fennel.

DISTRIBUTION:

HAROMEX

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RECIPES

IMPROVED BRANDY COCKTAIL

2 oz Cognac
3 dashes Creole Bitters
2 dashes Absinthe
1/2 oz Sugar Syrup

Stir in mixing glass with ice and strain into a chilled tumbler or cocktail glass.
Garnish with a lemon twist.

PENDENNIS COCKTAIL

2 oz Gin
1 oz Apricot Brandy
2-3 dashes Creole Bitters
1/2 oz Fresh Lime Juice

Shake with ice and strain into a chilled cocktail glass.

SEELBACH COCKTAIL

3/4 oz Bourbon
1/4 oz Cointreau
4 dashes Creole Bitters
4 dashes Old Time Aromatic Bitters
Champagne

Pour all ingredients into a chilled Champagne flute and stir. Add the Champagne and stir again.
Garnish with an orange twist

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