

OLD FASHIONED COCKTAIL



2 oz Whisk(e)y, Brandy, Aged Rum or Añejo Tequila
1/3 oz Sugar Syrup (or 1 Sugar Cube)
2-3 dashes The Bitter Truth – Aromatic Bitters
Orange Zest

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

OLD CUBAN COCKTAIL



1 oz Sugar Syrup 1:1
3/4 oz Fresh Lime Juice
6 or 7 leaves Fresh Mint
1 1/2 Aged Rum
1 dash The Bitter Truth – Aromatic Bitters
2 oz Champagne or sparkling wine

Add first three ingredients to your mixing tin. Muddle gently. Add rum and bitters and shake with ice to chill and dilute. Double strain into a cocktail coupe or champagne coupe. Top with Champagne.

AIRMAIL COCKTAIL



5 or 6 chunks Fresh Pineapple
1/2 oz Fresh Lime Juice
1/2 oz 2:1 Honey Syrup
1 oz Aged Rum
2 dashes The Bitter Truth – Aromatic Bitters
1 1/2 oz Champagne or Sparkling Wine

Muddle the pineapple in a mixing glass. Add all other ingredients except Champagne. Shake with ice. Double strain into a Champagne flute and gently top off with Champagne. Garnish with a mint leaf.

MAHATTAN COCKTAIL



2 oz Bourbon Whiskey
3/4 oz Sweet Vermouth
2 dashes The Bitter Truth – Aromatic Bitters

*Stir with ice. Strain into a cocktail glass.
Garnish with a cherry, lemon or orange zest.*

CHAMPS ÉLYSÉE COCKTAIL



1 oz Cognac
1 oz Fresh Lemon Juice
1/4 oz Green Chartreuse
1-2 dashes The Bitter Truth – Aromatic Bitters
Lemon Peel

Shake ingredients with ice and strain into a pre-chilled cocktail glass and finish with a lemon peel.

HOP TOAD COCKTAIL



1 1/2 oz Aged Rum
1/2 oz The Bitter Truth – Apricot Liqueur
1/2 oz Fresh Lime Juice
2 dashes The Bitter Truth – Aromatic Bitters

*Shake with ice and fine strain into a cocktail glass.
Garnish with an lime wedge.*

BAMBOO COCKTAIL



1 1/2 oz Dry Vermouth
1 1/2 oz Dry Sherry
1 dash The Bitter Truth – Aromatic Bitters
1 dash The Bitter Truth – Orange Bitters

*Stir with ice and strain into a cocktail glass.
Garnish with an orange twist.*

THE SPENCER COCKTAIL



1 1/2 oz Gin
3/4 oz The Bitter Truth – Apricot Liqueur
1 dash The Bitter Truth – Aromatic Bitters
1 dash Fresh Orange Juice

Stir with ice and strain into a cocktail glass.

WASHINGTON COCKTAIL



1 1/2 oz Dry Vermouth
3/4 oz Cognac
1 dash The Bitter Truth – Aromatic Bitters
1 dash Sugar Syrup (1:1)

Stir with ice. Strain into a cocktail glass.

QUEEN'S PARK SWIZZLE



3 oz Aged Rum
8-10 Mint Leaves
1/2 oz Fresh Lime Juice
1/2 oz Demerara Sugar Syrup (2:1)
1 dash The Bitter Truth – Aromatic Bitters

*Gently muddle mint leaves in a Collins or long drink glass.
Add rum, sugar syrup, lime juice and bitters. Fill the glass with crushed ice and swizzle to combine ingredients. Finally top with more crushed ice and serve with straws.*

