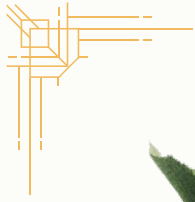


# The BITTER TRUTH



## BLACK CHERRY BITTERS

### A TRIBUTE TO A FAMOUS 19TH-CENTURY AROMATIC BITTERS

Inspired by the flavor profile of a famous, and long time defunct bitters brand of Baltimore, MD, The Bitter Truth pay once again tribute to those who came before them and who played a significant role in the first golden age of the cocktail.

The Bitter Truth Black Cherry Bitters surprise with complex notes of root beer, followed by a wave of intense and lush morello cherries and balanced notes of licorice, gentian, and other aromatic ingredients that make it a true bitters to crown a cocktail.

All ingredients are selected with judicious care, and compounded properly. Just as beauty is an impossibility without a sparkle to the eye, so is a cocktail incomplete unless the right bitters within its depths have been selected with care. The purposes of The Bitter Truth Black Cherry Bitters are without limits and they are the little something to the cocktail that causes jovial folk to smack their lips and to order some more.

**PRODUCT INFORMATION:** 200 ml, 44% Alcohol by Volume (88 Proof)

**LOGISTIC INFORMATION:** Bottles per Case: 12, Case Weight: 5 kg  
Case Size in cm: 19.5 x 23.5 x 18, Cases per Layer: 21, Cases per Pallet: 147



## THE BALTIMORE DELIGHT

50 ml	Rye or Bourbon Whiskey
30 ml	Sweet Red Vermouth
10 ml	Maraschino Liqueur
3-4 dashes	The Bitter Truth Black Cherry Bitters

Stir with ice and strain into a cocktail glass.  
Garnish with a cherry, lemon, or orange zest.





## MORE COCKTAIL RECOMMENDATIONS



### CORNELIUS COLLINS

50 ml Gin  
15 ml fresh Lemon Juice  
10 ml Sugar Syrup (2:1 Sugar:Water)  
2 dashes The Bitter Truth Black Cherry Bitters  
fill up with Plain Soda Water

Fill highball glass with ice, add all ingredients and stir gently. Garnish with a cherry.



### OLD FASHIONED COCKTAIL

60 ml Whiskey, Brandy, Aged Rum or Añejo Tequila  
10 ml Sugar Syrup (2:1 Sugar:Water)  
2-3 dashes The Bitter Truth Black Cherry Bitters  
Orange Zest

Pour all ingredients into a rock glass, add a large ice cube and stir until it has the right dilution. Add orange zest.



### HOFFBERGER HIGHBALL

60 ml Bourbon Whiskey  
2-3 dashes The Bitter Truth Black Cherry Bitters  
fill up with Ginger Ale  
Lemon Zest

Into a highball glass with ice, add long piece of lemon peel, bitters and whiskey. Fill up with ginger ale and stir gently.



### DOWN BY FIRE

30 ml Añejo Tequila  
30 ml Aperitif Bitter Liqueur  
30 ml Dry Vermouth  
3 dashes The Bitter Truth Black Cherry Bitters  
Orange Zest

Build in rock glass over ice. Stir well and squeeze orange peel on top.