PACIFIC EDGE
WINE & SPIRITS | COLORADO

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Herencia Mexicana Tequila — Limited Production

Willett Distillery

Campo Azul Single Barrel

City of London London Dry Gin — Handcrafted in Small Batches

Springbank Single Malt

Mezcal Yuu Baal

Established 1842 Cadenhead's Whisky & Rum Merchants

A.D. Rattray Whiskies of Distinction

Château de Lacquy

Dos Armadillos Tequila

Bank Note Blended Scotch Whisky

GVORI Ultra Premium 100% Winter Wheat

BITTERCUBE

Bittercube Bitters are created in Milwaukee, WI, by hand with real botanicals. No pre-made extracts or flavors are used in our slow crafted products. The maceration process is unique to each style, and batches take as long as twenty five days to complete. The company has grown from producing one gallon jars of bitters in 2009 to 210 gallon batches now, but the process has largely stayed the same. We source botanicals as close to origin as possible, and use high-quality base spirits to create densely flavored bitters.

BLACKSTRAP

Full-bodied and earthy, with two types of molasses, three types of cinnamon, nutmeg, sassafras and sarsaparilla aroma and flavors. Perfect for garnish atop egg white cocktails to provide visual appeal and intense aroma.

BOLIVAR

Versatile and aromatic, with floral notes of chamomile and jasmine, plus cinnamon and dried fruits on the finish. Bolivar is an homage to an old recipe found in a 19th century cocktail book. These bitters add complexity and depth to any cocktail.

CHERRY BARK VANILLA

Woodsy and aromatic, these rustic bitters have a pleasant aroma of cocoa and bitter almonds, with flavors of vanilla, fennel and star anise.

CHIPOTLE CACAO

With a variety of chili peppers, cocoa, coffee and cubeb berries, Chipotle Cacao has great heat and depth of flavor, reminiscent of a mole. This unique variety of bitters is finished with agave nectar and sea salt, which rounds out an already exceptional and uncommon offering. Select Ingredients: Six types of chili pepper, cocoa nib, coffee, cubeb berries, dandelion root, quassia.

JAMAICAN #1

Robust Jamaican spice overtones, with intense ginger, allspice, clove and black pepper. Being so heavily spiced, J1 complements cocktails, but can also be utilized in baking, marinades, and in vinaigrettes.

BITTERCUBE DISCO INFERNO

Disco Inferno makes it easy to craft the perfect spicy drink – you'd be hard-pressed to find a recipe that it doesn't bring to an entirely new level. Elevate anything from beer and champagne to classics like the Margarita, Negroni and Bloody Mary.

The tantalizing blend of Bird's Eye, Scotch Bonnet, Aji Panca & Chiltepin chilis brings a powerful heat, while Cinnamon and Euphrates Mint create a subtle cooling sensation and pleasant tingle. All are infused as whole botanicals into high-proof brandy – a flavorful base which nods to both brands' Wisconsin roots. Finally, the mixture is softened with rosewater and sea salt. Use with caution. Very hot.

JAMAICAN #2

We feature two types of Jamaican Bitters, which have similar ingredient lists, but the formulas vary drastically. Jamaican No.2 is bright and acidic, with grapefruit and hibiscus overtones and underlying spice notes of allspice, ginger and vanilla.

ORANGE

Citrus forward with aromas of bright orange, toasted coriander, caraway and cardamom. We double macerate the orange peels and finish with a touch of burnt sugar, creating subtle, caramelized orange character.

ROOT BEER

Earthy and dark, Root Beer Bitters are complex and complement barrel-aged spirits. Citrus and herbal notes balance robust spices like anise and cinnamon. Select Ingredients: Sarsaparilla, Birch, Anise, Dandelion, Vanilla, Ceylon, Wintergreen.

TRINITY

Combining a proprietary blend of Cherry Bark Vanilla, Bolivar and Orange Bitters creates an all-purpose bitters style. This union is rested for more than a month, amalgamating the flavors to produce a unique variety of versatile, aromatic bitters. Trinity bitters have subtle citrus and floral aromas, with complex flavors of oak, dried fruits and vanilla.

VARIETY PACK

Providing innovative flavors for a variety of cocktail styles. Bittercube uses only real roots, barks, fruits, flowers, spices and herbs to create these concentrated, flavorful bitters. Contains: Three 1.7 oz dasher bottles of Bittercube Bitters: Trinity, Root Beer and Chipotle Cacao.

SCRAPPY'S BITTERS

Scrappy's Bitters is the first new American bitters company to commercially produce handcrafted bitters. Although officially launching in 2008, the journey to develop and perfect our recipes and techniques began years ago. We started with the simple idea that, "Bitters could be better!" Our focus; to create bitters using nearly all organic ingredients of the highest quality with no artificial flavors, chemicals, or dyes, all while respecting sustainability, and contributing to our communities in the process. These values and beliefs are what set us apart from other brands and make our bitters shine even brighter in your drinks and your dishes. We draw our inspiration from the Old World, utilizing small-batch, handcrafted techniques that allow us to control the quality of our product on a level not yet achievable by robots. We know this because in our quest to make the best bitters possible, we have tested almost every modern-day commercial production technique and consistently discovered that there is no substitute for our original methods. Every component of our bitters has been thoroughly considered and developed by us, by hand. At Scrappy's we believe that by making bitters with the finest ingredients, a touch of love, and a meticulous attention to detail, you'll be able to taste and smell our commitment to excellence.

AROMATIC

Scrappy's answer to the classic aromatic bitters. These bitters were created to be used in classic cocktail recipes. They add balance – and a bit of spice – to your favorite spirits. They make a killer Bar Ginger, too!

CARDAMOM

Release the pure essence of cardamom balanced with delicate citrus. Whether crafting a heady rum punch or wistful warming toddy, cardamom bitters adds a potent kick to your mix.

CELERY

Using an antique recipe, we invoked the Old World flavors of a nineteenth century bar. Now you can do the same with a touch of celery seed accented with hints of citrus.

CHOCOLATE

Organic-toasted cacao nibs bring this blend to life and, with just a hint of spice and oak, imparts the essence of chocolate into any drink. Truly a necessity in any well-stocked bar.

FIREWATER

Perfect for adding spice and heat to any drink or dish without compromising the integrity of the base ingredients, this Firewater habanero tincture balances the heat of habanero peppers with delicate floral notes, and subtle sweetness. It should be noted to exercise care in handling, and use very sparingly, as this tincture is extremely spicy.

GRAPEFRUIT

The natural bitterness of grapefruit zest mingled with gentian. You'll find an endless variety of uses for this age-old flavor, now with a modern twist.

LAVENDER

Our flagship blend. We are the originators of lavender bitters. Bright, sweet yet remarkably well rounded. We captured spring in a bottle which allows you to place the soul of the lavender flower in a glass.

LIME

Intense, fresh organic lime is the forgotten element in many drinks. You'll discover what you've been missing once you experience the flavor.

ORANGE

A craft bar staple for over 150 years. Scrappy's orange bitters continues the tradition with this unique blend of bright, fresh and bitter oranges, herbs and spices.

ORLEANS BITTERS

Scrappy's Orleans Bitters is a New Orleans style bitters. With a fresh bouquet and strong anise taste complimented by notes of citrus, cinnamon, and a bitter floral finish, this bitters is perfect for your Sazeracs, Vieux Carres, and everything in between.

SEVILLE ORANGE

This seasonal small batch of bitters is of limited quantity and in hot demand! Scrappy's Seville Orange Bitters have a much fleshier taste than their all-season counterpart.

MINI SETS

This is the perfect starter gift for the home or commercial bartender. We have even stashed a recipe card inside each box to get your creative juices flowing!

CLASSIC MINI SET:
Contains: Aromatic, Orleans, Orange, Celery

EXOTIC MINI SET:
Contains: Grapefruit, Chocolate, Lavender, Cardamom

Bitter Queens®

Be the Star of the Bar

BANGKOK BETTY THAI BITTERS

Bangkok Betty is like riding an elephant through a flavor jungle of citrusy Thai flavors like Kaffir lime, lemongrass, chile, and ginger. Never the shy one, Betty brings the heat with a touch of sweet and has an afinity for gin, vodka, tequila, and sparkling wine cocktails. Massage some Thai flavor into your French 75 or Margarita.

CANNONBALL CATE CARIBBEAN SPICE BITTERS

A swashbuckler from an early age, Cannonball Cate has travelled the seven seas and returned with a treasure trove of exotic spices and rich botanicals. Rum and tropical drinks, genever, agave spirits, and sweet and savory culinary delights are but the beginning of the bounty each delicious drop unlocks.

JOKER JUDY CHOCOLATE WALNUT BITTERS

With the soul-satisfying comfort of a homemade chocolate-walnut cookie, Joker Judy will add warmth and richness to your libations. Roasty and toasty notes of coffee, vanilla, cacao and a hint of spice make her cozy companion to your barrel aged spirits.

MARIE LAVEAU TOBACCO BITTERS

This cocktail charmer evokes savory tobacco notes that coalesce with smoked tea, clove, and vanilla. She is an addictive additive to whiskey-based drinks and she also works well with rum, gin, and coffee, as well as pork, chicken, and beef dishes. Try her in your Manhattan.

NOR CAL NANCY EUCALYPTUS BITTERS

Like a spring hike through Golden Gate Park, NorCal Nancy is perfumed with verdant aromas of eucalyptus, sage, and California laurel. This free spirit sings with gin, vodka, tequila, and whiskey. Try her as an earthy addition in salad dressings, soups, and chimichurri. She's delectable in a classic Martini.

OPULENT ODESSA ORANGE BITTERS

Darling, you simply must acquaint yourself with the richly perfumed exotic citrus oils Opulent Odessa exudes. Sultry Spanish California orange, mingle lemon, chamomile, and frankincense for an indulgent addition to any kind of spirit.

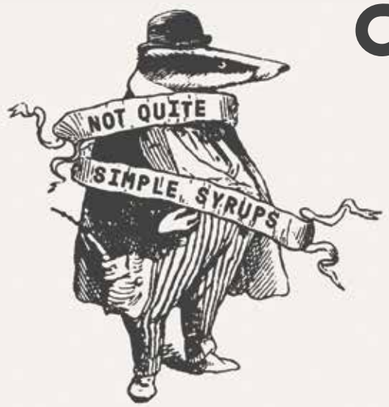
SASSY SALLY SARSAPARILLA BITTERS

Sassy Sally gives off root beer-like aromas of sarsaparilla, and licorice root that buck alongside cinnamon, citrus, and a kiss of mint. She tends to work especially well with bourbon, rye, apple brandy, and rum, and will also rev up meaty marinades and other culinary adventures.

SHANGHAI SHIRLEY 5-SPICE BITTERS

Like a ying kick to the senses, Shanghai Shirley is redolent of spicy pepper, star anise, and warm spice with a bitter backbone. This lady works well with whiskey, gin, cognac, and aged rum or tequila. Try it with Asian dressings, sauces, or marinades for a kick.

Essentials Variety Pack



TIPPLEMAN'S

Tippleman's is a series of "Not Quite Simple Syrups" that will help bartenders easily introduce more complex flavor characteristics into cocktails. Each bar syrup is handcrafted with unique attention to the ingredients. Made in rather small batches, the finest quality ingredients are sourced and thoughtful techniques are applied to make a syrup that is complex in flavor and simple to use. Most cocktails are balanced by adding a sweetener, but simple syrup adds only simple flavor.

From the owners of Charleston bar The Gin Joint and makers of Bittermilk cocktail mixers, Joe and MariElena Raya assure the syrups are created by bartenders for bartenders. The goal of Tippleman's is to give food and beverage professionals consistent high quality syrups that will help promote creativity behind the bar.

BURNT SUGAR

TASTING NOTES: Molasses, toast, brittle, smoke, caramel, dried sour cherries.

BARTENDER NOTES: Taking sugar past the caramelization stage is a great way to add depth and bittersweet complexity to your cocktails. We suggest using burnt sugar syrup when mixing with aged spirits. However, it can add an exciting foil to tropical or sour cocktails.

GINGER HONEY

TASTING NOTES: Honey, jasmine, honeysuckle, ginger blossom.

BARTENDER NOTES: We find honey to be a great sweetener for scotch, mezcal and tequila. Ginger adds a picante characteristic that accentuates complexity and lengthens the finish.

FALERNUM

TASTING NOTES: Sweet spices, ginger blossom, lime leaf, sassafras, vanilla.

BARTENDER NOTES: Making falernum is a labor of love, from milling fresh whole spices to peeling and grinding fresh citrus peel and juicing ginger. We happen to love making it, so we hope you love mixing it in your cocktails to add unique tropical spice characters.

BARREL SMOKED MAPLE

TASTING NOTES: Maple sugar, vanilla, sweet spices, smoke, bourbon, butterscotch.

BARTENDER NOTES: Of all the natural sweeteners available, maple may just be the most complex and flavorful. Especially B Grade maple, which is packed with buttery maple aromas. It takes many hours to impart gentle wisps of smoke from our bourbon barrels, but it give the maple syrup an amazing flavor which has forever transformed the old fashioned cocktail for us.