

BITTERCUBE

SLOW CRAFTED

BITTERS



REAL BOTANICALS
NO EXTRACTS
SLOW CRAFTED

Established 2009

ABOUT US

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.

VARIETIES

CHERRY BARK VANILLA
woody, vanilla, fennel, cocoa

BOLIVAR
aromatic, chamomile, jasmine, cinnamon, raisins

ORANGE
caramelized, bright citrus, toasted coriander, caraway and cardamom

JAMAICAN NO.2
crisp, grapefruit, hibiscus, island spice, vanilla

BLACKSTRAP
smoky, cinnamon, kola nut, nutmeg

JAMAICAN NO.1
robust, allspice, ginger, black pepper

VARIETY PACK
the above six varieties and recipe card of modernized classic cocktails

TRINITY **
harmonious, vanilla, citrus, dried fruits

CORAZÓN **
sultry, coffee, chocolate, hot pepper, oregano

** 5oz and 32oz bottles only

AVAILABILITY

1oz
Eyedropper Bottles
Sleeve (6 Bottles)
Case (12 Sleeves)
Variety Pack (6 Bottles)

5oz
Dasher Bottles
Case (12 Bottles)

32oz
Refill Bottles
(On Premise Only)
Case (8 Bottles)
Mixed cases available

INFINITE POSSIBILITIES

Bittercube Bitters add depth and complexity to cocktails, tea, coffee and seltzer. They also enhance vinaigrettes, marinades and baked goods. Visit the Bittercube cocktail library online to peruse more than 100 recipes.

