

PROPERTY OF PACIFIC EDGE IMPORTS, AGOURA HILLS, CA

## BITTERMILK

### No.3 Smoked Honey Whiskey Sour

*Bittercube Bitters do not use any extracts or oils, but only "raw" ingredients. Bittercube literally creates the bitters by hand.*

*A variation on the classic Whiskey Sour that appeals to a wide variety of drinkers. The process begins by repurposing the bourbon barrels used to age No.1 in by separating the staves and cutting them into pieces. We smoke organic wildflower honey over these bourbon barrel staves at a low temperature for up to one week. The smoked honey is added to organic lemon juice, organic cane sugar, and organic orange peel.*

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