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!

BLACK LEMON

A "black lemon" is an earthy, smoky, spice commonly used in middle eastern cooking, and contrary to what the name suggests, is actually a dehydrated lime, but the name of the spice was a mistranslation from Arabic to English ages ago. Despite not having any actual "black lemon" in this bitters, the bright and fresh lemon flavor has rich floral notes and deep earthy spices that are reminiscent of the "black lemon," hence the name.

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.

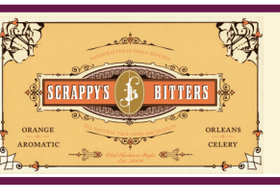
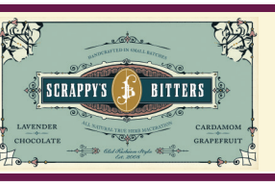
SEVILLE ORANGE

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