



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.



ISLAND ORXATA

TASTING NOTES: Sesame cookies, marzipan, popcorn, jasmine blossoms.

BARTENDER NOTES: The use of grain seeds and nuts to create texture in a beverage has been used by many cultures over the centuries. Tippleman's Island Orxata, pronounced "or-ZAH-tah," is inspired by ingredients that are historically important in the Caribbean. Use as you would an orgeat syrup, especially in tropical cocktails.



LEMON OLEO SACCHARUM

TASTING NOTES: Citrus blossom, lemon candy, lemon leaf, bitter lemon.

BARTENDER NOTES: Although tedious to make – 126 man hours per batch – oleo saccharums can lend bright citrus notes to your cocktail without the addition of citrus juice or acidity. We recommend stirring with aged spirits, but don't let us dampen your creativity.



FALERNUM

TASTING NOTES: Sweet spices, ginger blossom, lime leaf, saffras, 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.