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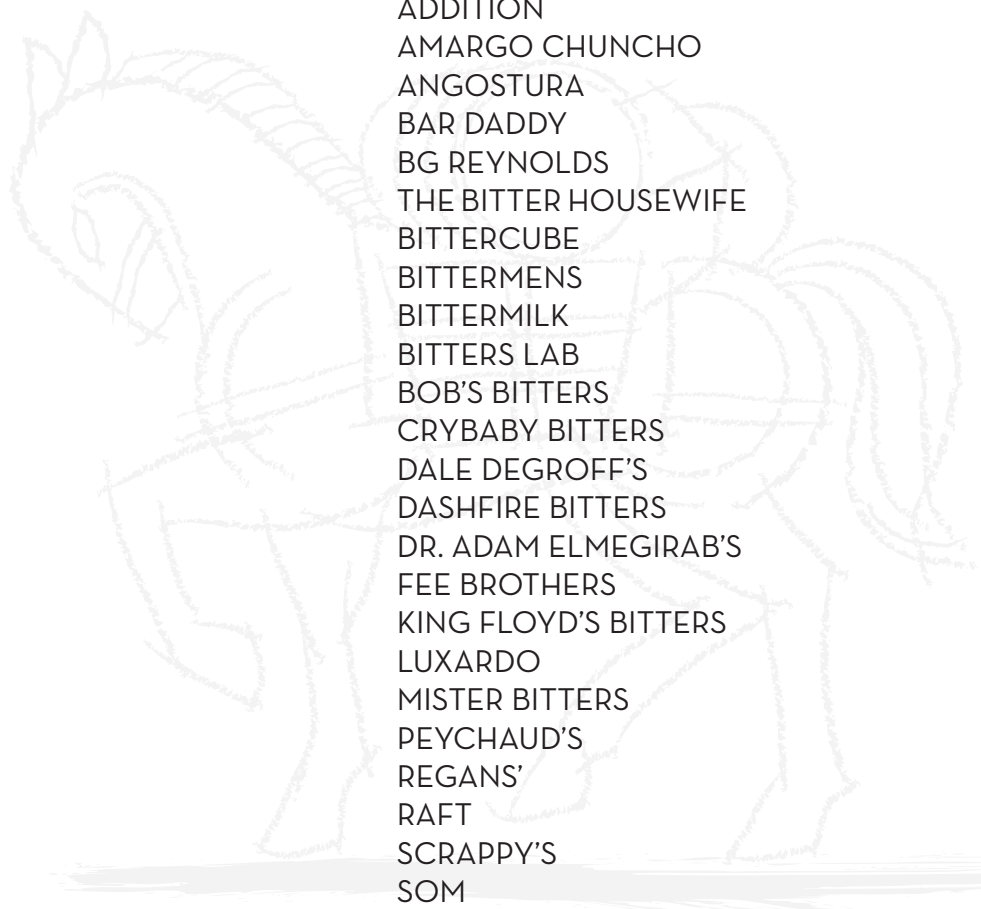
BITTERS



SPECIALTY FOOD
IMPORTING & DISTRIBUTION

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A P R I O R I

S P E C I A L T Y F O O D
IMPORTING & DISTRIBUTION



BITTERS

SOME 150 YEARS AGO, BITTERS WERE BOOMING, WITH COUNTLESS MAKERS OFFERING THEIR CONCOCTIONS TO SUPPORT THE UNIQUELY AMERICAN COCKTAIL CULTURE. THEN, PROHIBITION BROUGHT IT ALL TO A SCREECHING HALT. AS RECENTLY AS 2004, THERE WERE ONLY 3 BRANDS OF BITTERS AVAILABLE COMMERCIALY.

TODAY, THERE IS A RESURRECTION HAPPENING IN THE CRAFT COCKTAIL MOVEMENT WITH AN ACCOMPANYING EXPLOSION OF BRANDS ON THE MARKET. A PRIORI'S CURATED SELECTION ALLOWS THE BUSY BUYER TO ACCESS MANY TOP-SELLING AND UP AND COMING BITTERS.

A PRIORI

SPECIALTY FOOD
IMPORTING & DISTRIBUTION



ADDITION *Seattle, Washington*

Addition Cocktail Spice is just what the name implies: spice for cocktails. The company's products are similar to bitters in terms of aromatic potency, but have no bittering agents. While most are simply single-ingredient tinctures, try hunting down better ingredients and getting a better extraction than the spice geeks at Addition.



Allspice
ADD-11100
12 / 4 oz



Black Pepper
ADD-11200
12 / 4 oz



Cardamom
ADD-11300
12 / 4 oz



Clove
ADD-11600
12 / 4 oz



Fenugreek
ADD-12000
12 / 4 oz



Filthy Dirty
Premium Blend
ADD-12100
12 / 4 oz



Habanero
ADD-12300
12 / 4 oz



Jalapeño
ADD-12500
12 / 4 oz



Rosemary
ADD-12900
12 / 4 oz



Sage
ADD-13000
12 / 4 oz



Star Anise
ADD-13100
12 / 4 oz



Szechuan Pepper
ADD-13200
12 / 4 oz



Tarragon
ADD-13300
12 / 4 oz



Tasmanian
Pepperberry
ADD-13350
12 / 4 oz



Thai Green Chili
ADD-13400
12 / 4 oz



Thyme
ADD-13500
12 / 4 oz



Turmeric
ADD-13600
12 / 4 oz

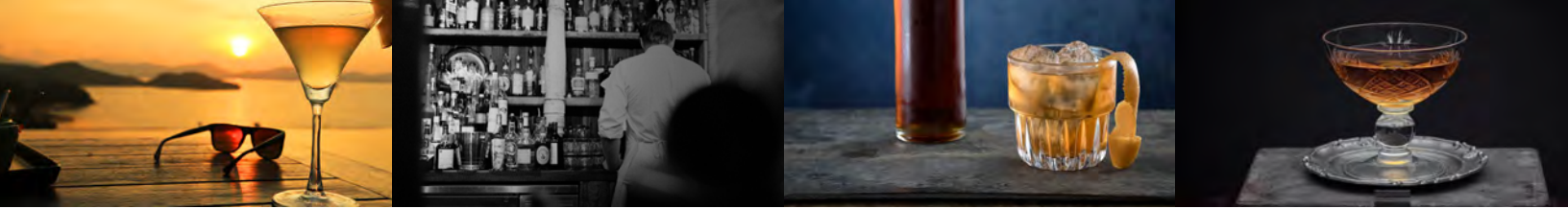
AMARGO CHUNCHO *Lima, Peru*

Amargo Chuncho bitters were named after the ethnic group of Amazon Indians that resisted the Spanish Conquistadors. They are the original Peruvian bitters and are the only bitters for a truly authentic Pisco Sour.

Chuncho is a complex and well balanced combination of over 30 various peels, herbs, roots, barks and flowers from the Peruvian forest (including Quina and Sarrapia leaves, both of which appear on the Peruvian flag) that are macerated then rested for six months in oak barrels before being bottled.



Amargo Chuncho Bitters
AMC-11100
24 / 75 mL



ANGOSTURA *Trinidad & Tobago*

German expat and surgeon general in Simon Bolivar's army, Johann Gottlieb Benjamin Siegert originally created his eponymous bitters formula as both fuel and medicinal elixir for his fellow soldiers. Beginning their commercial sale in 1824, Siegert established his own distillery in Angostura, Venezuela by 1830. Here he continued to employ the use of both familiar European and locally available ingredients. In 1875, Angostura moved their distilling headquarters to Port of Spain, Trinidad, where it remains today. This is the most commonly used bitters in the world and one of only three bitters brands to survive the dark, dry days of Prohibition.



Original Aromatic
ANG-11100
12 / 4 oz

Original Aromatic
ANG-11200
12 / 6.8 oz

Original Aromatic
ANG-11300
12 / 16 oz



Orange Bitters
ANG-21100
12 / 4 oz



Cocoa Bitters
ANG-31100
12 / 4 oz





BAR DADDY *Salt Lake City, Utah*

Ryan Manning has a long history of pleasing imbibers. After years of tending bar, managing bar programs, and consulting for local hot spots, Ryan made the move from late nights behind the bar to early mornings in the kitchen. Today, he is making some of the most lush and utterly crave-able hand made syrups we've ever tasted. After a rigorous and literal blind tasting of his orgeat alone (this one is opaque enough to be a dead giveaway on sight alone) compared against others on the market, we knew we had found our very own Bar Daddy.



Orgeat Syrup
BDY-11200
12 / 8.5 oz



Tonic
BDY-11300
12 / 8.5 oz



Orgeat Syrup
BDY-21200
12 / 16 oz



Tonic
BDY-21300
12 / 17.5 oz





BG REYNOLDS *Portland, Oregon*

Founded by a master bartender with a penchant for tropical drinks and tiki culture, BG Reynolds offers a wide range of handcrafted syrups and cocktail mixers that focus on the distinct flavors of the Caribbean. With a focus on quality ingredients and traditional recipes, making complex cocktails is a little less complicated with the help of BG Reynolds. Ready, set, tiki!



Cinnamon
BGR-11100
12 / 375 mL



Falernum
BGR-11300
12 / 375 mL



Honey Mix
BGR-11450
12 / 375 mL



Lush Grenadine
BGR-11500
12 / 375 mL



Original Orgeat
BGR-11600
12 / 375 mL



Paradise Blend
BGR-11700
12 / 375 mL



Passionfruit
BGR-11800
12 / 375 mL



Rich Demerara
BGR-11900
12 / 375 mL





THE BITTER HOUSEWIFE *Portland, Oregon*

Genevieve Brazelton started The Bitter Housewife with a simple mission: to make cocktails approachable. She wanted to create a brand “for me and my friends - whiskey drinking, fun loving, go-getting women.”

With their classic, almost Americana look, these bitters have no problem getting themselves into the shopping cart, but it's the potent extractions and straightforward flavors that keep customers coming back for more.



Bull Run Barrel Aged
BHW-11100
12 / 100 mL



Cardamom
BHW-11200
12 / 100 mL



Grapefruit
BHW-11300
12 / 100 mL



Lime Coriander
BHW-11400
12 / 100 mL

GIFT SETS *SPECIAL ORDER*



Old Fashioned Aromatic
BHW-11500
12 / 100 mL



Orange
BHW-11600
12 / 100 mL



Classic Bitters Kit
BHW-71100
6 / 3 x 50 mL



Old Fashioned Bitters
& Syrup Kit
BHW-71200
6 / 50 \ 100 mL





BITTERCUBE *Milwaukee, Wisconsin*

While some of Bittercube's extractions are made with neutral grain spirits, some with rum, some with whiskey, and some with all three, all are incredibly popular with professional bartenders. Those at the top of their craft even call their Cherry Bark Vanilla bitters, "Cheater Bark Vanilla" as they improve everything from a Manhattan to a sour.



Blackstrap Bitters
BTC-11100
12 / 5 oz



Bolivar Bitters
BTC-11200
12 / 5 oz



Cherry Bark Vanilla Bitters
BTC-11300
12 / 5 oz



Chipotle Cacao Bitters
BTC-11400
12 / 5 oz



Jamaican No. 1 Bitters
BTC-11500
12 / 5 oz



Jamaican No. 2 Bitters
BTC-11600
12 / 5 oz



Orange Bitters
BTC-11700
12 / 5 oz



Trinity Bitters
BTC-11800
12 / 5 oz



Blackstrap Bitters
BTC-61100
12 / 1 oz



Bolivar Bitters
BTC-61200
12 / 1 oz



Cherry Bark Vanilla Bitters
BTC-61300
12 / 1 oz



Jamaican No. 1 Bitters
BTC-61400
12 / 1 oz



Jamaican No. 2 Bitters
BTC-61500
12 / 1 oz



Orange Bitters
BTC-61600
12 / 1 oz



Variety Pack
BTC-71100
1 / 6 x 1 oz



BITTERMENS *New Orleans, Louisiana*

As far as bitters makers go, Bittermens has mastered the technical skill needed to perfectly execute consistent, quality bitters. Despite all that precision, however, none of the artistry is lost. In fact, these are some of the most creative concoctions found anywhere, with flavors that pay homage to pre-Prohibition-era cocktail culture but have a wide arc all their own. Bittermens is for the barkeep who has mastered the classics and is ready to create.



Boston Bittahs
BIT-11100
12 / 5 oz



Buckspice Ginger
BIT-11200
12 / 5 oz



Burlesque Bitters
BIT-11300
12 / 5 oz



Elemakule Tiki
BIT-11400
12 / 5 oz



Hellfire Habanero Shrub
BIT-11500
12 / 5 oz



Hopped Grapefruit
BIT-11600
12 / 5 oz



Krupnik
BIT-11700
12 / 5 oz



New England
Spiced Cranberry
BIT-11800
12 / 5 oz



Orange Cream Citrate
BIT-11900
12 / 5 oz



Orchard Street
Celery Shrub
BIT-12000
12 / 5 oz



Scarborough
BIT-12100
12 / 5 oz



Transatlantic Modern
Aromatic
BIT-12200
12 / 5 oz



Winter Melon
BIT-12300
12 / 5 oz



Xocolatl Mole
BIT-12400
12 / 5 oz





BITTERMILK *Charleston, South Carolina*

We have always been averse to cocktail mixers. That said, we'll always remember the first time we tried Bittermilk's New Orleans Old Fashioned Rouge. It's basically a complex simple syrup, featuring classic ingredients like wormwood, gentian root, and cochineal (red beetle). Pour 1/2 oz over rocks with 2 oz of your favorite Rye, stir, and garnish with a lemon twist for a damned-near-perfect cocktail.



Bourbon Barrel Aged
Old Fashioned No. 1
BML-11100
12 / 8.5 oz



Tom Collins with
Elderflower & Hops No. 2
BML-11200
12 / 17 oz



Smoked Honey
Whiskey Sour No. 3
BML-11300
12 / 17 oz



New Orleans Style
Old Fashioned Rouge No. 4
BML-11400
12 / 8.5 oz



Charred Grapefruit
Tonic No. 5
BML-11500
12 / 17 oz



Oaxacan
Old Fashioned No. 6
BML-11600
12 / 8.5 oz



Bourbon Barrel Aged Old
Fashioned No. 1 Single Serve
BML-61100
1 / 24 x 0.5 oz

GIFT SETS *SPECIAL ORDER*



Old Fashioned Gift Set
BML-71100
4 / 3 x 8.5 oz



Variety Show
BML-71200
5 / 3 x 17 oz





BITTERS LAB *Salt Lake City, Utah*

Salt Lake City's own Bitters Lab produces one-of-a-kind bitters. The Aromatic is even spicier and more feminine than Peychaud's, and the Charred Cedar + Currant mimics peat and nitrous oxide on the nose. Possibly the most impressive, though, is the Habanero Lime, which offers explosive amounts of habanero flavor and almost no heat at all. It's incredible to delve so deeply into the flavor of a pepper whose Scoville scale score normally makes such an exploration all but impossible.



Apricot Vanilla
BLB-11100
6 / 4 oz



Aromatic
BLB-11200
6 / 4 oz



Blueberry Cardamom
BLB-11250
6 / 4 oz



Charred Cedar & Currant
BLB-11300
6 / 4 oz

Apricot Vanilla
BLB-61050
12 / 1 oz

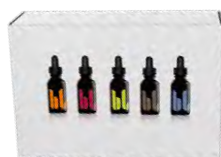
Aromatic
BLB-61100
12 / 1 oz

Blueberry Cardamom
BLB-61150
12 / 1 oz

Charred Cedar & Currant
BLB-61200
12 / 1 oz



Habanero Lime
BLB-11400
6 / 4 oz



Gift Set
Special Order
BLB-71100
6 / 5 x 1 oz

Habanero Lime
BLB-61300
12 / 1 oz



SEASONAL



Rhubarb + Sea Salt
BLB-81250
6 / 4 oz



Burnt Honey Hops
BLB-81300
6 / 4 oz



Fig + Black Walnut
BLB-81400
6 / 4 oz



Plum + Oak
BLB-81500
6 / 4 oz



BOB'S BITTERS *London, England*

Using his experience as Head Pastry Chef in multiple Michelin starred restaurants in London, Bob Petrie has created a suite of single ingredient tinctures. However, the holy grail of his efforts is the famed Abbott's Bitters. Bob resurrected this long-lost bitters recipe using a sample extraction that dates back at least 75 years, possibly even longer. Fair warning - add to your Manhattan even once, you will be forever beholden.



Abbott's Bitters
BOB-11100
6 / 100 mL



Cardamom Bitters
BOB-11200
6 / 100 mL



Chocolate Bitters
BOB-11300
6 / 100 mL



Coriander Bitters
BOB-11400
6 / 100 mL



Ginger Bitters
BOB-11500
6 / 100 mL



Grapefruit Bitters
BOB-11600
6 / 100 mL



Lavender Bitters
BOB-11700
6 / 100 mL



Liquorice Bitters
BOB-11800
6 / 100 mL



Orange & Mandarin Bitters
BOB-11900
6 / 100 mL



Peppermint Bitters
BOB-12000
6 / 100 mL



Vanilla Bitters
BOB-12100
6 / 100 mL



Difford's
Daquiri Bitters
BOB-22100
6 / 100 mL



Difford's
Margarita Bitters
BOB-21200
6 / 100 mL

SEASONAL



Spring Bitters
Seasonal
BOB-81100
6 / 100 mL



Summer Bitters
Seasonal
BOB-81200
6 / 100 mL



Autumn Bitters
Seasonal
BOB-81300
6 / 100 mL



Winter Bitters
Seasonal
BOB-81400
6 / 100 mL



CRYBABY BITTERS *Salt Lake City, Utah*

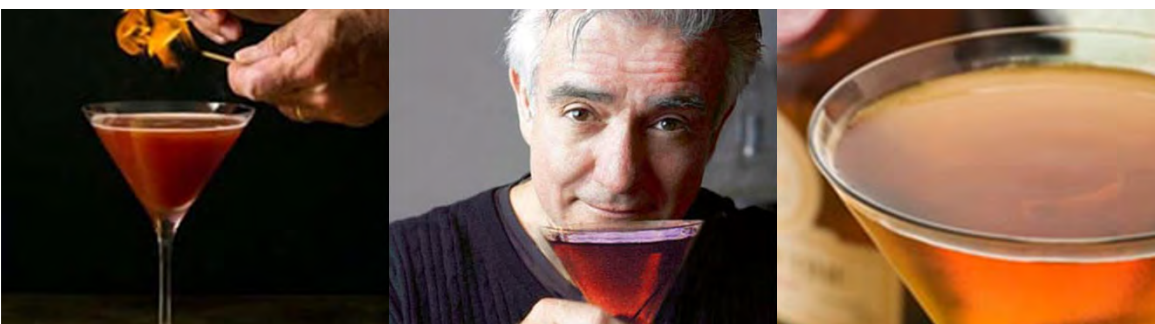
Once a barista with a penchant for creating complex combinations of flavor, Cody Kirkland recently left coffee's early mornings behind for the late shift: Salt Lake's burgeoning craft cocktail scene. Nationally recognized for his coffee and tea drinks incorporating handmade syrups, tinctures, and bitters, Cody has birthed Crybaby Bitters (pun intended), with bitters that electrify the glass in both color and panache.



Bay Leaf Bitters
CRY-11100
6 / 5 oz



Fruit Punch Bitters
CRY-11200
6 / 5 oz



DALE DEGROFF'S *Louisville, Kentucky*

Developed by legendary mixologist Dale DeGroff and produced at the historic Combiar distillery, these handcrafted allspice bitters provide a delicious compliment to any cocktail, classic or modern. The allspice base is layered with complex notes of clove, anise, nutmeg, cinnamon, and fennel, making these versatile bitters friendly to a huge range of spirits and flavor profiles.



Pimento Aromatic Bitters
DDG-11100
24 / 150 mL



DASHFIRE BITTERS *Minnetonka, Minnesota*

Three unique series of bitters under the Dashfire umbrella speak to the overall ethos of the brand - refined formulations of single ingredient cocktail bitters, re-imagined flavor combinations to heighten or juxtapose their partnered spirits, and a well-traveled line full of history and wanderlust. What's more, each is contained in a truly beautiful bottle reminiscent of the apothecaries of centuries past.

VAGABOND SERIES



Chai'Walla Bitters
DAS-11100
6 / 50 mL



Mole Cacao & Spice
Infused Bitters
DAS-11200
6 / 50 mL



Mr. Lee's Ancient Chinese
Secret Bitters
DAS-11300
6 / 50 mL

SPECIALTY SERIES



Classic Creole
DAS-21100
6 / 100 mL



Jerry Thomas
Decanter
DAS-21200
6 / 100 mL



Mission Fig
& Fennel
DAS-21250
6 / 100 mL



Old Fashioned
Aromatic
DAS-21300
6 / 100 mL



Spiced Apple
DAS-21400
6 / 100 mL



Vintage Orange Bourbon
Barrel Aged No. 1
DAS-21500
6 / 100 mL

SINGLE FLAVOR SERIES



Allspice
DAS-31100
6 / 100 mL



Bay Leaf
DAS-31200
6 / 100 mL



Cardamom
DAS-31300
6 / 100 mL



Cinnamon
DAS-31400
6 / 100 mL



Clove
DAS-31500
6 / 100 mL



Grapefruit
DAS-31600
6 / 100 mL



Hibiscus
DAS-31700
6 / 100 mL



Lavender
DAS-31800
6 / 100 mL



Lemon
DAS-31900
6 / 100 mL



Lime
DAS-32000
6 / 100 mL



Orange
DAS-32100
6 / 100 mL



Sichuan
Peppercorn
DAS-32200
6 / 100 mL



Star Anise
DAS-32300
6 / 100 mL



Egbert's Cocktail
Cherries
DAS-71100
6 / 10.5 oz



DR. ADAM ELMEGIRAB'S *Aberdeen, Scotland*

Originally launched in 1828, Boker's Bitters soon became famous as the preferred brand by the best bartenders during the Golden Age of cocktails. Unfortunately, the company did not survive Prohibition. Referencing receipts dating back to 1853 and original tasting notes, as well as having procured a small remnant sample of the original Boker's, Adam Elmegirab was able to resurrect this classic bitters in July of 2009.

If you ever meet Adam, be sure to give him a high five, because now you can have a historically accurate Martinez, Crusta, and Japanese Cocktail. This same level of zeal and dedication goes into all of his other bitters, too.



Aphrodite Bitters
ELM-11100
12 / 100 mL



Boker's Bitters
ELM-11200
12 / 100 mL



Brazilian Bitters
ELM-11250
12 / 100 mL



Dandelion & Burdock Bitters
ELM-11300
12 / 100 mL



Orinoco Bitters
ELM-11400
12 / 100 mL



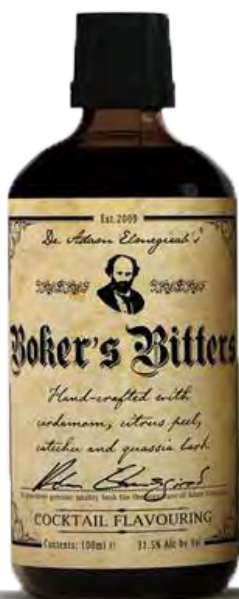
Spanish Bitters
ELM-11500
12 / 100 mL



Teapot Bitters
ELM-11600
12 / 100 mL



Winter Spiced Bitters
Seasonal
ELM-81100
12 / 100 mL





FEE BROTHERS *Rochester, New York*

Fee Brothers began operations in 1863, and it was one of only two American bitters to make it through Prohibition. In fact, as recently as 2004, there were only three bitters companies in the world: Angostura, Peychaud's, and Fee Brothers!

Highlights of this line include Black Walnut Bitters and Whiskey Barrel-Aged Bitters, yet the line is quite expansive. History and value join forces to make for one great brand.



Aztec Chocolate Bitters
FEE-11100
12 / 5 oz



Black Walnut Bitters
FEE-11200
12 / 5 oz



Cardamom Bitters
Boker's Style
FEE-11300
12 / 5 oz



Celery Bitters
FEE-11400
12 / 5 oz



Cherry Bitters
FEE-11500
12 / 5 oz



Cranberry Bitters
FEE-11600
12 / 5 oz



Gin-Barrel-Aged
Orange Bitters
FEE-11700
12 / 5 oz



Grapefruit Bitters
FEE-11800
12 / 5 oz



Lemon Bitters
FEE-11900
12 / 5 oz



Lime Bitters
FEE-12000
12 / 5 oz



Mint Bitters
FEE-12100
12 / 5 oz



Molasses Bitters
FEE-12200
12 / 5 oz



Old Fashion
Aromatic Bitters
FEE-12300
12 / 5 oz



Peach Bitters
FEE-12400
12 / 5 oz



Plum Bitters
FEE-12500
12 / 5 oz



Rhubarb Bitters
FEE-12600
12 / 5 oz



Toasted Almond
FEE-12650
12 / 5 oz



West Indian
Orange Bitters
FEE-12700
12 / 5 oz



Whiskey
Barrel-Aged Bitters
FEE-12800
12 / 5 oz





KING FLOYD'S *Novato, California*

The primary requirement for cocktail bitters may seem like a no-brainer. Ironically, we've learned that finding bitters with enough bitterness can be quite challenging. King Floyd's makes it easy. With a background in medicinal grade extractions and a gift for blending flavors for the craft cocktail connoisseur, King Floyd's gives us the benefit of expert extraction for unrivaled potency. We've found a noteworthy combination of potent botanical extractions commingled with pleasing bitterness in each bottle of King Floyd's.



Aromatic Bitters
KFB-11100
6 / 100 mL



Cardamom Bitters
KFB-11200
6 / 100 mL



Cherry Cacao Bitters
KFB-11250
6 / 100 mL



Ginger Bitters
KFB-11300
6 / 100 mL



Grapefruit Rosemary
KFB-11350
6 / 100 mL



Orange Bitters
KFB-11400
6 / 100 mL



Scorched Pear & Ginger Bitters
KFB-11500
6 / 100 mL



Ginger Cocktail Syrup
KFB-31100
6 / 250 mL



Aromatic Barrel Aged Bitters
KFB-51100
Limited Edition
6 / 100 mL



Gift Box: Aromatic,
Orange & Cardamom
KFB-71100
6 / 3 x 100 mL



Sampler 5 Pack
KFB-71200
6 / 5 x 0.5 oz





LUXARDO *Veneto, Italy*

Until you've tried them, you may wonder how a small jar of cherries can command a price tag of more than \$20 a jar. But once you've had Luxardo Maraschino Cherries, you'll know you can't run a serious bar program without them. Nothing else comes even close.

Having Luxardo Maraschino Cherries on your shelf will not only boost your street cred with discerning barkeeps, but they will up your game in the kitchen. Try them with salads, pork roasts, baked goods, gelato, and, of course, cheese plates.



Maraschino Cherries
LUX-11100
12 / 400 g / ~65

Maraschino Cherries
LUX-11300
4 / 5.6 kg / ~890

Maraschino Cherries
LUX-11200
4 / 3 kg / ~480



Grenadine Syrup
LUX-21100
12 / 750 mL



Orgeat Almond Syrup
LUX-21200
12 / 750 mL



Sour Cherry Syrup
LUX-21300
12 / 750 mL





MISTER BITTERS *Melbourne, Australia*

Mister Bitters is the brainchild of the bartenders from cocktail bar Lily Blacks in Melbourne, Australia. After experimenting with making and bottling their own house-made tinctures, they eventually launched Mister Bitters - Australia's first bitters company. Their succinct line-up of craft bitters includes favorites like the Negroni, perfect for an extra layer of citrusy complexity in classic cocktails, and Fig & Cinnamon, which adds a touch of warmth to any barrel-aged spirit like whiskey, brandy, or rum.



Cacao & Macadamia
MIS-11100
12 / 100 mL



Fig & Cinnamon
MIS-11200
12 / 100 mL



Honeyed Apricot &
Smoked Hickory
MIS-11300
12 / 100 mL



Negroni
MIS-11400
12 / 100 mL



Pink Grapefruit & Agave
MIS-11500
12 / 100 mL



Gift Pack
MIS-71100
12 / 5 x 30 mL





PEYCHAUD'S *New Orleans, Louisiana*

Peychaud's Bitters was created around 1830 in the New Orleans apothecary of Dr. Antoine Amédée Peychaud. The very word "cocktail" is said to be derived from his service of bitters-spiked cognac.

As a pharmacist, Peychaud was well-versed in the curative powers of botanicals and herbs, and his bitters quickly gained favor in reputable drinking establishments around the city. And to this day, Peychaud's is irreplaceable in many classic cocktails, such as the Sazerac and the Vieux Carré.

Peychaud's Bitters is one of the two most classic gentian-based bitters but, unlike Angostura, Peychaud's has a lighter body and more floral aroma, with notes of anise and spiced cherry. Sometimes, nothing but Peychaud's will do, and that is why it is one of only three brands to have survived Prohibition.



Aromatic
PEY-11100
12 / 5 oz



Barrel-Aged
PEY-11200
12 / 5 oz



Aromatic
PEY-21100
12 / 10 oz



REGANS' *New Orleans, Louisiana*



Orange Bitters No. 6
REG-11100
12 / 5 oz

Orange Bitters No. 6
REG-21100
12 / 10 oz

Released in 2005, Regan's Orange Bitters No. 6 was the first commercial bitters of the modern-day bitters boom. Before Regan's, it had been 50 years since the last bitters were introduced by Fee Brothers.

Self described "cocktail freaks" Gary and Mardee Regan began work on their orange bitters in the late 1990s. After considerable research of the out-of-print 1939 book *The Gentleman's Companion*, and many other trials and tribulations, a modern-day classic was born, and the "bitters boom" officially kicked off with Regan's. Whether it will be your favorite orange bitters or not, it's certainly hard to beat for the price.



RAFT *Portland, Oregon*

Portland based Raft cocktail syrups and bitters isn't just another hipster startup from Oregon. Founded on the idea that cocktails should be fun, not precious or intimidating, RAFT flavors are approachable yet versatile, quickly becoming a staple at home bars and to-go cocktail kits nationwide. True to form, their products are all natural, small-batch and made with the best quality ingredients. Not to miss are RAFT's Cardamom Bitters, both Good Food Award winner and sofi Gold Product of the Year in 2018!



Aromatic
RAF-11100
6 / 100 mL



Cardamom
RAF-11200
6 / 100 mL



Orange
RAF-11400
6 / 100 mL



Citrus Rosemary Syrup
RAF-21100
6 / 250 mL



Demerara Rich Syrup
RAF-21200
6 / 250 mL



Ginger Syrup
RAF-21300
6 / 250 mL



Grenadine Syrup
RAF-21400
6 / 250 mL



Hibiscus Lavender Syrup
RAF-21500
6 / 250 mL



Lemon Ginger Syrup
RAF-21600
6 / 250 mL



Lime Syrup
RAF-21700
6 / 250 mL



Simple Syrup
RAF-21800
6 / 250 mL



Smoked Tea Vanilla Syrup
RAF-21900
6 / 250 mL



Vanilla Syrup
RAF-21100
6 / 250 mL





SCRAPPY'S *Seattle, Washington*

In 2008, Scrappy's launched some of the first of the New American bitters to be commercially bottled, a release dubbed history in the making. Scrappy's was created by bartender Miles "Scrappy" Thomas of Tavern Law fame. This is a legendary mixologist, folks—all serious discussions of bitters soon mention Scrappy's. The line is all about straightforward flavors such as Aromatic, Cardamom, Celery, Chocolate, Grapefruit, Lime, Orange, and more — bitters that are simple, clean, and clear.



Aromatic
SCR-11100
12 / 5 oz



Black Lemon
SCR-11200
12 / 5 oz



Cardamom
SCR-11300
12 / 5 oz



Celery
SCR-11400
12 / 5 oz



Chocolate
SCR-11500
12 / 5 oz



Firewater
SCR-11600
12 / 5 oz



Grapefruit
SCR-11700
12 / 5 oz



Lavender
SCR-11800
12 / 5 oz



Lime
SCR-11900
12 / 5 oz



Orange
SCR-12000
12 / 5 oz



Orleans
SCR-12100
12 / 5 oz



Bergamot
Special Reserve
SCR-51050
12 / 5 oz



Seville Orange
Limited Edition
SCR-51100
12 / 5 oz



Classic Gift Box
SCR-71100
40 / 4 ct



Exotic Gift Box
SCR-71200
40 / 4 ct



Essentials Mini Set
SCR-71300
20 / 4 ct



New Classics Mini Set
SCR-71400
20 / 4 ct



SOM *Portland, Oregon*

This caliber of shrub will kill your DIY spirit, and for good reason. Som has captured the magic of grandma's garden in a bottle. Just one smell of their Thai Basil will demonstrate how they only use the best ingredients they can find. Sounds clichéd, but they really do it. Go ahead, make one yourself. It won't be better.



Apple
SOM-11100
6 / 500 mL



Honey
SOM-11200
6 / 500 mL



Strawberry Thai Basil
SOM-11300
6 / 500 mL



Tamarind
SOM-11400
6 / 500 mL



Turmeric
SOM-11500
6 / 500 mL



Cranberry
SOM-21100
6 / 500 mL



Ginger
SOM-21200
6 / 500 mL



Oregon Berry
SOM-21300
6 / 500 mL



Pineapple
Szechuan Pepper
SOM-21400
6 / 500 mL



Tangerine
Sea Salt
SOM-21500
6 / 500 mL



Thai Basil
SOM-21600
6 / 500 mL

GIFT PACK



Cane Cordial: Ginger, Pineapple,
Pomegranate, Tamarind, Thai Basil
SOM-71100
1 / 5 x 4 oz



UNDERBERG *Rheinberg, Germany*

Underberg is a gentian-based digestive bitters aged in Slovenian Oak. When trying to describe its flavor to friends who are not hip to Amari, Fernet, or herbal liquors, one might describe it as similar to Jägermeister, with the herbs and bitterness amped up and the sweetness all but gone.

However, while that description may help novice imbibers get the gist, it is painfully over-simplified and does not do justice to the nuances of Underberg. This digestive uses herbs and botanicals from 43 different countries—complex flavors and aromas, to say the least. When taken after a large meal, it has magical digestive powers.



3-Bottle Pack
UND-11100
10 / 3 x 20 mL



House Bar 12-Pack
UND-11120
1 / 12 x 20 mL



Convenience 30-Pack
UND-11130
1 / 30 x 20 mL



Display 60-Pack
UND-11140
1 / 60 x 20 mL

WONDERFOAM *Melbourne, Australia*

Made from the bark of the Chilean Quillaja saponaria tree (sustainably sourced and naturally processed), Wonderfoam is the answer to frothy, textural cocktails! Create thick, stable foam without the use of egg white (read: quick, easy, vegan, and economical).



Wonderfoam Cocktail Foamer
WON-11100
12 / 100 mL



WORKHORSE RYE *San Francisco, California*

For the true food and beverage geek, Workhorse Rye's bitters are glorious. Each type contains up to three distillates, distilled in house! Who does that?! Workhorse Rye bitters are crafted with unrivaled effort and skill.

Each flavor creates an immersive experience whose transcendental effects are hard to shake off. For example, the India Pear Bitters, compounded of 30+ thematically appropriate plants are layered on top of each other before being stabilized in distilled Magnolia Brewing's IPA.



Aromatic Coffee
WHR-11100
6 / 2 oz



Cider Apple
WHR-11150
6 / 2 oz



Mesquite
WHR-11200
6 / 2 oz



Orange Cacao
WHR-11240
6 / 2 oz



Passionflower
WHR-11300
6 / 2 oz



Prickly Pear
WHR-11400
6 / 2 oz



Pumpkin
WHR-11500
6 / 2 oz



Salted Cacao
WHR-11600
6 / 2 oz



India Pear
Seasonal
WHR-21200
6 / 4 oz



Rye Pink Lemon
WHR-21300
6 / 4 oz



Flowers & Cacao
Limited Edition
WHR-51100
4 / 2 oz
\$15.99

Pumpkin
WHR-21400
6 / 4 oz

Salted Cacao
WHR-21500
6 / 4 oz

Pumpkin
WHR-61400
9 / 1 oz

Salted Cacao
WHR-61500
9 / 1 oz

