A PRIORI

BITTERS

SPECIALTY FOOD
IMPORTING & DISTRIBUTION
Contents

BITTERS
  ADICTION
  AMARCO CHUNCHO
  ANGOSTURA
  BAR DADDY
  BG REYNOLDS
  THE BITTER HOUSEWIFE
  BITTERCUBE
  BITTERMENS
  BITTERMILK
  BITTERS LAB
  BOB’S BITTERS
  CRYBABY BITTERS
  DALE DEGROFF’S
  DASHFIRE BITTERS
  DR. ADAM ELMEGIRAB’S
  FEE BROTHERS
  KING FLOYD’S BITTERS
  LUXARDO
  MISTER BITTERS
  PEYCHAUD’S
  REGANS’
  RAFT
  SCRAPPY’S
  SOM
  UNDERBERG
  WONDERFOAM
  WORKHORSE RYE
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 commercially.

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.
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.

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.
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.

**Angostura** *Trinidad & Tobago*

- **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
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.
**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
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.

**Gift Sets *Special Order***

- **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

- **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
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.

<table>
<thead>
<tr>
<th>Product Name</th>
<th>Code</th>
<th>Quantity / Size</th>
</tr>
</thead>
<tbody>
<tr>
<td>Blackstrap Bitters</td>
<td>BTC-11100</td>
<td>12 / 5 oz</td>
</tr>
<tr>
<td>Bolivar Bitters</td>
<td>BTC-11200</td>
<td>12 / 5 oz</td>
</tr>
<tr>
<td>Cherry Bark Vanilla Bitters</td>
<td>BTC-11300</td>
<td>12 / 5 oz</td>
</tr>
<tr>
<td>Blackstrap Bitters</td>
<td>BTC-61100</td>
<td>12 / 1 oz</td>
</tr>
<tr>
<td>Bolivar Bitters</td>
<td>BTC-61200</td>
<td>12 / 1 oz</td>
</tr>
<tr>
<td>Chipotle Cacao Bitters</td>
<td>BTC-61300</td>
<td>12 / 5 oz</td>
</tr>
<tr>
<td>Jamaican No. 1 Bitters</td>
<td>BTC-11500</td>
<td>12 / 5 oz</td>
</tr>
<tr>
<td>Jamaican No. 2 Bitters</td>
<td>BTC-11600</td>
<td>12 / 5 oz</td>
</tr>
<tr>
<td>Orange Bitters</td>
<td>BTC-11700</td>
<td>12 / 5 oz</td>
</tr>
<tr>
<td>Trinity Bitters</td>
<td>BTC-11800</td>
<td>12 / 5 oz</td>
</tr>
<tr>
<td>Blackstrap Bitters</td>
<td>BTC-61100</td>
<td>12 / 1 oz</td>
</tr>
<tr>
<td>Bolivar Bitters</td>
<td>BTC-61200</td>
<td>12 / 1 oz</td>
</tr>
<tr>
<td>Cherry Bark Vanilla Bitters</td>
<td>BTC-61300</td>
<td>12 / 1 oz</td>
</tr>
<tr>
<td>Jamaican No. 1 Bitters</td>
<td>BTC-61400</td>
<td>12 / 1 oz</td>
</tr>
<tr>
<td>Jamaican No. 2 Bitters</td>
<td>BTC-61500</td>
<td>12 / 1 oz</td>
</tr>
<tr>
<td>Orange Bitters</td>
<td>BTC-61600</td>
<td>12 / 1 oz</td>
</tr>
<tr>
<td>Variety Pack</td>
<td>BTC-71100</td>
<td>1 / 6 x 1 oz</td>
</tr>
</tbody>
</table>
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.
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.

**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

- **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

- **New Orleans Style Old Fashioned Rouge No. 4**
  - BML-11400
  - 12 / 8.5 oz
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.
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 Daiquiri 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
Dale DeGroff’s Louisville, Kentucky

Developed by legendary mixologist Dale DeGroff and produced at the historic Combier 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.
**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

<table>
<thead>
<tr>
<th>Bitters</th>
<th>Code</th>
<th>Size</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chai’Walla Bitters</td>
<td>DAS-11100</td>
<td>6 / 50 mL</td>
</tr>
<tr>
<td>Mole Cacao &amp; Spice Infused Bitters</td>
<td>DAS-11200</td>
<td>6 / 50 mL</td>
</tr>
<tr>
<td>Mr. Lee’s Ancient Chinese Secret Bitters</td>
<td>DAS-11300</td>
<td>6 / 50 mL</td>
</tr>
</tbody>
</table>

### Specialty Series

<table>
<thead>
<tr>
<th>Bitters</th>
<th>Code</th>
<th>Size</th>
</tr>
</thead>
<tbody>
<tr>
<td>Classic Creole</td>
<td>DAS-21100</td>
<td>6 / 100 mL</td>
</tr>
<tr>
<td>Jerry Thomas Decanter</td>
<td>DAS-21200</td>
<td>6 / 100 mL</td>
</tr>
<tr>
<td>Mission Fig &amp; Fennel</td>
<td>DAS-21250</td>
<td>6 / 100 mL</td>
</tr>
<tr>
<td>Old Fashioned Aromatic</td>
<td>DAS-21300</td>
<td>6 / 100 mL</td>
</tr>
<tr>
<td>Spiced Apple</td>
<td>DAS-21400</td>
<td>6 / 100 mL</td>
</tr>
<tr>
<td>Vintage Orange Bourbon Barrel Aged No. 1</td>
<td>DAS-21500</td>
<td>6 / 100 mL</td>
</tr>
</tbody>
</table>

### Single Flavor Series

<table>
<thead>
<tr>
<th>Bitters</th>
<th>Code</th>
<th>Size</th>
</tr>
</thead>
<tbody>
<tr>
<td>Allspice</td>
<td>DAS-31100</td>
<td>6 / 100 mL</td>
</tr>
<tr>
<td>Bay Leaf</td>
<td>DAS-31200</td>
<td>6 / 100 mL</td>
</tr>
<tr>
<td>Cardamom</td>
<td>DAS-31300</td>
<td>6 / 100 mL</td>
</tr>
<tr>
<td>Cinnamon</td>
<td>DAS-31400</td>
<td>6 / 100 mL</td>
</tr>
<tr>
<td>Clove</td>
<td>DAS-31500</td>
<td>6 / 100 mL</td>
</tr>
<tr>
<td>Grapefruit</td>
<td>DAS-31600</td>
<td>6 / 100 mL</td>
</tr>
<tr>
<td>Hibiscus</td>
<td>DAS-31700</td>
<td>6 / 100 mL</td>
</tr>
<tr>
<td>Lavender</td>
<td>DAS-31800</td>
<td>6 / 100 mL</td>
</tr>
<tr>
<td>Lemon</td>
<td>DAS-31900</td>
<td>6 / 100 mL</td>
</tr>
<tr>
<td>Lime</td>
<td>DAS-32000</td>
<td>6 / 100 mL</td>
</tr>
<tr>
<td>Orange</td>
<td>DAS-32100</td>
<td>6 / 100 mL</td>
</tr>
<tr>
<td>Sichuan</td>
<td>DAS-32200</td>
<td>6 / 100 mL</td>
</tr>
<tr>
<td>Star Anise</td>
<td>DAS-32300</td>
<td>6 / 100 mL</td>
</tr>
<tr>
<td>Egbert’s Cocktail Cherries</td>
<td>DAS-71100</td>
<td>6 / 10.5 oz</td>
</tr>
</tbody>
</table>
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.
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 Bitters  
FEE-12650  
12 / 5 oz

West Indian Orange Bitters  
FEE-12700  
12 / 5 oz

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

**King Floyd’s Novato, California**

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
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-11200
4 / 3 kg / ~480

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

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 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

Pink Grapefruit & Agave
MIS-11500
12 / 100 mL

Gift Pack
MIS-71100
12 / 5 x 30 mL

Negroni
MIS-11400
12 / 100 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.

Regans’ New Orleans, Louisiana

Released in 2005, Regans’ Orange Bitters No. 6 was the first commercial bitters of the modern-day bitters boom. Before Regans’, 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 Regans’. Whether it will be your favorite orange bitters or not, it’s certainly hard to beat for the price.
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!

<table>
<thead>
<tr>
<th>Flavor</th>
<th>Code</th>
<th>Size</th>
</tr>
</thead>
<tbody>
<tr>
<td>Aromatic</td>
<td>RAF-11100</td>
<td>6 / 100 mL</td>
</tr>
<tr>
<td>Citrus Rosemary</td>
<td>RAF-21100</td>
<td>6 / 250 mL</td>
</tr>
<tr>
<td>Demerara Rich</td>
<td>RAF-21200</td>
<td>6 / 250 mL</td>
</tr>
<tr>
<td>Ginger</td>
<td>RAF-21300</td>
<td>6 / 250 mL</td>
</tr>
<tr>
<td>Grenadine</td>
<td>RAF-21400</td>
<td>6 / 250 mL</td>
</tr>
<tr>
<td>Hibiscus Lavender</td>
<td>RAF-21500</td>
<td>6 / 250 mL</td>
</tr>
<tr>
<td>Lemon Ginger</td>
<td>RAF-21600</td>
<td>6 / 250 mL</td>
</tr>
<tr>
<td>Lime</td>
<td>RAF-21700</td>
<td>6 / 250 mL</td>
</tr>
<tr>
<td>Simple</td>
<td>RAF-21800</td>
<td>6 / 250 mL</td>
</tr>
<tr>
<td>Smoked Tea Vanilla</td>
<td>RAF-21900</td>
<td>6 / 250 mL</td>
</tr>
<tr>
<td>Vanilla</td>
<td>RAF-21100</td>
<td>6 / 250 mL</td>
</tr>
</tbody>
</table>
**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.

<table>
<thead>
<tr>
<th>Flavor</th>
<th>Code</th>
<th>Quantity</th>
<th>Bottle Size</th>
</tr>
</thead>
<tbody>
<tr>
<td>Aromatic</td>
<td>SCR-11100</td>
<td>12</td>
<td>5 oz</td>
</tr>
<tr>
<td>Black Lemon</td>
<td>SCR-11200</td>
<td>12</td>
<td>5 oz</td>
</tr>
<tr>
<td>Cardamom</td>
<td>SCR-11300</td>
<td>12</td>
<td>5 oz</td>
</tr>
<tr>
<td>Celery</td>
<td>SCR-11400</td>
<td>12</td>
<td>5 oz</td>
</tr>
<tr>
<td>Chocolate</td>
<td>SCR-11500</td>
<td>12</td>
<td>5 oz</td>
</tr>
<tr>
<td>Firewater</td>
<td>SCR-11600</td>
<td>12</td>
<td>5 oz</td>
</tr>
<tr>
<td>Grapefruit</td>
<td>SCR-11700</td>
<td>12</td>
<td>5 oz</td>
</tr>
<tr>
<td>Lavender</td>
<td>SCR-11800</td>
<td>12</td>
<td>5 oz</td>
</tr>
<tr>
<td>Lime</td>
<td>SCR-11900</td>
<td>12</td>
<td>5 oz</td>
</tr>
<tr>
<td>Orange</td>
<td>SCR-12000</td>
<td>12</td>
<td>5 oz</td>
</tr>
<tr>
<td>Orleans</td>
<td>SCR-12100</td>
<td>12</td>
<td>5 oz</td>
</tr>
<tr>
<td>Bergamot</td>
<td>SCR-51050</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Seville Orange</td>
<td>SCR-51100</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Classic Gift Box</td>
<td>SCR-71100</td>
<td>40</td>
<td>4 ct</td>
</tr>
<tr>
<td>Exotic Gift Box</td>
<td>SCR-71200</td>
<td>40</td>
<td>4 ct</td>
</tr>
<tr>
<td>Essentials Mini Set</td>
<td>SCR-71300</td>
<td>20</td>
<td>4 ct</td>
</tr>
<tr>
<td>New Classics Mini Set</td>
<td>SCR-71400</td>
<td>20</td>
<td>4 ct</td>
</tr>
</tbody>
</table>
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.

**Gift Pack**

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

- **Apple**
  - SOM-11100
  - 6 / 500 mL

- **Cranberry**
  - SOM-21100
  - 6 / 500 mL

- **Ginger**
  - SOM-21200
  - 6 / 500 mL

- **Honey**
  - SOM-11200
  - 6 / 500 mL

- **Oregon Berry**
  - SOM-21300
  - 6 / 500 mL

- **Pineapple**
  - SOM-21320
  - 6 / 500 mL

- **Pomegranate**
  - SOM-21400
  - 6 / 500 mL

- **Pineapple Szechuan Pepper**
  - SOM-21400
  - 6 / 500 mL

- **Pineapple Sea Salt**
  - SOM-21500
  - 6 / 500 mL

- **Sea Salt**
  - SOM-11500
  - 6 / 500 mL

- **Sea Salt Szechuan Pepper**
  - SOM-21500
  - 6 / 500 mL

- **Sea Salt Thai Basil**
  - SOM-21600
  - 6 / 500 mL

- **Strawberry**
  - SOM-21200
  - 6 / 500 mL

- **Strawberry Thai Basil**
  - SOM-21600
  - 6 / 500 mL

- **Tamarind**
  - SOM-11400
  - 6 / 500 mL

- **Tangerine**
  - SOM-11500
  - 6 / 500 mL

- **Turmeric**
  - SOM-11500
  - 6 / 500 mL
**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, Fernets, 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.

---

**Wonderfoam Cocktail Foamer**

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).

---

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 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.