

# The BITTER TRUTH<sup>®</sup>



User-friendly packaging with unique handling properties

All natural flavors

Plastic foil label

Dasher instead of dropper

**GOLD MEDAL**  
Beverage Testing Institute  
Chicago, USA  
2013

Goes well with any kind of spirit

**BEST OF CATEGORY**  
International Spirits Competition  
Los Angeles, USA  
2010

Created by bartending professionals

Authentic recipe made the traditional way

**GOLD MEDAL**  
International Spirits Competition  
Los Angeles, USA  
2010

for better drinks!



# JERRY THOMAS BITTERS

The professor would be proud. Although we're not sure he would know what smells like cider candies, we don't know if they had them in 1860s. He might recognize, however, crystallized ginger and the oils of fresh tangerine and almonds slipping through. We're sure he'd have known that it tastes of dried fruit with a finish of orange peel and a light sprinkling of Angostura bark.

This homage is as characterful as its name sake, so join in, get experimental and doff your hat to the man who brought us the first ever published cocktail book.

## LOGISTICS

200 ml, Alc. 30 % Vol. (60 Proof), Bottles per Case: 12, Case Weight: 5 kg

Case Size in cm: 19,5 x 23,5 x 18

Cases per Layer: 28, Cases per Pallet: 252

## RECOMMENDATIONS

### BRANDY CRUSTA

50 ml **Cognac**

15 ml **Orange Curaçao**

2 dashes **The Bitter Truth -  
Jerry Thomas Bitters**

5 ml **Lemon Juice**

*Shake with ice and strain into a  
cocktail glass.*



### RUM & GINGER

50 ml **Aged Rum**

2 dashes **The Bitter Truth -**

**Jerry Thomas Bitters**

fill up with **Ginger Ale**

*Pour ingredients into long drink  
glass filled with ice.*



[www.the-bitter-truth.com](http://www.the-bitter-truth.com)

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