



EST.  2006

The
BITTER TRUTH
— For Better Drinks —



OVERVIEW

LIQUEURS & SPIRITS

The Bitter Truth Liqueurs & Spirits come in a wide range of flavors, no matter if you are looking for a classic type, a new interpretation of the well known, or simply for the hard to find sort of liqueur or spirit that hasn't been made for many years. It's right here and waiting for you!

LIQUEURS & SPIRITS



APRICOT LIQUEUR

PRODUCT INFORMATION: 750 ml, 22% abv, 44 proof

Sweet and fruity. The aroma of ripe apricots is dominant. In the background, a hint of almond from the apricot pit is noticeable.



PIMENTO DRAM

PRODUCT INFORMATION: 750 ml, 22% abv, 44 proof

Sweet, spicy, and very intense. Clove initially presents itself in the foreground, fading into the pure flavors of cinnamon, nutmeg, and pepper which linger on the tongue.



ELDERFLOWER LIQUEUR

PRODUCT INFORMATION: 750 ml, 22% abv, 44 proof

This liqueur, which has a luminous golden color and a fresh, rich bouquet, offers a great variety of flavors. Dominated by elderflowers, complemented by spicy aromas of honey and fruity notes of quince and grape.



VIOLET LIQUEUR

PRODUCT INFORMATION: 750 ml, 22% abv, 44 proof

The scent of parma violets dominates this floral liqueur, complemented by hints of wild berries and vanilla.



GOLDEN FALERNUM

PRODUCT INFORMATION: 750 ml, 18% abv, 36 proof

This rum-based liqueur is rich and complex in flavor. Spicy ginger with clove and a hint of vanilla. On the palate, a more subtle ginger, followed by almond and vanilla. An allspice tingle on the tongue develops into a long finish with a zest of lime.



PINK GIN

PRODUCT INFORMATION: 750 ml, 40% abv, 80 proof

Complex fruity and floral aromas dominate the nose of this flavored gin. The taste is smooth with distinctive flavors of juniper berries in the foreground surrounded by spicy flavors of licorice, caraway, and fennel.

Liqueurs are 6 bottles per case, 19 lbs. Per case



YES, THERE IS AN AWARD LIST

... but that is not what drives us. We are driven by our passion and create unique and high-quality products with bartenders and cocktail enthusiasts in mind. It all starts with our own excitement and curiosity ... and when it leads to happy faces behind and in front of the bar, then we are smiling too. We see the following (abridged) list as a nice side effect. The complete award list can be found on our website ... www.the-bitter-truth.com.



2022

PLATINUM MEDAL – BOGART'S BITTERS

TAG Spirits Awards, Las Vegas/USA

GOLD MEDAL – GOLDEN FALERNUM

TAG Spirits Awards, Las Vegas/USA

2019

TOP 5 BEST NEW BAR PRODUCT – BOGART'S BITTERS

Mixology Bar Awards, Berlin/Germany

2018

TOP 10 BEST NEW PRODUCT – BOGART'S BITTERS

Tales Of The Cocktail, New Orleans/USA

2017

TOP 5 BEST NEW BAR PRODUCT – OLIVE BITTERS

Mixology Bar Awards, Berlin/Germany

TOP 10 BEST NEW PRODUCT – OLIVE BITTERS

Tales Of The Cocktail, New Orleans/USA

2015

TOP 10 BEST NEW PRODUCT – CUCUMBER BITTERS

Tales Of The Cocktail, New Orleans/USA

GOLD MEDAL – CUCUMBER BITTERS

Beverage Testing Institute, Chicago/USA

2014

BEST LIQUEUR 2014 – GOLDEN FALERNUM

Bartenders Best Awards, London/UK

BEST BITTERS 2014 – CREOLE BITTERS

Bartenders Best Awards, London/UK

GOLD MEDAL – PIMENTO DRAM

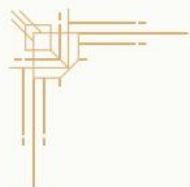
Beverage Testing Institute, Chicago/USA

2010

BEST NEW PRODUCT – CELERY BITTERS

Tales of the Cocktail, New Orleans/USA





PINK GIN



THE ORIGINAL PINK GIN INFUSED WITH BITTERS

The tradition of blending gin and bitters was first established by members of the Royal Navy to cure seasickness, and Pink Gin started life as a seafarers breakfast, drunk to rally a man against the wiles of the ocean.

The Bitter Truth Pink Gin is a delicious blend of traditionally crafted gin and a blend of bitters. This minx is not just a common gin with a fake tan; it's a sophisticated metrosexual in a salmon jumper.

It begins with a Mediterranean bouquet on the nose, with aromatic juniper, fresh lemons, and warm spices. Wonderfully gentle in the mouth, juniper berries are still at the helm, but these notes are supported by a crew of fresh spice flavors like licorice, caraway, and fennel, which cruise to a smooth whirlpool finish.

The Bitter Truth Pink Gin was created to please the taste of modern gin drinkers with a soft and gentle mouthfeel and fine complex flavors. It is best used on its own, as a Gin & Tonic, in your favorite Martini Cocktail or in any other gin-based cocktail.

PRODUCT INFORMATION: 40 % Alcohol by Volume (80 Proof)

SPIRITS

TASTING NOTES



Complex fruity and floral aromas dominate the nose of this flavored gin.

The taste is smooth with distinctive flavors of juniper berries in the foreground surrounded by spicy flavors of licorice, caraway, and fennel.

As a bartender, I love having ingredients that are ready for me to use. This is why I love The Bitter Truth. With different bitters to choose from, I am spoilt for choice. Each different bitters tie in well with any cocktails I'm creating, no matter if it's savory or sweet.



Susie Wong – Bartender, Manchester/UK



PINK MARTINI COCKTAIL

2 oz (60 ml) The Bitter Truth Pink Gin
1/2 oz (15 ml) Dry Vermouth

Stir ingredients with ice and strain into a chilled cocktail glass.



GIN JULEP

2 oz (60 ml) The Bitter Truth Pink Gin
3/4 oz (25 ml) fresh Lemon Juice
1/2 oz (15 ml) Sugar Syrup (2:1 Sugar:Water)
1 oz (30 ml) Plain Soda Water
1 Mint Sprig

Muddle mint with gin in a highball glass, add all other ingredients and crushed ice, and stir until the glass catches frost. Garnish with a mint sprig.



CHERRY FIZZ

2 oz (60 ml) The Bitter Truth Pink Gin
3 dashes The Bitter Truth Black Cherry Bitters
1 oz (30 ml) fresh Lemon Juice
2/3 oz (20 ml) Sugar Syrup (2:1 Sugar:Water)
2/3 oz (20 ml) Plain Soda Water

Shake all ingredients, except soda water, with ice and strain into a highball glass over ice. Add soda water and stir gently.



CLARIDGE COCKTAIL

1 oz (30 ml) The Bitter Truth Pink Gin
1 oz (30 ml) Dry Vermouth
1/2 oz (15 ml) The Bitter Truth Apricot Liqueur
1/2 oz (15 ml) Orange Liqueur

Stir ingredients with ice in a mixing glass and strain into a chilled cocktail glass.



SCORPION

3/4 oz (25 ml) Tiki Lovers White Rum
3/4 oz (25 ml) The Bitter Truth Pink Gin
1/3 oz (10 ml) Brandy or Cognac
3/4 oz (25 ml) fresh Lemon Juice
1 1/3 oz (40 ml) fresh Orange Juice
1/3 oz (10 ml) Orgeat Syrup
1/3 oz (10 ml) Demerara Syrup

Shake with ice and pour unstrained into a double old-fashioned glass or wide brandy snifter. Garnish as desired.





APRICOT LIQUEUR

A FRESH AND DELICATE FRUIT LIQUEUR

The Bitter Truth Apricot Liqueur combines the juice of sun-ripened apricots with an apricot schnapps that was distilled from the same fruit and just the right amount of sugar.

Imagine fresh, plump, dewy, yellow-skinned apricots. This apricot liqueur has a sweet lightness from the juice and a smidgen of almond on the nose. While on the palate, a creamy dried apricot flavor cuts in first, interrupted by the caramel biscotti mid-palate and rounding off with hot stewed apricots once more.

The distinctive fruitiness and reduced sugar content of The Bitter Truth Apricot Liqueur are captivating. It is expressive and indispensable in many classic and modern cocktail recipes. Tantalize your taste buds and mix it with wine or champagne, in a cocktail or over ice, and it'll be just what the doctor ordered.

PRODUCT INFORMATION: 22 % Alcohol by Volume (44 Proof)

LIQUEURS



TASTING NOTES

Sweet and fruity. The aroma of ripe apricots is dominant. In the background, a hint of almond from the apricot pit is noticeable.

The Bitter Truth has won over hordes of bartenders and cocktail fanatics with their excellent bitters and liqueurs, and the company's fruit liqueurs seem to be on the same path.

Kevin Gray – BEVVY, USA





PENDENNIS COCKTAIL

2 oz (60 ml) The Bitter Truth Pink Gin
1 oz (30 ml) The Bitter Truth Apricot Liqueur
3/4 oz (25 ml) fresh Lime Juice
2 dashes The Bitter Truth Creole Bitters

Shake with ice and strain into a chilled cocktail glass.



HOCK MARTINI COCKTAIL

2/3 oz (20 ml) Gin
1/4 oz (8 ml) The Bitter Truth Apricot Liqueur
2 oz (60 ml) Dry White Wine (e.g. Riesling)

Stir with ice and strain into a chilled cocktail glass. Garnish with a slice of fresh or a dried apricot.



MILLIONAIRE COCKTAIL

1 1/2 oz (45 ml) Tiki Lovers White Rum
2/3 oz (20 ml) The Bitter Truth Apricot Liqueur
2/3 oz (20 ml) Sloe Gin
2/3 oz (20 ml) fresh Lime Juice
1/2 barspoon Grenadine Syrup

Shake with ice and strain into a chilled cocktail glass. Garnish with lime wedge.



APRICOT SPRITZ

4 oz (120 ml) White Wine
3/4 oz (25 ml) The Bitter Truth Apricot Liqueur
Plain Soda Water
Lemon Zest

Build in a glass over big ice cubes. Stir gently and add lemon zest.



CHARLIE CHAPLIN COCKTAIL

1 oz (30 ml) The Bitter Truth Apricot Liqueur
1 oz (30 ml) Sloe Gin
1 oz (30 ml) fresh Lime Juice

Shake with ice and strain into a chilled cocktail glass.





ELDERFLOWER LIQUEUR

AN APERITIF STYLE SUMMER LIQUEUR

The Bitter Truth Elderflower Liqueur twinkles in the glass, like starlight on hay bales, while the fresh flowered scent tickles the nose, sending you straight back to summer days romping about in the English countryside.

While elderflower blossom is your first kiss on the tongue, fruit notes like quince and white grape support the fête of light herbs and spices that slide in and mix with honey sweetness to make this a complex drink worthy of a country squire's picnic.

The Bitter Truth Elderflower Liqueur combines the characteristics of a spiced aperitif wine and a natural floral liqueur. Enjoy it chilled on ice as an aperitif, with wine or champagne, and of course, in numerous cocktails and long drinks.

PRODUCT INFORMATION: 22 % Alcohol by Volume (44 Proof)

LIQUEURS



TASTING NOTES

This liqueur, which has a luminous golden color and a fresh, rich bouquet, offers a great variety of flavors. Dominated by elderflowers, complemented by spicy aromas of honey and fruity notes of quince and grape.

A great and versatile liqueur that will add wonderful fruity notes to any cocktail. The essence of summer in a bottle.

Blair Frodelius – Good Spirits News, USA





FRENCH BLONDE COCKTAIL

1 oz (30 ml)	Dry Gin
1 oz (30 ml)	The Bitter Truth Elderflower Liqueur
1 oz (30 ml)	Lillet Blanc
2 dashes	The Bitter Truth Lemon Bitters
2 oz (60 ml)	Pink Grapefruit Juice

Shake well with ice & strain into a chilled cocktail glass.



MISS LYNDR COCKTAIL

2 oz (60 ml)	The Bitter Truth Pink Gin
3/4 oz (25 ml)	The Bitter Truth Elderflower Liqueur

Shake all ingredients with ice and strain into a chilled cocktail glass.



ELDERFLOWER & CHAMPAGNE

1 oz (30 ml)	The Bitter Truth Elderflower Liqueur
3 oz (90 ml)	cold Champagne
	Orange Zest
	fresh Strawberry

Pour ingredients into a highball glass with ice and stir gently. Add orange zest and a strawberry.



PYRAMID PUNCH

2 oz (60 ml)	Pisco
1 oz (30 ml)	The Bitter Truth Elderflower Liqueur
2 oz (60 ml)	Pineapple Juice
1/2 oz (15 ml)	Pink Grapefruit Juice
1/2 barspoon	The Bitter Truth Pimento Dram

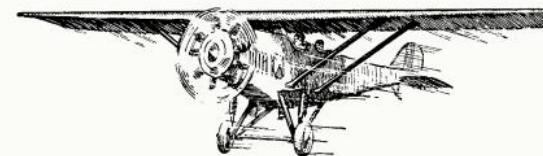
Shake ingredients with ice and strain into a highball glass over ice. Garnish with pineapple slice.



COME FLY WITH ME *(by Simon Koester)*

1 1/3 oz (40 ml)	The Bitter Truth Elderflower Liqueur
2/3 oz (20 ml)	Amaro Montenegro
2/3 oz (20 ml)	Tiki Lovers Dark Rum
1/2 oz (15 ml)	fresh Lemon Juice
1/2 barspoon	The Bitter Truth Bogart's Bitters

Shake all ingredients with ice and strain into a chilled rock glass over a big ice cube. Garnish to taste and enjoy.





GOLDEN FALERNUM

A FLAVORFUL RUM-BASED SPICE LIQUEUR

The coconut doesn't grow on a pumpkin vine, and The Bitter Truth Golden Falernum Liqueur does not forget it is a rum liqueur. This falernum is gold in color, taste, and texture, but never one-note. It is a calypso of flavor!

On the nose, fresh lime, seashell, and ginger with just a hint of Christmas. The taste carnivals from fresh ginger to vanilla and almond, surfing towards an atomic fireball. Allspice giving into a splash of lime and a delicate hint of Bajan sweet pepper sauce-like heat. With breadth that feels like a two week holiday, this falernum can perk up any aged spirit and instantly turn it into a drink worthy of some elaborate tropical adornment beyond the obligatory paper umbrella.

With an ABV of 18%, this falernum has a very distinctive feature among its category. It can be sipped neat or on ice, but it is a great companion for aged spirits like whiskey, rum, and brandy. And of course, it's an indispensable ingredient in numerous Tiki drinks.

PRODUCT INFORMATION: 18 % Alcohol by Volume (36 Proof)

LIQUEURS

TASTING NOTES



This rum-based liqueur is rich and complex in flavor. Nose: Spicy ginger with clove and a hint of vanilla. Taste: A more subtle ginger, followed by almond and vanilla. An allspice tingle on the tongue develops into a long finish with a zest of lime.

We say to our regulars: Save the night, support nice bars. We say to ourselves: Save the night, support The Bitter Truth.

Thanos Prunarus – Baba au Rum, Athens/Greece





ROYAL BERMUDA YACHT CLUB COCKTAIL

1 2/3 oz (50 ml) Barbados Rum
 1/2 oz (15 ml) fresh Lime Juice
 1/4 oz (8 ml) Orange Liqueur
 1/4 oz (8 ml) The Bitter Truth Golden Falernum

Shake with ice and strain into a chilled cocktail glass.



MARGARITA

2 oz (60 ml) 100% Agave Tequila
 3/4 oz (25 ml) The Bitter Truth Golden Falernum
 3/4 oz (25 ml) fresh Lime Juice

Shake ingredients with ice and strain into a chilled cocktail glass.



DARK & SPICY

2 oz (60 ml) Tiki Lovers Dark Rum
 1/2 oz (15 ml) The Bitter Truth Golden Falernum
 1/2 oz (15 ml) fresh Lime Juice
 4 oz (120 ml) Ginger Beer

Build in a highball glass over ice. Stir gently and garnish with lime.



BAJAN MILK PUNCH

1 2/3 oz (50 ml) Tiki Lovers Pineapple
 2/3 oz (20 ml) The Bitter Truth Golden Falernum
 2 1/3 oz (70 ml) cold Almond Milk
 Nutmeg

Shake all the ingredients with ice and strain into a chilled cocktail glass. Grate nutmeg on top.



JAMAICAN SOUR

2 oz (60 ml) Tiki Lovers Dark Rum
 3/4 oz (25 ml) The Bitter Truth Golden Falernum
 3/4 oz (25 ml) fresh Lime Juice
 2 barspoons The Bitter Truth Orange Bitters

Shake with ice and strain into a rock glass with ice cubes.





PIMENTO DRAM



AN ALLSPICE LIQUEUR WITH HERITAGE

Argh! Avast ye! Fer what ye might be a wantin' in yer grog The Bitter Truth pimento be all yer need. The color o' a treasure chest and the smell o' home – Jamaica – yer won't be wastin' this on yer parrot. Pimento, or Allspice fer ye landlubbers, be a berry that when dried, 'll taste like cinnamon, clove, and nutmeg. All o' which go together like a sea shanty and a drunken sailor with the heady Jamaican rum, argh! Try it an' yer'll find a Jacobs Ladder o' flavor from clove te cinnamon, te nutmeg, te star anis w' a finish o' hot smoked maple syrup and dry cardamom and clove ah-gain. Stick it w' some rum in yer blackjack and yer powder monkey, 'll be avast swingin' on the poop deck all night. Arrrrgh!

The Bitter Truth Pimento Dram is made from Jamaican rum, sugarcane, and selected pimento/allspice berries (also called Jamaica pepper) and it is a highly aromatic liqueur to be used in cocktails.

English explorers coined the term allspice as the berry seemed to embody the flavors of cinnamon, pepper, nutmeg, and clove all at once. On the Caribbean island of Jamaica, this distinctive liqueur has been produced for generations.

PRODUCT INFORMATION: 22 % Alcohol by Volume (44 Proof)

LIQUEURS

TASTING NOTES



Sweet, spicy, and very intense. Clove initially presents itself in the foreground, fading into the pure flavors of cinnamon, nutmeg, and pepper which linger on the tongue.

A sensationally flavorful herb and spice liqueur for adventurous cocktailians.

Tastings.com





LION'S TAIL COCKTAIL

2 oz (60 ml)	Rye or Bourbon Whiskey
1/2 oz (15 ml)	The Bitter Truth Pimento Dram
1/2 oz (15 ml)	fresh Lime Juice
1 barspoon	Sugar Syrup (2:1 Sugar:Water)
1 dash	The Bitter Truth Aromatic Bitters

Shake with ice & strain into a chilled cocktail glass.



ALMOST RYE

1 2/3 oz (50 ml)	Bourbon Whiskey
1/3 oz (10 ml)	The Bitter Truth Pimento Dram
	Orange Zest

Build in a rock glass with ice and stir gently. Garnish with orange zest.



ATHENS SWIZZLE *(by Ilias Gkivisis)*

1 1/2 oz (45 ml)	Tiki Lovers Dark Rum
2/3 oz (20 ml)	PX Sherry
2/3 oz (20 ml)	fresh Lime Juice
1/2 oz (15 ml)	The Bitter Truth Pimento Dram
	Rosemary Twig & Lime Wheel

Pour ingredients into a julep cup or rock glass, add crushed ice and swizzle with a swizzle stick (or barspoon). Fill up with more ice and garnish with rosemary and lime.



NUI NUI

1 1/2 oz (45 ml)	Tiki Lovers White Rum
1/2 oz (15 ml)	Tiki Lovers Dark Rum
1 barspoon	The Bitter Truth Pimento Dram
2 dashes	The Bitter Truth Aromatic Bitters
1/2 oz (15 ml)	fresh Lime Juice
1/2 oz (15 ml)	fresh Orange Juice
1/4 oz (8 ml)	Cinnamon Syrup
1 barspoon	Vanilla Syrup

Pour all ingredients into a blender and blend at high speed for a few seconds. Pour into a highball glass and add crushed ice to fill.



WAIKIKI BEACH

2 oz (60 ml)	Tiki Lovers Dark Rum
3/4 oz (25 ml)	The Bitter Truth Pimento Dram
1 oz (30 ml)	fresh Lime Juice
2 oz (60 ml)	Passion Fruit Juice
1/4 oz (8 ml)	Almond Syrup

Shake all ingredients with ice and strain into a highball glass filled with crushed ice.



VIOLET LIQUEUR

AN AUTHENTIC FLORAL LIQUEUR

With violet color reminiscent of a full moon reflected on a river in the twilight, The Bitter Truth Violet Liqueur humbly honors its name. Its deep purple romantic haze forecasts the unique flavor of this fragile flower.

Like poetry, aromas whisper sexy sweet nothings of subtle perfume onto your breath and finish with a dusting of icing sugar. A natural seducer, whose intense southern French flavor is both sensitive and balanced enough to elevate your Aviation to the heavens.

The Bitter Truth Violet Liqueur is made from the blossoms and roots of violets added to the finest neutral spirit. This violet liqueur impressively captures the delicate and elegant flavors of this fragile flower, and classic cocktails like the Aviation, the Blue Moon, and the Violet Fizz can now be made true to the original recipe.

PRODUCT INFORMATION: 22 % Alcohol by Volume (44 Proof)



TASTING NOTES

The scent of parma violets dominates this floral liqueur, complemented by hints of wild berries and vanilla.

Slightly sweet and very flowery. The violet aroma is very subdued and natural.

Abigail Gullo – Bartender





AVIATION COCKTAIL

2 oz (60 ml) Dry Gin
 2/3 oz (20 ml) fresh Lemon Juice
 1/6 oz (5 ml) Maraschino Liqueur
 1/6 oz (5 ml) The Bitter Truth Violet Liqueur

Shake with ice and strain into a chilled cocktail glass.
 Garnish with a cherry or lemon zest.



VIOLET SPRITZ

3 oz (90 ml) Dry White Wine
 3/4 oz (25 ml) The Bitter Truth Violet Liqueur
 Plain Soda Water
 Lemon Zest

Build in a wine glass over big ice cubes. Stir gently and add lemon zest.



VIOLET FIZZ

1 1/2 oz (45 ml) The Bitter Truth Pink Gin
 2/3 oz (20 ml) The Bitter Truth Violet Liqueur
 2/3 oz (20 ml) fresh Lemon Juice
 1/3 oz (10 ml) Sugar Syrup (2:1 Sugar:Water)
 Plain Soda Water

Shake with ice and strain into a highball glass filled with ice. Put plain soda water on top and stir gently. Garnish to taste.



MARGARITA AZUL

2 oz (60 ml) 100% Agave Blanco Tequila
 1/2 oz (10 ml) The Bitter Truth Violet Liqueur
 2 dashes The Bitter Truth Peach Bitters
 1 oz (30 ml) fresh Lime Juice
 1/3 oz (10 ml) Agave Syrup

Shake ingredients with ice and strain into a chilled cocktail glass.



BLUE MOON

1 1/2 oz (45 ml) Dry Gin
 1/2 oz (15 ml) Dry Vermouth
 1/4 oz (8 ml) The Bitter Truth Violet Liqueur
 1 dash The Bitter Truth Orange Bitters

Stir over ice and strain into a chilled cocktail glass.

