



Bittercube

Slow Crafted Bitters

Bittercube Bitters are developed and created in Milwaukee, WI, by hand with naturally sourced ingredients!



Blackstrap

Full-bodied, with cinnamon, molasses, clove, saffras and sarsaparilla aroma and flavors. Blackstrap Bitters sit perfectly atop egg white cocktails and provide intense aroma and visual appeal.



Cherry Bark Vanilla

Aromatic and potent, with notes of cherry and Madagascar vanilla. The cherry aroma comes from wild cherry bark and from Syrian cherry pits. The bitters also have an interesting aroma of cocoa and bitter almonds.



Bolivar

Light and aromatic, with floral notes of chamomile and jasmine, plus cinnamon and dried fruits on the finish. An homage to an old recipe from a 19th century cocktail book, these are aromatic and extremely versatile.



Jamaican #1

Robust Jamaican Spice overtones, with hints of ginger and black pepper. These are extremely spicy, somewhat like an Allspice Dram. Being the most spice forward bitters, "J1" can be utilized beyond cocktails in baking, marinades, and in vinaigrettes.



Jamaican #2

Bright and acidic, with grapefruit and hibiscus overtones, and underlying island spice notes. "J2" are the perfect complement to a margarita and are a great tiki bitters as well.



Orange

Citrus forward with aromas of bright orange, toasted coriander and cardamom. We double macerate the orange peels to make the orange flavor pop, and add a touch of burnt sugar at the end of the process to create a subtle caramelized orange flavor.



Trinity

Combining a proprietary blend of Cherry Bark Vanilla, Orange, and Bolivar Bitters. This divine union is rested more than a month, amalgamating the flavors to produce a unique variety of aromatic bitters. Trinity bitters have bright citrus and floral aromas and flavors of dried fruits, citrus, and vanilla.

