



BITTER TRUTH_{JERRY THOMAS}

Own Decanter | Cocktail Bitters

Made as a tribute to Professor Jerry Thomas who is considered the most influential bartender of the 19th century after being the first one to publish a cocktail book at the Metropolitan Hotel in New York and the Planters House, St. Louis. Jerry Thomas Bitters formula is inspired by one of the recipes from his book. Jerry Thomas has an intense bitter taste coming from the Angostura bark, followed by tangerine peel and spicy notes of cloves, cinnamon, ginger and peppercorns. Use as a mixer in cocktails, ideal for Martinez. It blends well with a variety of spirits.

Tasting notes