



*SELECT THE FINEST HERBS AND ZEST
ALL OF OUR FRESH CITRUS BY HAND, NEVER USING OILS OR
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INGREDIENTS OF THE HIGHEST QUALITY WITH NO ARTIFICIAL
FLAVORS, CHEMICALS OR DYES.*

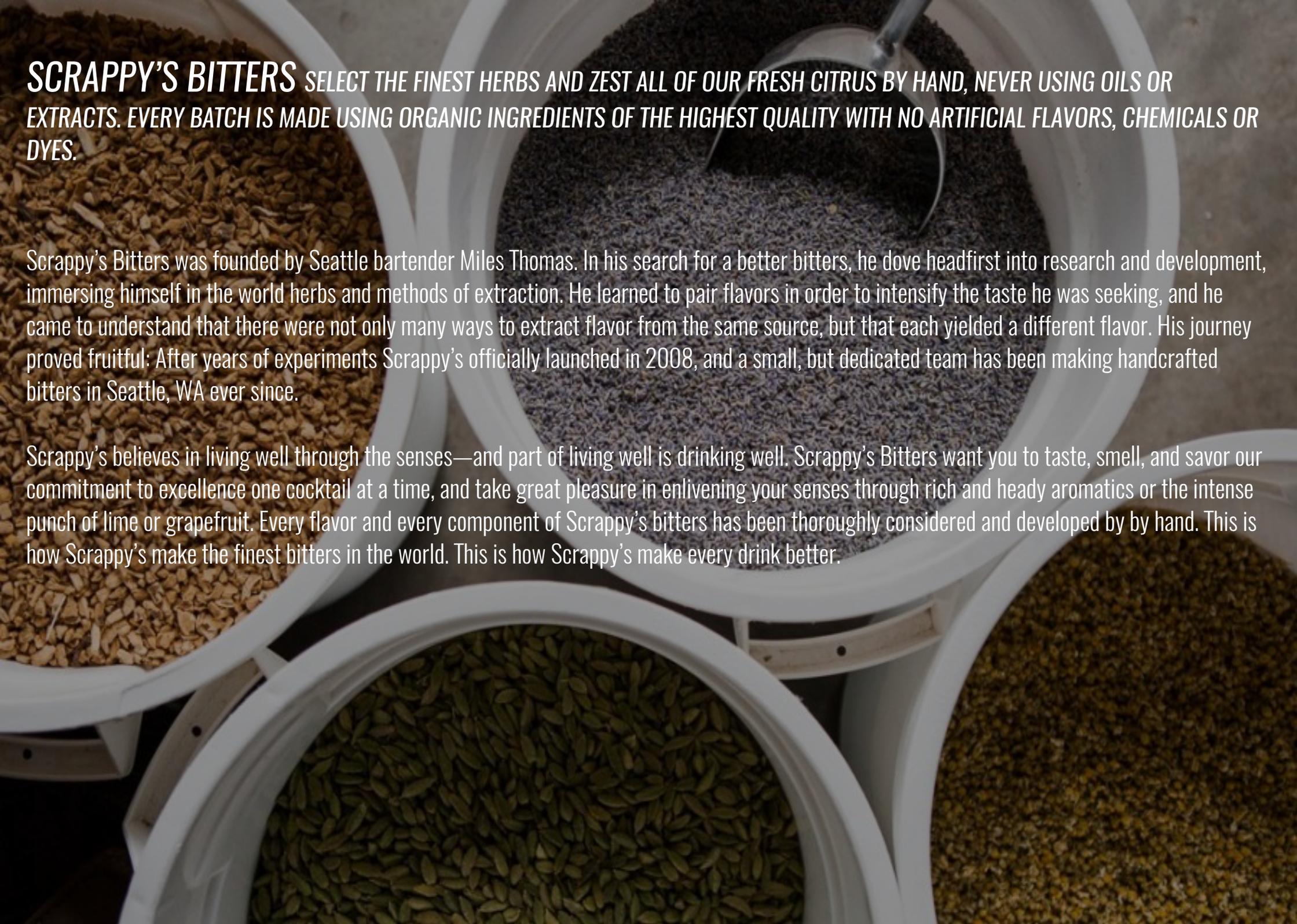
WEST 45

by WEST 45 — CURATORS OF CRAFT
SPIRITS, ELIXIRS, BITTERS FROM
THE PACIFIC NORTHWEST
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SCRAPPY'S BITTERS



SCRAPPY'S WAS FOUNDED ON THE SIMPLE IDEA THAT BITTERS COULD BE MADE BETTER. BY SELECTING THE FINEST INGREDIENTS POSSIBLE AND HOLDING EVERY BATCH TO THE SAME IMPECCABLE STANDARDS, SCRAPPY'S DELIVER A BOLDER, TRUER FLAVOR, MAKING THE BEST BITTERS FOR THE BEST BARTENDERS.



SCRAPPY'S BITTERS SELECT THE FINEST HERBS AND ZEST ALL OF OUR FRESH CITRUS BY HAND, NEVER USING OILS OR EXTRACTS. EVERY BATCH IS MADE USING ORGANIC INGREDIENTS OF THE HIGHEST QUALITY WITH NO ARTIFICIAL FLAVORS, CHEMICALS OR DYES.

Scrappy's Bitters was founded by Seattle bartender Miles Thomas. In his search for a better bitters, he dove headfirst into research and development, immersing himself in the world herbs and methods of extraction. He learned to pair flavors in order to intensify the taste he was seeking, and he came to understand that there were not only many ways to extract flavor from the same source, but that each yielded a different flavor. His journey proved fruitful: After years of experiments Scrappy's officially launched in 2008, and a small, but dedicated team has been making handcrafted bitters in Seattle, WA ever since.

Scrappy's believes in living well through the senses—and part of living well is drinking well. Scrappy's Bitters want you to taste, smell, and savor our commitment to excellence one cocktail at a time, and take great pleasure in enlivening your senses through rich and heady aromatics or the intense punch of lime or grapefruit. Every flavor and every component of Scrappy's bitters has been thoroughly considered and developed by by hand. This is how Scrappy's make the finest bitters in the world. This is how Scrappy's make every drink better.

AROMATIC BITTERS



SCRAPPY'S ANSWER TO THE CLASSIC AROMATIC BITTERS. THESE BITTERS WERE CREATED TO BE USED IN CLASSIC COCKTAIL RECIPES. THEY ADD BALANCE – AND A BIT OF SPICE – TO YOUR FAVORITE SPIRITS. THEY MAKE A KILLER BAR GINGER, TOO!

OLD FASHIONED

2 Oz Rye Whiskey
1/2 Oz Simple Syrup
1/8 Oz Cranberry Juice
1 Egg White
3-4 Dashes Scrappy's Aromatic Bitters
Stir and serve on the rocks with a lemon twist.



BLACK LEMON BITTERS

A "BLACK LEMON" IS AN EARTHY, SMOKY, SPICE COMMONLY USED IN MIDDLE EASTERN COOKING IS ACTUALLY A DEHYDRATED LIME. DESPITE NOT HAVING ANY ACTUAL "BLACK LEMON" IN THIS BITTERS, THE BRIGHT AND FRESH LEMON FLAVOR HAS RICH FLORAL NOTES AND DEEP EARTHY SPICES THAT ARE REMINISCENT OF THE "BLACK LEMON."



THE MONSIGNOR

2 Oz New Deal Portland 90 Vodka
1/4 Oz Maraschino
1/2 Oz Dry Vermouth
2 Dashes Scrappy's Black Lemon Bitters
Stir and strain into stemware.



CARDAMOM BITTERS

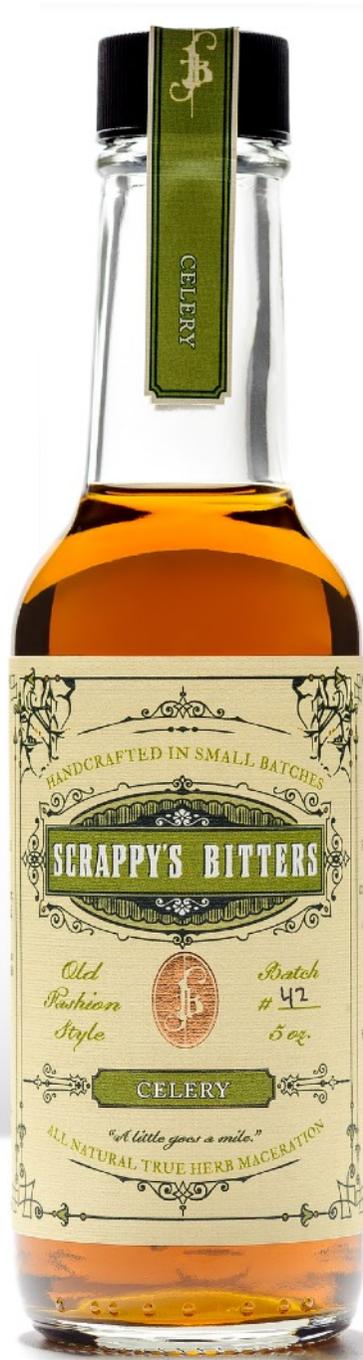
RELEASE THE PURE ESSENCE OF CARDAMOM BALANCED WITH DELICATE CITRUS. WHETHER CRAFTING A HEADY RUM PUNCH OR WISTFUL WARMING TODDY, CARDAMOM BITTERS ADDS A POTENT KICK TO YOUR MIX.



THE ELEGANT SPICE

1 1/2 Oz White Rum
2 1/2 Oz Fresh Grapefruit Juice
1/2 Oz Cointreau
1/2 Oz Dry Vermouth
1-2 Dashes Scrappy's Cardamom
Bitters
Squeeze of lime. Shake and serve
in a tall glass with ice. Garnish.

CELERY BITTERS



USING AN ANTIQUE RECIPE, SCRAPPY'S HAS INVOKED THE OLD WORLD FLAVORS OF A NINETEENTH CENTURY BAR. NOW YOU CAN DO THE SAME WITH A TOUCH OF CELERY SEED ACCENTED WITH HINTS OF CITRUS .



THE GREEN GLASS

2 Oz New Deal 33 Portland Dry
Gin
1/2 Oz (Ransom) Dry Vermouth
1/2 Oz ST. Germain
1-2 Dashes Scrappy's Celery
Bitters

Squeeze one lime wedge, stir over
ice and serve up with a lemon
twist.

CHOCOLATE BITTERS

ORGANIC-TOASTED CACAO NIBS BRING THIS BLEND TO LIFE AND, WITH JUST A HINT OF SPICE AND OAK, IMPARTS THE ESSENCE OF CHOCOLATE INTO ANY DRINK. TRULY A NECESSITY IN ANY WELL-STOCKED BAR.

PERFECT

2 Oz Russian Vodka
1/2 Oz Dry Vermouth
1/2 Oz Sweet Vermouth
1/4 Oz Licor 43
2-3 Dashes Scrappy's Chocolate
Bitters
Stir over Ice and serve up with
a lemon twist.



FIREWATER BITTERS

FIREWATER HABANERO TINCTURE IS SCRAPPY'S FIRST OFFICIAL NON-BITTERS PRODUCT RELEASE. PERFECT FOR ADDING CLEAN SPICE AND HEAT TO ANY DRINK OR DISH WITHOUT COMPROMISING THE INTEGRITY OF THE BASE INGREDIENTS, THIS FIREWATER HABANERO TINCTURE BALANCES THE HEAT OF HABANERO PEPPERS WITH DELICATE FLORAL NOTES, AND SUBTLE SWEETNESS. USE SPARINGLY, AS THIS TINCTURE IS EXTREMELY SPICY.



THE BOLLINGER

2 oz gin

1 slice muddled cucumber

2 lemon wedges muddled

1/2 Oz yellow chartreuse

simple syrup to taste

1 dash Scrappy's Firewater

Tincture Bitters

Shake and strain over ice.

THE ORIGINAL LAVENDER BITTERS

SCRAPPY'S FLAGSHIP BLEND. SCRAPPY'S ARE THE ORIGINATORS OF LAVENDER BITTERS. BRIGHT, SWEET, YET REMARKABLY WELL ROUNDED. SCRAPPY'S CAPTURED SPRING IN A BOTTLE WHICH ALLOWS YOU TO PLACE THE SOUL OF THE LAVENDER FLOWER IN A GLASS. BRIGHT, SWEET.



LUSTY LADY

2 Oz Gin
1/2 Oz Lime Juice
1/2 Oz Simple Syrup
1/8 Oz Cranberry Juice
1 Egg White
2-3 Dashes Scrappy's Lavender Bitters
Shake until frothy and serve up with brandied cherries.



ORANGE BITTERS

A CRAFT BAR STAPLE FOR OVER 150 YEARS. SCRAPPY'S ORANGE BITTERS CONTINUES THE TRADITION WITH THIS UNIQUE BLEND OF BRIGHT, FRESH AND BITTER ORANGES, HERBS, AND SPICES.

MARTINEZ

2 3/4 Oz Ransom Old Tom Gin
1/4 Oz Sweet Vermouth
1/4 Oz Maraska Maraschino
3-4 dashes Scrappy's Orange Bitters
Stir and serve up with a orange twist





ORLEANS BITTERS

SCRAPPY'S ORLEANS BITTERS IS A NEW ORLEANS STYLE BITTERS. WITH A FRESH BOUQUET AND STRONG ANISE TASTE COMPLIMENTED BY NOTES OF CITRUS, CINNAMON, AND A BITTER FLORAL FINISH, THIS BITTERS IS PERFECT FOR YOUR SAZERACS, VIEUX CARRES, AND EVERYTHING IN BETWEEN.



SAZERAC

3 Oz rye whisky
3/4 Oz simple syrup
3-4 dashes Scrappy's Orleans
Bitters

Stir and strain into a chilled
glass with an absinthe rinse.
Garnish with a lemon peel.

“ONLY THE BEST GETS BOTTLED”



EACH BOTTLE IS .5 OZ. IN CAPACITY AND 6-8 DROPS FROM EACH BOTTLE EQUALS 1-DASH FOR YOUR COCKTAIL.



“EXOTIC FLAVORS” MINI-SET CONTAINS FOUR STIMULATING FLAVORS, UNIQUELY HANDCRAFTED BY SCRAPPY’S BITTERS. THIS IS THE PERFECT STARTER GIFT FOR THE HOME OR COMMERCIAL BARTENDER. CONTAINS: LAVENDER, CHOCOLATE, CARDAMOM, AND GRAPEFRUIT.

“CLASSIC FLAVORS” MINI-SET CONTAINS FOUR STIMULATING FLAVORS, UNIQUELY HANDCRAFTED BY SCRAPPY’S BITTERS. THIS IS THE PERFECT STARTER GIFT FOR THE HOME OR COMMERCIAL BARTENDER. CONTAINS: ORANGE, AROMATIC, ORLEANS AND CELERY.

SCRAPPY'S BITTERS IS THE FIRST NEW AMERICAN BITTERS COMPANY TO COMMERCIALY PRODUCE HANDCRAFTED BITTERS. "OUR FOCUS; TO CREATE BITTERS USING NEARLY ALL ORGANIC INGREDIENTS OF THE HIGHEST QUALITY WITH NO ARTIFICIAL FLAVORS, CHEMICALS, OR DYES, ALL WHILE RESPECTING SUSTAINABILITY, AND CONTRIBUTING TO OUR COMMUNITIES IN THE PROCESS. EVERY COMPONENT OF OUR BITTERS HAS BEEN THOROUGHLY CONSIDERED AND DEVELOPED BY HAND."



MILES THOMAS, CREATOR/OWNER OF SCRAPPY'S BITTERS, HAS A PASSIONATE COMMITMENT TO THE ART AND HISTORY OF THE COCKTAIL AND TO THE CRAFT OF BAR TENDING. SCRAPPY'S WANTED TO CREATE A LABEL THAT SPOKE TO THAT HISTORY AND CRAFTSMANSHIP, AND DECIDED TO INTEGRATE SOME ART DECO-INSPIRED ILLUSTRATIONS DONE BY DELISLE MERRALL INTO THE DESIGN AND FINISH IT OFF WITH A BEAUTIFUL COPPER FOIL. EACH LABEL HAS IT'S BATCH NUMBER HANDWRITTEN IN TO FURTHER COMMUNICATE THE UNIQUENESS OF THIS HAND-CRAFTED PRODUCT.

*uniquely
Oregon*

*hand
crafted*

artisanal

spirits

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Oregon

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