





A brief Scrappy's history



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.



The Scrappy's mission



Scrappy's Bitters 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, we deliver a bolder, truer flavor, making the best bitters for the best bartenders.

We 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.

We process and bottle our natural ingredients in one location and number every batch after meticulous inspection. We believe the only way to make bitters better is to make them by hand, and that's what we do.



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.

FEATURED RECIPES

Martinez

2 ¾ oz old tom gin, ¼ oz Cynar, ¼ oz Maraschino, 3 to 4 dashes of Scrappy's orange bitters, stir and serve up with an orange twist



Our flagship blend. We are the originators of lavender bitters. Bright, sweet, yet remarkably well rounded. We captured spring in a bottle which allows you to place the soul of the lavender flower in a glass.

FEATURED RECIPES

The Lusty Lady

2 oz gin, ½ oz lime juice, ½ oz simple, 1/8 oz cranberry juice, one egg white, 2 to 3 dashes of Scrappy's Lavender bitters, shake until frothy and serve up with brandied cherries



Intense, fresh organic lime is the forgotten element in many drinks. You'll discover what you've been missing once you experience the flavor.

FEATURED RECIPES

Frog Leg

2 oz Rye, ½ oz Cynar, ¼ oz Amaro Nonino, ½ oz dry vermouth, stir and serve up, then float 3 to 4 dashes of Scrappy's lime bitters on top of the drink



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.

FEATURED RECIPES

Perfect

2 oz russian vodka, ½ oz dry vermouth, ½ oz sweet vermouth, ¼ oz Liquor 43, 2-3 dashes of Scrappy's chocolate bitters

SCRAPPY'S BITTERS

Products



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.

FEATURED RECIPES

The Elegant Spice

1½ oz white rum, ½ oz fresh grapefruit, ½ oz cointreau, ½ oz dry Vermouth, 1 to 2 dashes of Scrappy's cardamom bitters serve on the rocks



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!

FEATURED RECIPES

Old Fashioned

2oz Rye Whiskey, ½ oz Simple syrup, 3-4 Dashes Scrappy's Aromatic Bitters, Serve on the rocks with a lemon twist



The natural bitterness of grapefruit zest mingled with gentian. You'll find an endless variety of uses for this age-old flavor, now with a modern twist.

FEATURED RECIPES

San Pedro

2oz Silver tequila, ¼oz Dry vermouth, 1/8oz cointreau, 2 to 3 dashes of Scrappy's Grapefruit bitters, stir serve up with a lime twist



Using an antique recipe, we 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.

FEATURED RECIPES

Green Glass

2 oz gin, ½ oz dry vermouth, ½ oz St. Germaine, squeeze one lime wedge, 1 to 2 dashes of Scrappy celery bitters, and serve up with a lemon twist



newest releases



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. It should be noted to exercise care in handling, and use very sparingly, as this tincture is extremely spicy.

FEATURED RECIPES

The Bollinger

2 oz gin
1 Slice Muddled Cucumber
2 Lemon Wedges Muddled
1/2 oz Yellow Chartreuse
Simple Syrup to Taste
One good dash of Scrappy's Firewater Tincture
Strain and Serve over Ice



Scrappy's Orleans Bitters is the newest product release to this line of classic bitters flavors. Orleans 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.

FEATURED RECIPES

Sazerac

3 oz. rye whisky
3/4 oz. simple syrup
3-4 dashes of Scrappy's Orleans bitters
Stir and strain into a chilled glass with an absinthe rinse
Garnish with a lemon peel



newest releases



A "Black Lemon" is an earthy, smoky, spice commonly used in Middle Eastern cooking, and contrary to what the name suggests, is actually a dehydrated lime, but the name of the spice was a mistranslation from Arabic to English ages ago. 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," hence the name.

FEATURED RECIPES

Monsieur

2 oz. vodka
1/4 oz. Benedictine
1/4 oz. Maraschino
1/2 oz. dry vermouth
2 dashes of Scrappy's Black Lemon Bitters
Stir and strain into stemware



**seasonal*

Seville Orange is the classic winter citrus. With more depth and complexity than a traditional orange, Scrappy's Seville Orange Bitters is reminiscent of marmalade and comforting winter spices with subtle floral notes. Made from fresh Seville Orange peel, this bitters is hyper-seasonal, only available in the winter, and is the perfect bitters for your holiday food and beverage applications.

FEATURED RECIPES

Sevillanos

2 oz Bulleit Rye
1/2 oz Maraschino
1/2 oz Green Chartreuse
3 - 4 dashes of Scrappy's Seville Orange Bitters
Stir and serve up with a lemon peel



10 oz Bottles



Scrappy's Bitters is now offering our bar staple flavors Aromatic and Orange in larger 10 oz bottles. Perfect for high volume professional bartenders, commercial kitchens, or the avid home enthusiast - and at a better price per oz.



Limited Release



Celebrating 10 years of perfecting the craft, Scrappy's Bitters developed and released the extremely limited Bergamot Special Reserve 10 year Anniversary Blend. This exclusive one-time release is limited in stock and will never be recreated again. Extremely floral, perfume-y, the essence of Bergamot - very delicate and yet very complex at the same time.



Mini Sets



This is the perfect gift or introduction to the Scrappy's Bitters range for the home or commercial bartender. Designated into two varieties containing four 0.5oz mini dropper bottles each – the “Essentials” set Contains four stimulating flavors, uniquely handcrafted and essential to the versatility of any good bar, while the “New Classics” set contains four innovative expressions that have become new classics in the contemporary cocktail landscape. There are even recipes written on the back of each box to get your creative juices flowing.

The Essentials Mini Set (Red color) Contains: Firewater Tincture, Aromatic, Orange, and Chocolate // The New Classics Mini Set (Teal color) Contains: Lavender, Black Lemon, Cardamom, and Orleans.



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