



*Fee Brothers*

# MOLE BITTERS

A rich, intricate blend of chocolate, spices and warmth.

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Introducing Fee Brothers' groundbreaking Mole Bitters, an innovative cocktail enhancer that embodies sustainability through upcycling. These bitters derive their sumptuous flavors from cacao fruit juice, imparting delightful hints of coffee and clove, alongside a gentle, warming heat. What sets this product apart is its pioneering approach to upcycled ingredients (cacao fruit juice), marking a significant milestone for Fee Brothers and offering eco-conscious mixologists a flavorful choice for elevating their craft cocktails.



## DEMASIADO TARDE

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TAYLOR FALCONE

SWAN DIVE, ROCHESTER, NY, USA

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1.5 oz tequila reposado

.75 oz espresso

.5 oz Anch Reyes Chili Liqueur

.5 oz Bigallet China-China

.25 oz simple syrup

4 dashes Fee Brothers  
Mole Bitters

*Shaken.*

*Served up.*

*Garnish w/flamed orange peel.*

## LA BALDORIA

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CJ LOISCANO

THE REVELERY, ROCHESTER, NY, USA

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2 oz. Four Roses Small Batch

.5 oz. Averna

.25 oz. Suze

.25 oz. Benedictine

Absinthe rinse

3 dashes Fee Brothers  
Mole Bitters

*Flamed orange garnish.*

*King cube.*

## TREY DAY

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EDWIN AGRÓN

COMPAN TRATTORIA, FAIRPORT, NY, USA

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2 oz. Plantation X.O.

.5 oz Averna

.5 oz Sweet Vermouth

1 dash Fee Brothers Black  
Walnut Bitters

2 dashes Fee Brothers  
Mole Bitters

*Garnish w/ an expressed  
orange peel.*