



SCRAPPY'S SELECTS THE FINEST HERBS AND ZEST OF ALL 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 OF HERBS AND METHODS OF EXTRACTION. SCRAPPY'S OFFICIALLY LAUNCHED IN 2008, AND SCRAPPY'S BITTERS IS THE FIRST NEW AMERICAN BITTERS COMPANY TO COMMERCIALY PRODUCE HANDCRAFTED BITTERS.



SCRAPPY'S BELIEVES IN LIVING WELL THROUGH THE SENSES—AND PART OF LIVING WELL IS DRINKING WELL. SCRAPPY'S 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 AROMATICS OR THE INTENSE PUNCH OF LIME OR GRAPEFRUIT.



"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."





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.



COMPLETE SET OF SCRAPPY'S BITTERS

## 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  
½ oz Simple Syrup  
⅛ 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

1 ½ oz White Rum  
2 ½ oz Fresh Grapefruit Juice  
½ oz Cointreau  
½ oz Dry Vermouth  
1-2 Dashes Scrappy's Cardamom Bitters

Squeeze of lime. Shake and serve in a tall glass with ice. Garnish.



## 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 ½ oz White Rum  
2 ½ oz Fresh Grapefruit Juice  
½ oz Cointreau  
½ 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 Gin  
1/2 oz 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  
½ oz Dry Vermouth  
½ oz Sweet Vermouth  
¼ 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. SPICY.



### THE BOLLINGER

2 oz Gin  
1 slice muddled cucumber  
2 lemon wedges muddled  
½ oz Yellow Chartreuse  
simple syrup to taste  
1 Dash Scrappy's Firewater Tincture  
Bitters

Shake and strain over ice.  
Garnish with cucumber wheel.

## GRAPEFRUIT BITTERS

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.



### SAN PEDRO

2 oz Silver Tequila  
½ oz Dry Vermouth  
⅛ oz Cointreau

3-4 Dashes Scrappy's Grapefruit Bitters

Stir and serve up with a lime twist.



## 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.

## LIME BITTERS

INTENSE, FRESH ORGANIC LIME IS THE FORGOTTEN ELEMENT IN MANY DRINKS. YOU'LL DISCOVER WHAT YOU'VE BEEN MISSING ONCE YOU EXPERIENCE THE FLAVOR.



### LOKOKI

2 oz Vodka  
½ oz Simple Syrup  
½ oz Dry Vermouth  
Muddled Cucumber  
1 Egg White

3-4 Dashes Scrappy's Lime Bitters

Shake and serve up with an orange twist.





## 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  $\frac{3}{4}$  oz 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  
¾ 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.





EXOTIC FLAVORS MINI-SET CONTAINS SCRAPPY'S INNOVATIVE EXPRESSION OF FOUR UNIQUE VARIETIES OF BITTERS. HANDCRAFTED BY SCRAPPY'S BITTERS, THIS IS THE PERFECT STARTER GIFT FOR THE HOME OR COMMERCIAL BARTENDER. CONTAINS: LAVENDER, CHOCOLATE, CARDAMOM, AND GRAPEFRUIT.

## “ONLY THE BEST GETS BOTTLED”

EACH BOTTLE IS .5 OZ.(15ML) IN CAPACITY  
6-8 DROPS FROM EACH BOTTLE IS EQUAL TO 1-DASH  
FOR YOUR COCKTAIL.

SCRAPPY'S INCLUDES A RECIPE FOR EACH FLAVOR  
ON EVERY BOX.



CLASSIC FLAVORS MINI-SET CONTAINS SCRAPPY'S OWN UNIQUE INTERPRETATION OF FOUR TIME-HONORED VARIETIES OF BITTERS. HANDCRAFTED BY SCRAPPY'S BITTERS, THIS IS THE PERFECT STARTER GIFT FOR THE HOME OR COMMERCIAL BARTENDER. ENJOY! CONTAINS: ORANGE, AROMATIC, ORLEANS AND CELERY.





WEST 45

by WEST 45 — CURATORS OF CRAFT SPIRITS, ELIXIRS, BITTERS FROM THE  
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