



BADASS
BITTERS

DIY
COCKTAIL
BITTERS KIT



History of Bitters

Bitters fill a unique niche in medicine, food, and drink history. The story begins with the alchemical arts in ancient Egypt and ends in America in a cocktail glass.

The ancients made the first bitters by extracting the healing (and flavor) qualities of flowers, peels, seeds, barks, and herbs through an infusion process using wine and, later, distilled alcohol.

The Chinese and Egyptians focused on healing and made ancient medicines using plants to infuse their healing qualities. Europeans used alcohol to infuse botanicals to make early medicines developing the first vermouths, gins, and other alcohol-based treatments.

Bitters proliferated in 19th-century America. Americans had hundreds of varieties, sometimes labeled patent medicines such as tinctures and tonics.

Bitters became part of the mixed drink with the rise of the professional bartender and introduced a new type of drink called the cocktail. The word “cocktail” with its definition was first published in 1806 in an upstate New York newspaper, “...a stimulating liquor composed of spirits of any kind—sugar, water, and bitters”.

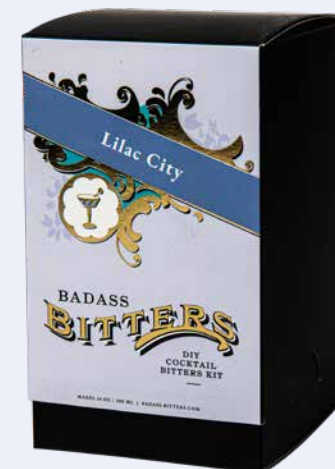
Some makers added dangerous, poisonous substances to bitters—morphine, opium, or cocaine (yes, a famous cola drink containing cocaine began as bitters). Thank goodness that in 1906, the U.S. passed The Pure Food and Drug Act. These consumer protections ended false claims and advertising.

By the early twentieth century, cocktail culture flourished, and bitters became the secret sauce in classic cocktails. Today, you become the alchemist-mixologist with our Badass Bitters DIY educational kit, infusing and making bitters. Badass.



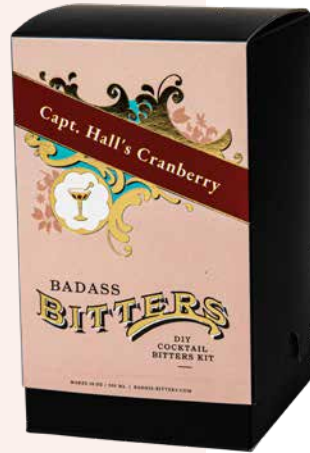
Lilac City

From Boston Commons to Spokane’s Manito Park, John Duncan came in 1912, planting the seed of Spokane becoming the Lilac City. Little did he know how well the flowers pair with gin and vodka. Our kit blends the Essence of Asia’s ancient flower with citrus, vanilla, and lavender –flavors that bring your libations to full bloom. Fancy that!



Capt. Hall's Cranberry

In 1816, Capt. Henry Hall was the first to cultivate cranberries on Cape Cod. Little did he know that in 125 years, cranberry with vodka and lime would become the coastal fave, Cape Codder. Our kit blends cranberry with botanicals complimenting all spirits, from rums and whiskies to gin and vodka. Add a few drops to your Martini or Manhattan.



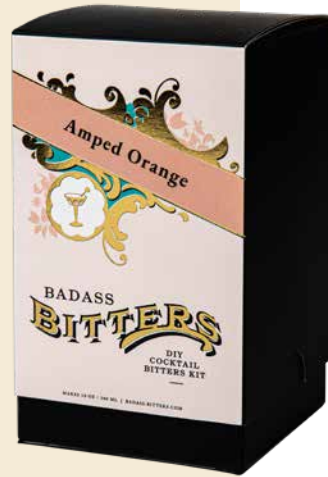
Spokane House Aromatic

In 1809, explorer David Thompson visited the confluence of two rivers, the Spokane and Little Spokane. He found what the indigenous peoples had known for centuries, a landscape rich in plants and wildlife. Our kit blends the prairie sage of the inland NW with an earthy blend of peppery spice and hints of citrus to enhance whiskies, rum, and mezcal.



Amped Orange

What's not to like about ORANGE, especially in a cocktail? We amped the flavor with additional dried citrus, allspice, clove, and cardamom. Our Amped Orange Badass Bitters are a great compliment to any spirit. Begin by adding a few drops to a favorite drink and let the experimenting begin.



Apple Spice

American as apple pie? Before apples went into pies, early Americans made the first native liquor, apple brandy. Our kit harkens back to the days of the apple-licious tippie. Enjoy the balance of baking spices with apple. This flavor combo is a winning addition to whiskey, rum, and any aged spirit. Add a few dashes to your hot toddy.



Collections




The Places We Go Collection

Lilac City | Spokane House Aromatic | Capt. Hall's Cranberry



Winter Collection

Capt. Hall's Cranberry | Amped Orange | Apple Spice

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