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AMATHUS
DRINKS TO THE WORLD

BITTERMENS ORCHARD STREET CELERY SHRUB



£11.20

SKU: CSBICE

Categories: Bitters, Cocktail Ingredients

Avery and Janet Glasser started making bitters in 2007. Since 2009, they've been a Delaware S Corporation. They started making the Xocolatl Mole bitters while living in San Francisco, created the Hopped Grapefruit and Tiki while living in New York City, and formulated the Boston Bittahs when they moved to Boston. Bittermens, Inc. was formed to promote a positive cocktail culture and to bring the Bittermens Bitters to market.

Celery, apples and vinegar combine to create liquid harmony in this unique shrub blend. The experts at bittermens gathered inspiration from the pickle vendors of orchard street in New York city's lower east side and the result is a briny flavour that perfects the bloody mary, tequila drinks and martinis.

Just add a few dashes of celery shrub and you will have a whole new kind of drink.