



BITTERMENS ELEMAKULE TIKI BITTERS

£12.80

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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.

A taste of the islands. We recommend adding a dash to libations served in shrunken heads, volcanoes and miniature ceramic Moai.

These bitters were inspired by one of the new garde of Tiki legends: Brian Miller. He asked if Bittermens ever considered making Falernum, a cordial filled with the spices of the West Indies. Since they werent cordial makers at the time, they decided to see if it was possible to create a bitter designed with tiki cocktails in mind.

The formulation takes into account the contributions from both the Eastern (Polynesia) and Western (Caribbean) schools of tropical cocktails.

