



A Strong Foundation

The building blocks of any great cocktail need to stand up to the base spirit itself; if you decide to put a beautiful spirit in the same glass as sub-standard mixtures, you are doing both it and your customer a great disservice. So instead, look to these fine products the next time you add to your menu—you and your guest will not be disappointed!

by Emily Coleman



Bit by Bit(ters)

Just because you only need a few drops of bitters for a drink doesn't mean you should sacrifice quality—after all, as we all know, a couple dashes of bitters can make or break a cocktail. Solely sourced from natural ingredients, **Berg & Hauck's Bitters** are made in the Bavarian Alpine region in Germany, an area with a bounty of herbal extracts. Made in small batches and with an extra slow maceration time, its line includes: Aromatic, Orange, Celery, Creole, Lemon and Jerry Thomas—an expression dedicated to the famous bartender that has notes of cloves, angostura bark and cinnamon. Having a hard time choosing? The brand even offers a kit with several of its bitters—something for everyone and every drink.



www.berg-and-hauck.com