



DFB
CO
111

DASHFIRE BITTERS

CITRUS BITTERS

CITRUS COLLECTION Using fresh citrus rind is the only way to truly capture the aroma and vibrant natural aromatics found in citrus. Without it, other bitters are left with candied qualities of citrus and none of the aromas fresh citrus provide, leading to a limited flavor spectrum. Working with fresh rind is a time-consuming endeavor, but one that we consider worthwhile.

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MADE IN THE USA - net. vol. 3.4oz.(100ml)



ORANGE

Most people are surprised to find out that we make two types of orange bitters. Once you try them both you realize very quickly why we do. This formula leans heavily on the orange rind itself making this an orange bitters that can be utilized in both gin and whiskey cocktails.

LEMON

This lemon bitter is carefully crafted to highlight the more elegant character of this citrus varietal. Lemon's delicate nature requires a careful maceration process to avoid oxidation and create the perfect lemon flavor.

GRAPEFRUIT

This unique grapefruit bitter was developed to draw out the aroma of fresh grapefruit but also to celebrate the pithy texture and dryness that is a hallmark of grapefruit. Not too much and not too little is the secret to this balanced grapefruit bitter.

LIME

Lime is yet another challenging bitter to make due to its sensitivity but is also very rewarding when done right. By taking a few extra measures in maceration we are able to get the perfect blend of aromatic and bitter qualities..