

Coffee Pecan Bitters



Doc Elliott's Coffee Pecan Bitters are the perfect enhancement to your favorite bourbon, rye, rum, whiskey, tequila, or Irish Whiskey cocktail. It is especially good with Old Fashioned and Manhattan style drinks.

The flavor profile of *Doc Elliott's Coffee Pecan Bitters* is bitterness and spiced coffee on the front, quickly followed by pecan, with notes of dark chocolate as the bitterness rapidly fades. The finish is coffee, pecan, and chocolate.

For recipes and more: www.docelliott.net or scan:

Batch #

Shake Well

TTB ID# 1356919

Non Beverage Alcohol Product

INGREDIENTS: Water, Alcohol, Coffee Beans, Pecans, Cacao, Natural Flavors, Spices and Bittering Agents

GO TEXAN.

Vol. 5 oz. ABV: 32.4%

Here are some cocktail recipes: