

Doc Elliott's Mixology™ Bitters

Doc Elliott's Mixology™ Bitters is the result of my years of creating cocktail flavorings such as syrups, infusions and, yes, bitters. All are complex and unique. Each is produced by hand from natural ingredients creating the perfect addition to your craft cocktails.

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 particularly good with Old Fashioned and Manhattan style drinks. Continue Reading...

Olive Bitters



Do you love Martinis? Whether you prefer Gin or Vodka, you're going to love *Doc Elliott's Olive Bitters*. Continue Reading...

Actually Bitter Orange Bitters



Doc Elliott's Mixology™ Actually Bitter Orange Bitters are the ideal balancing act! The intense flavors of citrus and orange, and a wonderfully long bitter finish provide the flawless addition to your cocktails. Just a few drops elevate your most amazing cocktails to consummate symmetry with that superb hint of citrus. Continue Reading...

Ask for Doc Elliott's Mixology™ Bitters at your favorite Liquor store. In San Antonio ask at Alamo Liqueurs. In Dallas head over to Pogo's Wine and Spirits. Or Shop now.

Cheers!

Coffee Pecan Old Fashioned



This Old Fashioned is best described as a bite of pecan pie, a taste of coffee, a nibble of dark chocolate, and a sip of fine bourbon. Always a hit at the events and pop-ups we've done, it is one of my personal favorites. Simple to make, you can easily adjust the sweet/bitter balance. I prefer a high rye bourbon with this cocktail, but you should use your favorite.

The flavor profile of *Doc Elliott's Mixology™ Coffee Pecan Bitters* is bitterness and spiced coffee on the front, soon

followed by pecan with notes of dark chocolate as the bitterness rapidly fades. The finish is coffee, pecan, and chocolate. For this reason, we use agave, which is fructose, bringing sweet to the beginning then quickly fading, making it the perfect complement to our *Coffee Pecan Bitters* in our Coffee Pecan Old Fashioned,

Ingredients:



- 2 oz. Bourbon
- 5-6 Dashes *Doc Elliott's Coffee Pecan Bitters*
- 1/2 – 1 barspoon Agave Nectar – to Taste
- Orange peel for garnish

Directions:

1. Chill a single Old Fashioned glass with ice and water
2. Combine all of the ingredients, except the garnish, in a mixing glass with ice and stir to chill
3. Strain into chilled glass with fresh ice
4. Express the orange peel over the drink and float the peel

Cheers!

Dirty Cajun Martini



Where the dirty martini meets the Cajun martini: Hendrick's Gin, dry vermouth and pickled jalapeno juice. Guaranteed to tickle your tongue.

- 2 oz. Hendrick's Gin
- $\frac{1}{2}$ oz. dry vermouth
- $\frac{1}{4}$ oz. pickled jalapeno juice
- 1/2 – 1 dash Doc Elliott's Olive Bitters to taste

1. Chill cocktail glass with ice and water
2. Add all ingredients to shaker
3. Shake well with ice 10 – 15 sec.
4. Strain into chilled glass
5. Garnish with jalapeno stuffed olive or jalapeno spear

Cheers!
