



BITTERMENS XOCOLATL MOLE BITTERS

SKU: CSBIX14.6

Dark, earthy chocolate notes paired with cinnamon and other warm spices. Inspired by the classic Mole sauces of Mexico, this bitter was originally designed to pair with aged tequila, but we have found that it works beautifully with aged rum, bourbon and rye as well. We're big fans of putting 10 drops in an Old Fashioned or Manhattan.

