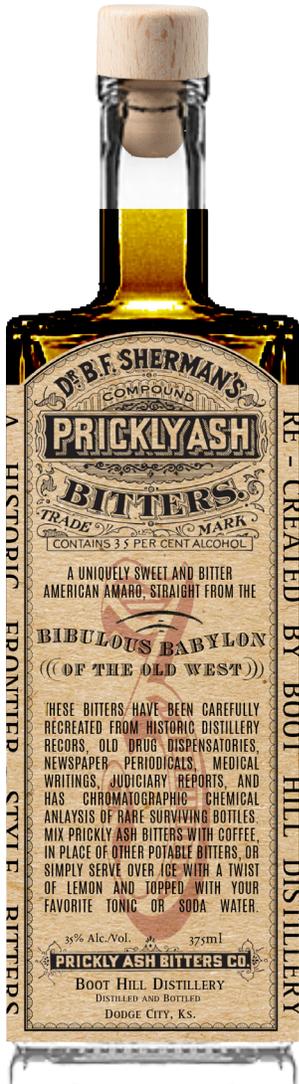


**BORN FROM A BARREL
FORGED IN THE DUST**



BOOT HILL DISTILLERY
501 W. Spruce St.
Dodge City, KS 67801
620-371-6309



BOOT HILL DISTILLERY PRICKLY ASH BITTERS

Prickly Ash Bitters – the company defunct and their product out of production since the 1910s – now finds a new life as uniquely sweet and bitter American amaro produced by Kansas’ only soil-to-sip distillery, Boot Hill Distillery. Featuring such unique botanicals as prickly ash bark, buchu leaves, senna, coriander, grains of paradise and cubeb peppers - Prickly Ash Bitters’ unique character and powerful burst of flavor is sure to spice up coffee, beef up a spritzer, or simply added to your favorite champagne.

NOSE: Earthiness with hints of root vegetables. Heavy pine and cooling menthol round out the end.

NEAT: Sweet sugar right up front followed by a powerful wallop of bitterness. Complex hints of mint and citrus dominate the center, followed by a slight numbing sensation across the tongue.

ON THE ROCKS: The addition of ice makes the Prickly Ash Bitters significantly brighter, and softens the intense hit of bitterness, forcing it to take a back seat to the complex notes of the other botanicals.

**375 ML
35% ABV**



BOOTHILLDISTILLERY.COM/PRICKLY-ASH-BITTERS

Boot Hill Distillery is owned by three western Kansas farmers. These multi-generation farms produce every single grain that Boot Hill Distillery uses to craft our world-class spirits. Our spirits are truly “soil to sip.” We grow, mill, mash, ferment, distill, and bottle 100% of our products, so from the moment the seed goes into the soil to the moment you pour our spirits into your glass, we’ve had full control. Combining our years of farming expertise with an obsessive eye for quality distillation, we ensure that every single bottle that you purchase from Boot Hill Distillery is among the highest-quality products available in the world.

Dodge City’s legacy was built on the ashes of the campfire and the footprints of a bar, and we’re proud to be continuing that legacy here at Boot Hill Distillery.