

DROPS OF MAGIC



STILLABUNT

STILLABUNT translates from classical Latin as a “small drop” generally of water, or a “tear” as small as it is miraculous

drinkstuff



01763 264 280



hello@drinkstuff.com



Stillabunt is the perfect name for our **Mixology Revolution**: just a few **small drops** are enough to imbue your drinks with something special.



BITTERS

Bitters are **concentrated** drink ingredients flavoured with botanicals for a bitter or bittersweet taste. As the name suggests, bitters add an element of bitterness, but they can also add a little sweetness and a touch of **complexity**: when combined, these features produce a beverage that is **infinitely more interesting**.

Adding this sensation to a flavour profile that's heavy on other primary tastes deepens its character, creating an ever **more attractive** and enjoyable **drinking experience**.

Available at

drinkstuff

Start believing
Magic is real





BITTERS COFFEE

The journey begins with the finest 100% Arabica coffee beans, which are activated at 90°C°.

Following filtration, we infuse with fruity hints of strawberry, orange and coconut, finishing with a flourish of bitter bark and roots.

Bean Fashioned

10ml ODK Tonka Bean Syrup • 50ml Bourbon •
15ml Frangelico • 10 drops Bitters Stillabunt
Coffee Bitters

Build in a glass.

Southern Sour

30ml ODK Amaretto Syrup • 30ml Peach liqueur •
25ml ODK Lemon Juice 100% • 10ml ODK
White Sugar Syrup • 8 drops Stillabunt Coffee
Bitters • 5 drops Stillabunt Magic Velvet
Shake and double strain.



BITTERS CHOCOLATE

The natural aroma of chocolate enriched with notes of vanilla and tonka bean, embellished with the bitter touch of cocoa and roots.

Scotchoco

50ml Blended Malt Scotch Whisky • 25ml ODK
Lemon Juice 100% • 15ml ODK Orgeat Syrup •
8 drops Stillabunt Chocolate Bitters • 3 drops
Stillabunt Magic Velvet

Shake and double strain.

Ciok, Si Beve

50ml Tequila • 20ml ODK Lime Juice 100%
• 20ml ODK Pineapple Puree • 8 drops
Stillabunt Chocolate Bitters • Top with soda
Add the first 4 ingredients to a shaker.

Shake and strain. Top with Soda.



BITTERS TONKA BEAN

Our Tonka Bean bitters instantly transports you to the depths of the Amazon rainforest.

A good compromise between sweetness and bitterness, it releases all the distinctive features of this magical legume: from heady vanilla flavours, with strong hints of chocolate and coffee, to perfumed magnolia and sandalwood notes, embellished with the bittersweet, nutty scents of almond and honey.

Tonka Daiquiri

50ml Rum • 15ml Honey • 25ml ODK Lemon Juice 100% • 5 drops Stillabunt Tonka Bean Bitters

Shake and double strain.

Tonka

20ml Rum Ambré • 20ml Red Vermouth • 20ml Campari • 8 drops Stillabunt Tonka Bean Bitters
Build in a glass.



BITTERS YUZU

A variety of Japanese citrus fruit, renowned for its unique taste: stringent like grapefruit, acidic like lemon, but with sweeter notes similar to a mandarin, followed by the depth of floral nuances, giving a great freshness to the finish. The uniqueness of Yuzu's scent will bring a hint of sophistication to your creations.

Yuzu Collins

50ml Gin • 20ml ODK Lemon Juice 100% •
10ml ODK Violet Syrup • 8 drops Stillabunt
Yuzu Bitters • Top with soda

Build in a glass.

Yuzu Tonic

50ml Gin • Top with Lemon tonic • Yuzu Bitters
Foam • Lemon zest

Build straight in a glass

For the Yuzu Bitters Foam, add 8 drops to 25ml water, and
8 drops Stillabunt Magic Velvet. Shake.



BITTERS BURLESQUE

Stillabunt Burlesque Bitters is characterized by the signature floral scent of hibiscus, with an acidic hint of red fruits and bitter, spicy notes. Lovers of freshness and full, punchy flavours will immediately be enchanted.

Burlesque Aperitivo

25ml Tequila • 50ml Pampelle • 20ml ODK Lime Juice 100% • 5 drops Stillabunt Burlesque Bitters • Top with Grapefruit soda

Build in a glass.

Burlesque Negroni

20ml Gin • 20ml Cynar • 20ml Campari • 6 drops Stillabunt Burlesque Bitters • 4 Mint leaves

Build in a mixing glass and strain.



BITTERS LICORICE

A perfectly balanced and versatile blend. The bittersweet aroma of licorice, with its orange and anise scents, gives strong balsamic notes and a full-bodied quality that does, however, not mask the bitter citrus notes that emerge strong on the finish.

Root Highball

40ml Vodka • 30ml Peach liqueur • 20ml ODK
Lemon Juice 100% • 10ml ODK White Sugar
Syrup • 10 drops Stillabunt Licorice Bitters •
Finish sparkling wine

Build in a glass.



BITTERS TIKI

A complex bitters dedicated to lovers of Caribbean blending, with exotic, spicy tones and hints of citrus sweetness.

Tiki Soda

50ml Spiced Rum • 25ml ODK Lime Juice 100%
• 15ml ODK Banana Syrup • 8 drops Stillabunt
Tiki Bitters • Soda

Shake the first 4 ingredients.

Strain and top with soda.

Italian Tiki

60ml Montenegro • 25ml Dark Rum • 25ml ODK
Lime Juice 100% • 15ml ODK Falernum Syrup •
60ml Pineapple juice • 10 drops Stillabunt Tiki
Bitters

Shake and pour.



BITTERS OAK SMOKE

Reminiscent of a peaty whisky, with woody, smoky notes. An excellent choice for recipes packed with personality!

Smoking Gentleman

50ml Bourbon • 12,5ml ODK White Sugar Syrup •
8 drops Stillabunt Unde Viginti Bitters • 5 drops
Stillabunt Oak Smoke Bitters

Build in a glass.



BITTERS DOC FIRE

Bitter and tangy, evocative of pepper and chili. These aromas are deftly balanced with a hint of papaya, which adds a touch of smoothness.

An elaborate bitters, intended for those with a taste for strong flavours and a sweet tooth to boot. An excellent enhancer for all types of mixing, but especially for fiery Latin American creations!

SPICY DOC

40 ml Tequila • 20 ml ODK Lime 100%

• 15 ml ODK Grapefruit Puree • 5 drops Stillabunt

Doc Fire Bitters • Top Pink Grapefruit Soda

Build



BITTERS LAVENDER

Bright, floral lavender, with piney hints of eucalyptus and soft, herbal, woody notes. The honeyed, sweet scents of this bitters will envelop your cocktail in its unmistakable bouquet.

For a freshness and elegance that will excite your tastebuds and caress your senses.

Lavender Sour

50ml Gin • 20ml ODK Lemon Juice 100% • 20ml ODK Lychee Puree • 8 drops Stillabunt Lavender Bitters • 4 drops Stillabunt Magic Velvet

Shake and double strain.

Lavender Sparkle

10ml ODK White sugar Syrup • 10 drops Stillabunt Lavender Bitters • 50ml Cognac • Top with Champagne
Build in a glass.



BITTERS VIGINTI UNUS XXI

The name evokes the 21 natural extracts selected to create this unique blend: vanilla, orange, coriander, cardamom and many more.

It can be used to enhance and intensify the flavour profile of your creations, balancing out the strength of spirits.

Spiced Sour

50ml Spiced Rum • 25ml ODK Lime Juice 100% •
25ml ODK Passion Fruit Puree • 35ml Pineapple
Juice • 6 drops Stillabunt Viginti Unus Bitters • 3
drops Stillabunt Magic Velvet

Shake and double strain.



BITTERS UNDE VIGINTI XIX

Unde Viginti tastes lighter and more fruity than Viginti Unus. Cherry is the main flavor, but also licorice, black cherry, anise, and mint leaves scents can be spotted.

Good Fasioned

50ml Whiskey • 25ml ODK Maple Syrup • 7 drops
Stillabunt Unde Viginti XIX Bitters

Build in a glass.



BITTERS VIOLET

The delicate and sweet scent of violets, perfectly balanced with a slightly bitter note. Ideal for lovers of cocktails with a sophisticated and floral touch.

Petal Fizz

50ml Gin • 25ml ODK Lemon Juice 100% • 15ml
ODK Orgeat Syrup • 7 drops Stillabunt Violet
Bitters • 7 drops Stillabunt Magic Velvet • Top
with tonic water

Shake and double strain all except tonic.



BITTERS HONEY

Our Honey Bitters is characterized by the typical sweetness of honey and a hint of orange that adds a slightly bitter aftertaste.

Enhanced by the tea aroma, which brings back herbaceous and woody notes, it perfectly encapsulates all the naturality of honey.

Honey Tony

50ml Tequila • 25ml ODK Lime Juice 100% •
15ml ODK Ginger Syrup • 7 drops Stillabunt
Honey Bitters

Shake and double strain.



BITTERS ORANGE

The unmistakable aroma of orange is enriched with notes of vanilla and chocolate, creating a perfect balance with the mildly tartness of the orange.

A unique blend to add a citrusy touch to your cocktails.

Ryveca Or

50ml Rye Whiskey • 20ml Sweet Vermouth •
20ml Campari • 6 drops Stillabunt Orange
Bitters

Build in a glass.