

# MOONDOG LATIN

## TASTING NOTES

**The 10 second sell:** The Moondog Latin bitters are recommended tequila, mezcal and “southern spirits” like pisco, rum, cachaca, and bourbon. Virtually any brown spirit benefits from her herbaceous, earthy character. Try with liqueurs, hot chocolate, french-press coffee, malted beverages like Ovaltine, and Louisiana chicory coffee.

## FRUIT

Flavour profile: In the case of the Moondog Latin, the “fruit” is the chili. Now, it’s important to note that not all chillies are piquant. Moondog’s “fruit” profile is made up of mild, floral and aromatic chillies – including the cascabel and guajillo varieties.

### HOORAY:

Try in a Garibaldi, Hotel Nacional or Clover Club

## BITTER

Flavour profile: The character of Moondog Latin’s “masala” is based on a combination of flavours from Mexico and Latin America. In this recipe, the bitterness is earthy and round, from a combination of roots and teas.

### HOORAY:

Try in a Whisky Smash, Margarita or Michelada

## SAVOURY

Flavour profile: Mexican oregano, lime leaves and citrus peels make up the zesty, savoury nature of this recipe, giving an intense “green” aromatic to mixed drinks.

### HOORAY:

Try in a Mojito, Sherry & Tonic, or Zero-Proof Iced Tea/Punch

## SPICE

Flavour profile: Mexico City’s “Mercado de San Juan” is an ultra inspiring place, from spices to fruit, chillies to people. The spice palate is based on the unique combinations smashed on a mole board, pulverized by hand each day, and profiles different regional cuisines from throughout Mexico.

### HOORAY:

Combine with Malagasy Chocolate bitters to create **Mole bitters** for any cocktail application

## TERROIR STORY

### Bienvenidos á México!

It’s no surprise that the Bittered Sling team loves Mexico – in the very beginning, suitcases of dried chillies were hooped back to Canada for this project. The name “Moondog” was co-owner Lauren’s pet name from Jonathan. The challenge: Jonathan had to create a story of eclectic flavour and diversity, inspired by Lauren and their love of Latin America. Moondog Latin bitters was born from this idea, and part of the original line up in 2010.

### Be creative:

We have provided some “HOORAY” moments here, but why not try it for yourself? Remember, a dash is a full distribution of the dropper, and we recommend 2 dashes for EACH serving.

### The terroir:

Mexico’s cuisine is simple – take simple ingredients like meat, fruit, vegetables, corn and beans, and make them taste sensational, based on the local spices and ingredients we have access to. Moondog Latin brings this idea to life for mixed drinks.

