Candelaria Cocktail Supply

Product Sheet (November/December 2026) [restaurant pricing / NON-RETAIL] [PRE-DISCOUNT]

Simple Syrups	***8 oz***	***750 ml***	
Our Classics			
Ginger Pear Simple	$10.00	$30.00	very versatile — works with gin, vodka, and whiskey
Sweet Potato Simple	$10.00	$30.00	sweet potatoes, smoked over pecan & maple
Strawberry Chipotle Simple	$10.00	$30.00	sweet with a touch of heat
Mint Simple Syrup	$10.00	$30.00	exceptionally strong mint simple syrup
Lavendar Simple	$10.00	$30.00	goes great with a variety of gin and vodka drinks and some bourbon
Ginger Snaps Simple	$10.00	$30.00	great with aged spirits, particularly whiskey and rum
Peppered Blackberry Simple	$10.00	$30.00	black pepper adds a slight kick to this classic blackberry syrup
Berries			
Strawberry Simple	$10.00	$30.00	perfect for smashes, margaritas, etc.
Raspberry Simple	$10.00	$30.00	goes well with vodka, gins, and brandies
BlueberrySimple	$10.00	$30.00	a one-of-a-kind Spring & Summer flavor
Blackberry Simple	$10.00	$30.00	a great Summer and early Fall flavor
Florals			
Jasmine Simple	$10.00	$30.00	intense flavor; specially balanced to reduce bitterness
Honeysuckle Simple	$10.00	$30.00	Spring time in the country, best with unaged spririts
Rose Simple	$10.00	$30.00	delicate but unmistakable rose flavor; great with gin & vodka
Lavendar Simple	$10.00	$30.00	goes great with a variety of gin and vodka drinks and some bourbon
Fruits & Vegetables			
Banana Simple	$10.00	$30.00	the most banana-y banana simple there is
Cherry Simple	$10.00	$30.00	made with dark cherries for a rich tastes
Mesquite-Grilled Pineapple Simple	$10.00	$30.00	fresh pineapple grilled over Texas mesquite — caramelized goodness
Prickly Pear Simple	$10.00	$30.00	A Texas classic from theTexas Hill Country
Smoked Paprika Simple	$14.00	$42.00	housemade paprika, smoked over orange & alder
Roasted Red Pepper Simple	$14.00	$42.00	fresh red bell peppers, roasted & blistered on cast iron
Ginger Black Pepper Simple	$10.00	$30.00	something special for exotic cocktails! Spicy yet subtle
Pineapple Black Pepper Simple	$10.00	$30.00	perfect for Spring & Summer Tiki drinks.
Fig Simple	$14.00	$42.00	the perfect complement to whiskey and rum cocktails
Spiced Cranberry Simple	$10.00	$30.00	perfect Fall & Winter simple for all types of cocktails
Spiced Cherry Simple	$10.00	$30.00	dark cherries and a variety of spices
Orange Simple	$10.00	$30.00	simple infused with loads of fresh orange zest
Herbs & Spices			
Mint Simple Syrup	$10.00	$30.00	exceptionally strong mint simple syrup
Peppermint Simple	$10.00	$30.00	the Holidays in a bottle!
Thyme Simple	$10.00	$30.00	a suprising but tasty addition to many cocktails
Rosemary Simple	$10.00	$30.00	pair with gin, vodka, tequila, many whiskeys, and sparkling wine/prosecco

Vanilla Simple	$10.00	$30.00	made from vanilla beans — no extracts here!		
Fun Stuff					
Peanut Butter Simple	$10.00	$30.00	made from house-roasted peanuts — tasty!		
Popcorn Simple	$10.00	$30.00	made from real popcorn!		
Apple Pie Simple	$10.00	$30.00	everything in an apple pie except for the crust — put into a bottle!		
Pumpkin Spice Simple	$10.00	$30.00	you know it's Fall when this arrives!		
Black Soy Simple	$10.00	$30.00	something different — who makes drinks with soy sauce? Pair with gin & vodka		
New Mexico Chili Pepper Simple	$10.00	$30.00	made with New Mexico chili peppers — simple syrup with a little heat		
Orgeats & Others	***8 oz***	***750 ml***			
Orgeat - French Almond Syrup	$10.00	$30.00	classic French almond syrup		
Orgeat - Pistachio	$10.00	$30.00	nutty and unique!		
Demerara+ Syrup	$10.00	$30.00	the classic, but with a 1-½:1 sugar-to-water ratio — great viscosity		
Shrubs	***8 oz***	***750 ml***			
Plum Habanero Shrub	$9.00	$27.00	made from Texas plums		
Peach Jalapeno Shrub	$9.00	$27.00	made from Texas peaches		
Apple Serrano Shrub	$9.00	$27.00	one-of-kind shrub -- innocent with a spicy bite		
Bitters	***2 oz***	***4 oz***			
Oak Aged Old Fashioned Bitters	$18.00	$35.00	classic aromatic bitters aged in a (small!) charred oak barrel		
Lemon Rhubarb Bittters	$18.00	$35.00	lemony with light, sweet accents		
Hibiscus Bitters	$18.00	$35.00	deeper, more intense flavor than other brands		
Lavender Bitters	$18.00	$35.00	great as either an aromatic or traditional bitters		
Asian Five Spice Bitters	$18.00	$35.00	The magic powder, made into bitters!		
Cherry Tobacco Bitters	$18.00	$35.00	a mellow yet deep flavor, perfect for Fall & Winter cocktails		
Vanilla Tobacco Bitters	$18.00	$35.00	rich and vanilla-y — goes well with aged spirits		
Maple Tobacco Bitters	$18.00	$35.00	a hint of maple syrup with the nostalgic nose of tobacco		
Garden Rosemary Bitters	$18.00	$35.00	hints of a bright Spring garden		
Smoked Tea Bitters	$18.00	$35.00	distinctive, bold, smoky flavor that reminds one of a campfire		
Chipotle Bitters	$18.00	$35.00	smoky and spicy — try a hint in a Margarita or other agave-based drink		
Spicy Bitters #9	$18.00	$35.00	8 types of peppers plus mace		
Grapefruit Bitters	$18.00	$35.00	an infustion of grapefruit and various spices & herbs		
Lime Bitters	$18.00	$35.00	sure, there's Orange Bitters, but have you played with Lime Bitters?		
Cucumber Bitters	$18.00	$35.00	crazy intense cucumber flavor		
Celery Bitters	$18.00	$35.00	perfect for adding accents to gin, vodka, and tequila drinks		
Texas Peach Bitters	$18.00	$35.00	captures one of the best things about Summer in Texas		
Garnishes					
Brisket-Stuffed Olives (16 oz)	$20.00		Castelvetrano green Italian olives stuffed with Texas beef brisket!		
Chorizo-Stuffed Olives (16 oz)	$20.00		Castelvetrano green Italian olives stuffed with Spanish-style aged chorizo		
Garlic-Stuff Olives (16 oz)	$20.00		Castelvetrano green Italian olives stuffed with marinated, roasted garlic		
Feta-Stuffed Olives (16 oz)	$20.00		Castelvetrano green Italian olives stuffed with marinatedfeta cheese		

Habanero-Stuffed Olives (16 oz)	$20.00		Castelvetrano green Italian olives stuffed with sweet pickled habaneros		
Anchovy-Stuffed Olives (16 oz)	$20.00		Castelvetrano green Italian olives stuffed with delightfully intense anchovies		
Because we use whole, fresh produce there are times when certain produslicess are out of season and, thus, unavailable once sold out.					
Save $1 per bottle with our Bottle Back Program. Ask us how!					
# Caring for Syrups & Garnishes					
### Refrigerate Syrups at All Times					
Our syrups are made on a weekly basis and do not contain preservatives. Some items, like our orgeats, may separate. Just shake to mix if this happens.					
### Keep Olives Refrigerated					
Our olives must be kept refrigerated, even prior to opening. **Typical shelf life, if refrigerated and unopened, is 6 weeks for brisket and chorizo olives.** **Once opened, olives should be used within 4 weeks.**					
# Discounts!					
### "Bottle Back Discount"					
Return our bottles to us and get a discount on your next order!					
Some of our bottles are occassionally hard to source at times, so you're helping us out. Plus, you save yourself some money and we all keep things out of the landfill.					
All bottles are inspected, washed, and sanitized prior to re-use.					