

*pink House Alchemy*



PRODUCT CATALOG

# Hello!

**PINK HOUSE ALCHEMY (pH) IS A COMPANY DEDICATED to taste experiences.**

Developed in a one-hundred-year old pink house, the alchemists founded this company through the love of food and flavor. Inspired by complementary patterns in roots, bark, fruits, herbs, and botanicals, pH works every day to find new and perfect connections between ingredients. Simple syrups, bitters, and shrubs are where the alchemists put these discoveries to the test. All products are made with organic, local, or responsibly sourced ingredients. For recipes and inspiration, visit us online at [PINKHOUSEALCHEMY.COM](https://pinkhousealchemy.com) or on Instagram [@pink\\_house\\_alchemy](https://www.instagram.com/pink_house_alchemy).

Browse the pages of this book to discover why Pink House products are so special.

## Table of Contents

SYRUPS	3
BITTERS	17
SHRUBS	21
COCKTAIL KITS	23
FRUIT GARNISH	26
CONTACT	27



# Syrups

(noun) a thick sweet liquid made by dissolving sugar and botanicals in boiling water; used as a flavoring additive in cocktails, coffee, sauces, and food.

## TABLE OF CONTENTS

Cardamom	5	pH Delight	13
Dark Cherry Grenadine	6	Sarsaparilla	14
Ginger	7	Simple Syrup	15
Hazelnut	8	Toasted Caramel	16
Herbalicious	9	Tonic	17
Hibiscus Rose	10	Vanilla Bean	18
Lavender	11	Winter Mint	19
Mexican Chile	12		

\*Ask about our seasonal varieties



## CARDAMOM

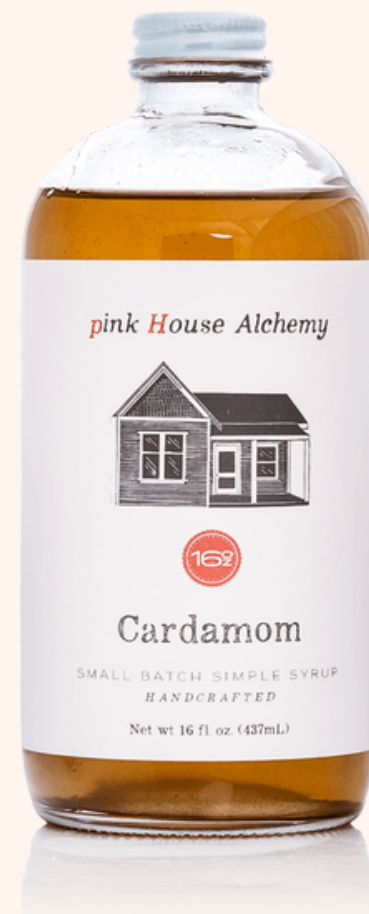
When we first smelled our Cardamom syrup, we knew we had something special. Cardamom, by nature, is spicy and sweet with a beautiful floral scent. We developed this syrup with its perfect partner (coffee) in mind. When Cardamom and coffee come together in one cup, magic is made.

### Ingredients:

Pure cane sugar, filtered water, cardamom seeds, cassia chips, vanilla beans, lactic acid

### Suggestion for use:

Cardamom Iced Coffee  
Pink House Original Daiquiri



## DARK CHERRY GRENADINE

We developed this syrup for the love of the classic cocktail “Pink Lady”, and the bittersweet Dark Cherry Mochas we indulge in sometimes. These simple drinks have the perfect balance of creamy and sweet, sour and tart. Most grenadine products on the market today do not use actual pomegranates. So, we made our own!

### Ingredients:

Pure cane sugar, filtered water, fresh cherries, pomegranate, vanilla beans, citric acid

### Suggestion for use:

Pink Lady (cocktail)  
Dark Cherry Mocha



## GINGER

Fresh pH Ginger Syrup is the perfect addition to almost any drink with almost any base spirit. We love our ginger syrup with bourbon and gin equally!

Ingredients:

Pure cane sugar, filtered water, fresh ginger root, dried ginger root, lactic acid

Suggestion for use:

Ginger Gin Radler

Ginger Lime Soda



## HAZELNUT

Not only is Hazelnut Syrup an obvious coffee partner, but also a favorite of our pastry chef friends. Our Hazelnut Syrup is rich and earthy with nothing artificial about the product or the taste.

Ingredients:

Pure cane sugar, filtered water, hazelnut extract, lactic acid

Suggestion for use:

Hazelnut Espresso Crepes

Hazelnut Coffee



## HERBALICIOUS

We wait until the first warm rain to begin gathering the herbs. Rosemary, mint, lavender, and thyme make their way steadily into our kitchen. For the rest of the Spring and Summer we find countless ways to sneak the floral herbaceous-ness into our treats. In lemonades and cocktails, drizzled into cookies and sorbets, spring herbs can be found everywhere.

### Ingredients:

cane sugar, water, lavender, fresh mint, fresh rosemary, fresh thyme, lactic acid

### Suggestion for use:

Herbalicious Lemonade  
Pineapple Rosemary Margarita



## HIBISCUS ROSE

We developed Hibiscus Rose with a light and floral flavor combination in mind. The hibiscus flower lends to a deep and earthy tone, while the rose adds complexity and aromatics. The combination of the two is more than perfect.

### Ingredients:

cane sugar, water, hibiscus flowers, rose petals, citric acid, malic acid

### Suggestion for use:

Strawberry Rose Cooler  
Hibiscus Rose Tea



## LAVENDER

Our Lavender Syrup bursts with spice, citrus, and mint aromas. Walk into Pink House production during lavender season, and you will be knocked over with the sweet smells. On those days, we are calm and happy as the essence of the peaceful herb circulating in the air does its job.

### Ingredients:

Pure cane sugar, filtered water, lavender flowers, lactic acid

### Suggestion for use:

Hummingbird Soda  
Lavender French 75  
Lavender Latte



## MEXICAN CHILE

Mexican Chile Syrup is made from the arbol chile. We chose these peppers for their bright hot taste and their distinct smokiness. Use this to make killer chile lime soda, a pH staff favorite. Or get creative in the kitchen and use Mexican Chile for curry dishes and barbecue sauces to add a sweet heat without making the sauce thicker.

### Ingredients:

cane sugar, water, chile de arbol, cassia chips, vanilla bean, citric acid

### Suggestion for use:

Mexican Chile Mocha  
Kicking Mule  
Chile Lime Soda



## PH DELIGHT

pH Delight is a flavor experience. Rich vanilla, spicy cinnamon, and earthy honey make this syrup a class of its own. This trifecta flavored syrup has been gracing the coffee mug since the early '90s. This syrup creates one of the most widely requested drinks and is without a doubt a classic.

### Ingredients:

cane sugar, water, honey, cassia chips, vanilla beans, vanilla extract, kosher salt

### Suggestion for use:

Honey, Vanilla, Cinnamon Latte  
Overnight Oats  
Campfire Old Fashioned



## SARSAPARILLA

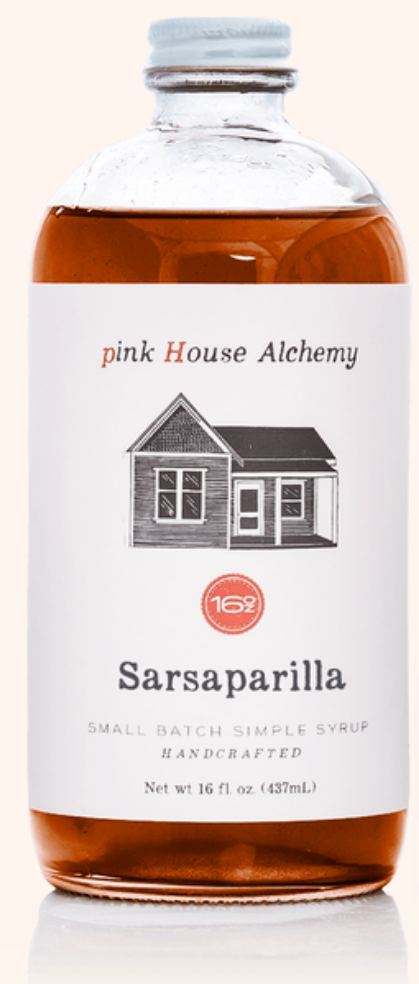
Sarsaparilla is a root that grows in the hills and forests of the Ozarks. It's naturally sweet with a distinctly earthy flavor. This root has been used for decades to make root beer.

### Ingredients:

cane sugar, water, sarsaparilla root, lactic acid

### Suggestion for use:

Cream Soda  
Sarsaparilla Old Fashioned





## SIMPLE SYRUP

Let's keep it plain and simple... Pink House Alchemy's Simple Syrup is exactly that. Sugar and water come together to make a diverse plain simple syrup that is shelf-stable for your home use. Use this in baking, coffee, tea, cocktails, mocktails, whatever you like to sweeten!

Ingredients: sugar, water

Suggestion for use:

Add 1 oz to sweeten drinks or replace equal parts of white sugar with simple syrup.



## TOASTED CARAMEL

Toasted Caramel syrup is more than sugar and water. When Toasted Caramel is in production everyone is on their guard. The sugar must be brought to the perfect temperature and color, if you step away for even one minute disaster can strike! Our method brings forth the warm nutty notes of the sugar cane and the color of its pure syrup.

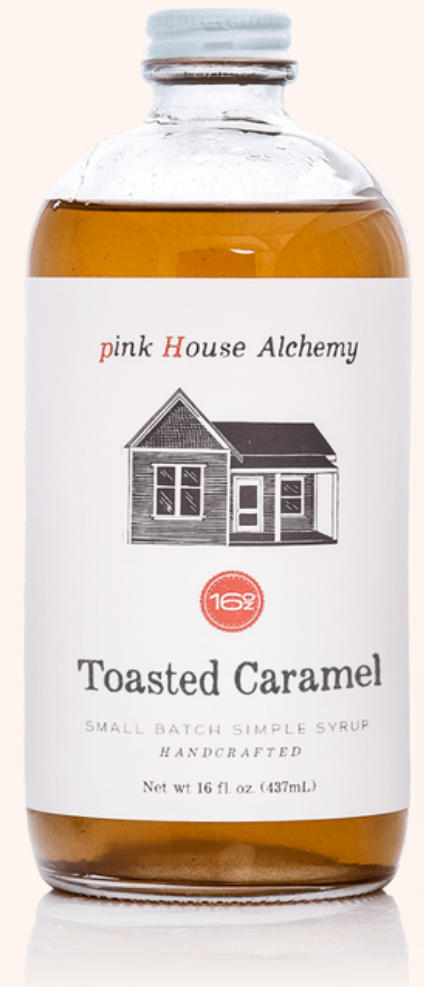
Ingredients:

cane sugar, water

Suggestion for use:

Toasted Caramel Coffee

Affogato



## TONIC

pH Tonic syrup won a 2021 Good Food Award! When we decided to make the perfect Tonic, the Pink House Alchemy team got together and picked our favorite gins. We worked hard to create a tonic that complemented and enhanced the botanical notes in each gin. Made from cinchona powder derived from the bark of a lime tree, pH Tonic even gives an acidic and citrus kick to your coffee. Sounds weird, we know, but it works!

Ingredients: cane sugar, water, lemongrass, limes, cinchona, citric acid

Suggestion for use:  
Pink House Martini  
Coffee Soda



## VANILLA BEAN

Our vanilla bean syrup is a labor of love. We bring in barrels of raw vanilla beans sourced from Madagascar and use every piece of every bean. We split them, scrape the insides, chop the outsides, and use a double filter process to create an added richness. All the fuss is worth it: we've found that there is some kind of magic in the agitation of the skin, bean by bean. Try it—we think you'll agree!

Ingredients:  
cane sugar, water, vanilla beans, vanilla extract, lactic acid

Suggestion for use:  
Vanilla Bean Latte  
Vanilla Bean Soaking Cake





## WINTER MINT

Winter Mint is fresh and light. A powerful bouquet of fresh peppermint, wintergreen, and spearmint is sure to awaken even the sleepest of winter hibernators. We love the partnership of cold winter months and minty cool flavors.

### Ingredients:

cane sugar, filtered water, peppermint, wintergreen, spearmint, peppermint extract, lactic acid

### Suggestion for use:

Peppermint Mocha

Mojito



# SEASONAL SYRUPS

Ask about our seasonal flavors!





## BLACKBERRY SAGE

We battled the bees and climbed through thicket and bramble for the thickest, ripest Ozark blackberries from Fayetteville's Neal Family Farms. The added earthy sage notes make this the perfect syrup for cocktails, lemonades, and ice cream toppings.

Ingredients: fresh blackberries, fresh sage, pure cane sugar

Suggestion for use:

Midnight Smash

Blackberry Sage Mocha

Blackberry Sage Iced Tea





## STRAWBERRY

Strawberry syrup is an ode to summers past of picking 5-gallon buckets full of strawberries at nana's house. This syrup filled with sunny sweet strawberries is the perfect way to start summer and allow your own childhood memories to come flooding back (with the help of a cocktail, of course).

### Ingredients:

pure cane sugar, filtered water, strawberry puree, citric acid, malic acid

### Suggestion for use:

Strawberry Lemonade

Strawberry Cream Soda





## PUMPKIN BUTTERNUT SPICE

This syrup is a warm and nutty nod to fall! It has all the familiar autumn spices in all the right places. Perfectly blended creamy pumpkin and savory butternut squash are complemented by maple, brown sugar and cardamom. This cozy concoction will surely make you exclaim, “I need a pumpkin spice latte!” No shame, it really is perfect. You can be as excited as we are.

### Ingredients:

cane sugar, water, pumpkin puree, butternut puree, cassia chips, cardamom seeds, brown sugar, maple extract, kosher salt, lactic acid

### Suggestion for use:

Pumpkin Spice Latte

Glazed Sweet Potatoes

Pumpkin Spice Old Fashioned



## Bitters

(noun) liquor that is flavored with the sharp pungent taste of plant extracts; used as an additive in cocktails.

## TABLE OF CONTENTS

Grapefruit	26
Honeysuckle	27
House	28
Sarsaparilla	29
Smoldered	30





## GRAPEFRUIT BITTERS

Fresh grapefruit bursts from the bottles with bitter tannins of grapefruit peel and earthy notes of gentian root.



## HONEYSUCKLE BITTERS

Light and floral, this bitter pulls its notes from grassy honeysuckle flowers and warm tones of chamomile.



## HOUSE BITTERS

A traditional bitter with added notes of cardamom, anise, and cinnamon.



## SARSAPARILLA BITTERS

Soft notes of the sweet sarsaparilla root come through overtones of bitter barks.





## SMOLDERED BITTERS

Smoky, spicy chipotle peppers compliment rich black currant fruit flavor.



## Shrubs

(noun) an acidulated syrup comprised of vinegar, botanicals, and sugar; a shrub syrup was once a means of preserving fruit long past its picking.

## TABLE OF CONTENTS

Ginger	23
Pineapple Rosemary	23



## GINGER SHRUB

Our Ginger Shrub embodies everything a shrub should be. The spice of the fresh ginger root with the complimenting apple cider vinegar is refreshing and encourages vitality.

Ginger Shrub is the perfect addition to any well-balanced cocktail and stands on its own as a shrub soda.

Ingredients: vinegar, filtered water, pure cane sugar, botanicals, and fruit

Suggestion for use:

Ginger Shrub Soda

Ginger Shrub Cocktail



## PINEAPPLE ROSEMARY SHRUB

Shrubs came into popularity at the turn of the century. Used to enhance the flavor of spirits, they are also an effective digestif and a noted “cure all”. Pineapple Rosemary Shrub is the perfect backdrop to a well-constructed cocktail to add acidity and fresh herb flavor.

Ingredients:

vinegar, filtered water, pure cane sugar, botanicals, and fruit

Suggestion for use:

Pineapple Rosemary Margarita



# Deconstructed Cocktail Kits

Our deconstructed cocktail kits include the pH products, in-house-made garnish, and a recipe card for some of our favorite cocktails!

## TABLE OF CONTENTS

Bee's Knees	24
Ginger Mule	24
Herbalicious Paloma	24
Kicking Mule	24
Hummingbird	24
Sarsaparilla Old Fashioned	24
Seasonal Kits	25



# Cocktail Kits

## Bee's Knees

- 16 oz bottle of Lavender syrup
- 4 oz Honeysuckle bitters
- 4 dehydrated lemon slices
- bee pollen lavender rimming sugar
- recipe card

## Hummingbird

- 16 oz Lavender syrup
- 4 dehydrated lemon slices
- package of lavender rimming sugar
- recipe card

## Ginger Mule

- 16 oz Ginger syrup
- 4 dehydrated lime slices
- recipe card

## Kicking Mule

- 16 oz pH Mexican Chile syrup
- 4 in-house dehydrated limes
- recipe card

## Herbalicious Paloma

- 16 oz Herbalicious syrup
- rosemary rimming salt
- 4 dehydrated grapefruit slices
- recipe card

## Sarsaparilla Old Fashioned

- 16 oz Sarsaparilla syrup
- 4 oz Sarsaparilla bitters
- 4 cardamom soaked cherries
- 4 dehydrated orange slices
- recipe card



# Fall/Winter Seasonals

## Cardamom Mulled Wine

- 16 oz Cardamom syrup
- 4 pieces of dehydrated citrus
- peppercorns, star anise, cinnamon stick
- recipe card

## Winter's Bane

- 16 oz Ginger syrup
- 4 dehydrated blood oranges
- 2 charcoal capsules
- recipe card

## Warm Hug Cider

- 16 oz pH Delight syrup
- 4 dehydrated apple slices
- cinnamon stick
- recipe card





## Dehydrated Fruit Garnish

In-house-made fruit garnish perfect for cocktails, mocktails, baked goods, and more.

Available in individual glass jars for resale or 50 piece bulk packaging.

Apple • Blood Orange •  
Grapefruit • Lemon • Lime



# Sign Up for a Wholesale Account

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We're so excited to have you as a customer! To get started with your Wholesale account visit the link below and fill out the form. Jared will reach out to you shortly after you submit the form. Talk to you soon!

<https://www.pinkhousealchemy.com/wholesaleform>

# Payment Method

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Credit Card on File

Your card will be charged when your invoice is made. Provide information once and you're done!

# Contact

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