

# MAP LAB COCKTAILS



**Catalogue - Autumn 2021  
Wholesale**



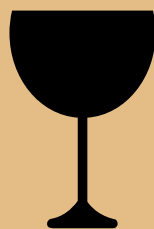


# MAPLAB

## Premium Bottled Cocktails

Welcome to MAP Lab – a collection of premium cocktails that have been meticulously crafted by our expert mixologists, using only the best quality ingredients and finest spirits from around the world. Each bottled cocktail is elegant, refined and classic, while also embracing unique and modern twists to keep things interesting.

MAP Lab creations are ideal for the cocktail connoisseur who wants to explore new possibilities, or for the novice who wants to experiment while knowing they're in the safest of hands. We're mixing up the mixology world when it comes to bottled cocktails and invite you to immerse yourself in the world of MAP Lab bottled cocktails with us.



Each MAP Lab cocktail has its foundations in a true classic, which our mixologist has then tweaked and perfected for an inimitable, distinctive and truly pleasurable drinking experience. We take our cocktails seriously so you can have the fun when the drink is poured.



 MAPLAB



# Maison Spritz

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Aperol, Campari, Prosecco and Soda Water.

To serve: Pour 100ml over ice and stir for 30 seconds. Serve in a wine glass or tumbler and garnish with a squeeze of orange wedge.

ABV: 9%

Sizes: 50ml/200ml/500ml

Price: £5.6/£10.4/£22.4



# Tsurai Martini #1

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It might seem pure and innocent, but there's a cheeky side to this cocktail you've yet to discover...

Subtle yet sassy, spiced yet floral, seductive and yet... saintly? Yes, that's right: behold our beautiful, blush-coloured and booze-free cocktail. Working on the premise that all of our creations are complex and perfectly balanced, we've combined a natural botanical base and some seductive spices for this delightful number. Ceder's Pink Rose is a non-alcoholic spirit that has the juniper notes that gin possesses, only it contains zero alcohol. Inspired by the floral notes of rose and hibiscus we've added rose petal essence to conjure the sensation of a summer garden in full bloom, then pepped up the concoction with cardamon and star anise shrub for that intoxicating warmth on the palate.

To serve: Pour into a Highball glass over ice and add a twist of lemon zest for that citrus zing. Or make the ultimate alcohol-free Martini by shaking over ice and straining into a chilled coupe.

ABV: 0%

Sizes: 500ml

Price: £20



# Maison Margarita #1

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The party has arrived, and it comes in Maison Margarita form.

There are some cocktails that just promise a good time – and one of these is undoubtedly the Margarita. Adding this Mexican classic to our repertoire was a no-brainer, and after painstaking experimentation we're confident that this agave-laced stunner rivals any tippie you'd find in Tulum. Premium Aged Tequila is mixed with citrus-sweet MAP blended orange liqueurs and our secret Maison sour mix. The result is a golden goddess of a cocktail that brings the sunshine of Mexico City to your lips with each sip. Consider this a one-way ticket to Margaritaville. Population = you.

To serve: Shake it, baby! Get the party started by giving your bottle and your booty a shake, then pour this liquid-gold cocktail over ice and either strain into a Martini glass or enjoy on the rocks with a twist of lime. Sombrero optional, guacamole + dip highly recommended.

ABV: 18%

Sizes: 200ml/500ml

Price: £12/£28









# Haibisukasu #1

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A myriad of fruity yet floral flavours blend with smokiness in this blooming gorgeous cocktail that sets the taste buds tingling.

The enchanting delicacy of the hibiscus flower is mirrored in the care taken to create our Haibisukasu #1 - a cocktail that allows the quality of the Nikka Days Japanese whisky to shine while also allowing the other elements to tease the senses. Sweet and floral while also revealing a tantalising tartness, the hibiscus and red berry merges with Maison sour mix to create a stunning symphony of flavours that does not disappoint. The showstopping element is the addition of MAP blended peated whisky, which threads a subtle smokiness throughout. Sour, smoky, sharp and sweet – can we get a hell yeah for the Haibisukasu?

To serve: Shake the bottle then pour the regal rouge liquid over ice into a highball or rocks glass. Heat things up by garnishing with a slice of fresh ginger, or simply amplify the flavours with orange zest.

ABV: 12%

Sizes: 200ml/500ml

Price: £12/£28



## Lost & Found #2

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Looking to celebrate? This indulgent cocktail boasts all the decadent richness of a boozy Christmas Cake, only in drinkable form.

For those occasions when you want a cocktail that's going to make you sit up and take notice – you've (Lost &) Found it. This drink is the Olivia Coleman of the MAP cocktail collection – it refuses to be defined, likes to surprise and won't be put into a box. Macallan Double Cask 12 year-old whisky ensures the first sip immediately hits the mark, coating the tongue with rich intensity. Pedro Ximénez adds a raisin sweetness, Amaro Montenegro lends botanical undertones and Maison blended bitters further tantalise and tease. The kicker? We've taken the liberty of aging the cocktails in oak barrels. You have to love those luscious layers of flavours.

To serve: Pour into a mixing glass filled with ice and stir until suitably chilled, strain into a chilled Martini glass and add a curl of orange zest or – for ultimate indulgence – garnish with a shining cherry.

ABV: 33%

Sizes: 200ml/500ml

Price: £14.5/£36



# Kanji in the Evening #1

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This beautifully distinctive cocktail paints your palate with a portrait of elaborately exotic worlds.

The Japanese whiskey may be the star in this ruby-hued cocktail, but it's the supporting acts that really make the show unmissable. Close your eyes, imagine the scent of cherry blossom on the evening air, the warm breeze on your cheek, the softness of a petal falling on your skin, and be transported to far-flung exotic lands. A burst of juicy gem-like pomegranate combines perfectly with the warmth of peppercorn and the herbal undercurrent of Chartreuse, all bolstered by the tantalising tones of MAP blended liqueur and Maison Sour Mix. Combine this intoxicating union with premium Japanese whisky and you have a nuanced cocktail that both delights and intrigues the senses.

To serve: Shake the bottle and pour over a rocks glass filled with ice, and then garnish with orange zest. Take a moment to breathe deeply and appreciate the myriad of scents in your glass, then sip with full appreciation of the moment.

ABV: 14%

Sizes: 200ml/500ml

Price: £12/£28



# Wild Fashioned

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We've endeavoured to summon a trip to the Caribbean with every sip of this rich rum-fuelled delight.

Turquoise waters lapping against a Caribbean coastline, rustling palms, sun-warmed sugarcane and the indescribable pleasure of drifting into afternoon slumber while swaying in a hammock... all the sensations that are conjured with each sip of this teasingly tropical cocktail. Wild Rooibos tea lends its fragrant, earthy sweetness perfectly to the punch of premium rum, fusing with Angostura bitters for that additional intriguing complexity. To evoke the charm of the Caribbean even further, we've included earthy molasses flavoured brown sugar that give the cocktail an intensity that's deeper than your tan after two weeks in St Lucia.

To serve: If you can't beach them, join them... with rum. Serving this beauty in a hollowed-out coconut would be excellent but if that's not possible then simply stir over ice and garnish with an orange twist to really get those flavours popping.

ABV: 37%

Sizes: 50ml/200ml/500ml

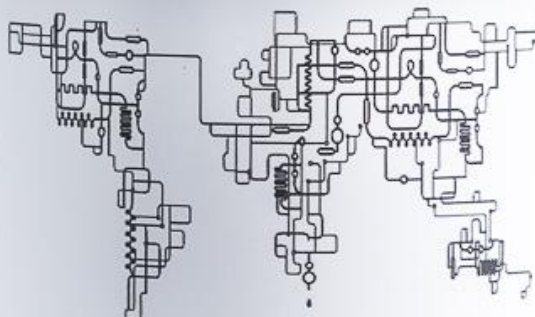
Price: £6/£12/£30







MAP  
Espresso Martini



MAPLAB

500ml

**Bottled Cocktail**  
Premium vodka, blended coffee  
liqueur, espresso, vanilla extract

Alc. 25%

# MAP Espresso Martini

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For anyone who wants a cocktail that's going to wake them up and then f\*\*k them up – we've got you covered.

It's hard to top a classic, so we decided to keep things simple and bring you this much-loved cocktail with just a hint of MAP refinement. Our version has all the exquisite elements of the original: espresso for that caffeinated kick we've come to love; velvety coffee liqueur for a sexy sweetness with a side of sass, and then the pow of premium vodka that pulls it all together and really make it an eye-opener. However, we've gone a step further in espresso-ing ourselves and added a touch of vanilla extract, just to make it a little naughtier. Rich, dark, seductive, and it will keep you up late into the night... what more could you ask for?

To serve: Pour into a shaker with a cube of ice, shake it like you mean business, then fine strain into a Martini Glass. Garnish with three coffee beans for luck and toast to all the adventures the night may bring...

ABV:	25%
Sizes:	50ml/200ml/500ml
Price:	£6/£12/£28



# Barrel Aged Mezcal Negroni #1

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They say don't mess with a classic. To those people we simply reply... have you tried our Barrel-Aged Mezcal Negroni?

We've taken the Italian Count's adored aperitif and given it some South of the border swagger. Mezcal is tequila's sassier sister – barrel-aged for bags of flavour, it's got a smokiness that is both alluring and packs a punch when combined with the bitterness of Campari and Antica Formula. By working directly with mezcal producers in Mexico every season, we discover the finest ingredients that ensures the best possible version of this twisted classic.

To serve: Stir over ice and garnish with lime zest – each satisfying sip will be elevated by the citrus zing.

ABV:	26%
Sizes:	50ml/200ml/500ml
Price:	£7.50/£16/£36



# Maison Bourbon Old Fashioned

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For a true taste of the Southern states come on down to Kentucky: the land of moonshine, horse-racing and – of course – bourbon.

The robust richness of this classic cocktail is achieved by combining Kentucky Bourbon and Angostura Bitters with the smooth, sweet and earthy taste of molasses-flavoured brown sugar. This is a cocktail to sip and savour. Roll the libation around your mouth, let the essence of syrupy molasses coat your tongue, and feel the warming tingle as it settles into your stomach.

To serve: Pour this cocktail over ice and garnish with a twist of orange. Best enjoyed in your rocking chair on the porch, listening to Blue Grass music while watching the sun go down.

ABV:	37%
Sizes:	50ml/200ml/500ml
Price:	£6/£12/£30







## Into the Woods #2

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This cocktail invites you on an expedition to South America as you've never experienced it before.

Let us be your guide on this tour for the taste-buds as we voyage through Guyana, the Caribbean and Mexico. Smooth and punchy Wood's Old Navy Rum would still allow gunpowder to ignite if they got mixed, and that's the power we're bringing to this cocktail. It's made using some of the finest sugarcane in the Caribbean, which lends it its inimitable richness. Chilli-infused Ancho Reyes creates a spike of heat, we add herbal Amaro Montenegro, and finish with whisky barrel-aged bitters. A cocktail for all the adventurous souls out there.

To serve: Stir over ice and garnish with an orange twist to really get those flavours sparking.

ABV:	42%
Sizes:	50ml/200ml/500ml
Price:	£7/£14.5/£36





# Maison Negroni

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We let the flavours do the talking when it comes to our traditional house classic...

The not-so-humble Negroni originated in Florence over a century ago and is still one of the world's favourite cocktails. It's one of those seductively simple recipes – equal parts gin, Campari and sweet vermouth. Which means it's all about the balance, the quality of ingredients, and a dash of mixology magic. A beautiful deep amber hue, this adored aperitif is the perfect pre-dinner tippie, or simply when you want to add a dose of la dolce vita to your day. We believe we've done it justice here – we hope you agree.

To serve: If you can't find a sunny Italian square then simply pour this cocktail, close your eyes and you'll be transported to Piazza della Signoria. Serve with a curl of orange zest, twisting it over the glass first so the perfume settles.

ABV:	27%
Sizes:	50ml/200ml/500ml
Price:	£6/£12/£28









# MAP Manhattan

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Reach dizzying heights of sippable sophistication with our version of this iconic classic.

The Manhattan cocktail became popular in the 1870s, thanks to its inspired combination of whiskey, sweet vermouth, bitters and of course, that essential Maraschino cherry. We've done very little to alter it because – why would we? Rye Whiskey, Punt es Mes and Angostura Bitters are expertly balanced to deliver the rich, sweet, dry and bitter notes that makes this one of the best cocktails ever served. It's strong, it's stylish, it's not going anywhere - it's the Jaguar E-type of the cocktail world.

To serve: Stir over ice cubes for 30 seconds, discard the ice and pour your chilled classic into a Martini glass. Garnish with a Maraschino cherry. Best enjoyed while learning on a piano in a smoky New York bar.

ABV:	40%
Sizes:	50ml/200ml/500ml
Price:	£6/£12/£30



# MAP Mezcal Old Fashioned

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We invite you to come take a little trip down Mexico way with a twisted classic that's only for the adventurous.

Take the plunge and join us South of the border with our reimagined version of a much-loved classic. The smooth, sophisticated Old Fashioned is given an audacious revival by substituting bourbon for aged mezcal. Turns out this sultry spirit is the perfect partner for deep, earthy molasses flavoured brown sugar and Angostura Bitters. The resulting union is rich, sweet and smoky - be warned, you might find it hard to turn back.

To serve: Pour over ice cube, stir for 30 seconds and serve in rock glass. Garnish with nothing but lime zest and an appreciation for quality.

ABV:	37%
Sizes:	50ml/200ml/500ml
Price:	£8.50/£17.5/£41.5





# MAP Vesper Martini #1

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Consider this your license to thrill. James Bond may not have known the true way to mix a Martini, but he redeems himself with the creation of the Vesper.

A classic Martini uses gin or vodka – this hybrid combines both. Named after Vesper Lynd, the seductive double-agent born ‘on a very stormy evening’, the power of the spirits is delicately balanced with a splash of Lillet. Much like the woman herself, Vesper isn’t messing around. It’s as crisp as Bond’s tailoring, as clean as M’s enunciation, and – much like Q’s gadgets – never gets boring. Vesper means ‘evening’ in Latin, and we can’t think of a better time to enjoy our perfectly executed version.

To serve: Stir with ice cubes until startingly cold, discard ice and pour into a chilled martini glass. Garnish with a twist of lemon. Drinking at a roulette table or while crashing an Embassy soirée is optional.

ABV:	35%
Sizes:	50ml/200ml/500ml
Price:	£7/£14.5/£26.5







# MAP Rum Old Fashioned

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A Cuban twist on the classic - when you know, you know. And if you've yet to enjoy the delights of a Rum Old Fashioned, now is the time to do so.

The spirit, vibrancy and pure energy of Cuba is perfectly captured in our reinvented classic cocktail. Havana is home of retro cars, beautiful colonial-era architecture, swaying palms... and rum. We've taken the latter and combined it with Angostura Bitters and deep, rich, earthy molasses favoured brown sugar. It's simple and gloriously effective. Could a cocktail get more laid-back? We don't think so.

Hear the Latin American dancing on the breeze.

To serve: Pour over ice, stir and garnish with an orange twist. If you don't have a desire to salsa dance after a couple of these, something's wrong.

ABV:	37%
Sizes:	50ml/200ml/500ml
Price:	£6/£12/£28



Netflixs  
Original #1



MAPLAB

500ml

**Bottled Cocktail**

Gin, Amaro Di Angostura,  
Maraschino, orange bitters

Alc. 37%

# Netflixs Original #1

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A little bit sweet, a little but naughty, complex and sure to keep you on your toes... the stuff all great dates are made of.

Gin, Amaro di Angostura, Maraschino and orange bitters cosy up together to create a cocktail that we consider the ultimate date-night drink. A kick from gin, a cheeky pucker of sweetness from cherry, plus that rich warming cinnamon and liquorice from Amaro di Angostura make this a drink to take time over – rushing never got you anywhere, did it? Or hey, maybe you're treating yourself to a night of self-care and want a cocktail to chill to. In which case, the Netflixs Original is just as satisfying solo as to share.

To serve: This is a cocktail to have Netflixs and chilled. Stir over ice, strain and pour into a Martini glass. Garnish with an orange twist for a perfect pairing.

ABV:	37%
Sizes:	50ml/200ml/500ml
Price:	£6/£12/£36



# Pedro and the Mexican

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Latin American flair and the soul of the Mediterranean are united in this fiesta-fuelled cocktail.

Everyone's favourite fun-time Mexican spirit gets an intense hit of rich fruit from Spanish sherry in this celebration of different cultures and countries. Olmeca Tequila and El Puerto Pedro X Sherry are caught in a feisty embrace, and sparks are flying – especially with the addition of aromatic orange bitters. Pedro and the Mexican is a cocktail that takes you from those sunny days to sultry nights with a seductive ease.

To serve: Stir over ice and garnish with a squeeze of lime wedge, making sure to glide the lime around the rim of your glass before drinking.

ABV:	31%
Sizes:	50ml/200ml/500ml
Price:	£7/£14.5/£36



 **MAPLAB**



# Takehara 1894

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True masters of their craft deserve to be honoured, and this is our tribute to the 'Father of Japanese Whisky'.

This cocktail pays homage to Masataka Taketsuru – the chemist, businessman and visionary who founded the Japanese Whisky industry. Born in 1894, he was the first Japanese ever to master how to make whisky and went on to found Nikka Whisky. In dedication to these achievements this cocktail focuses on Nikka from the Barrel, which we've then paired with dry sherry and orange bitters. Elegant, sophisticated, complex – we hope we do the great man and his legacy justice.

To serve: Stir over ice and strain into a Martini glass. Garnish with an orange zest and toast to Takehara. Kanpai!

ABV:	44%
Sizes:	50ml/200ml/500ml
Price:	£10/£24/£57.5







# The Stormzy

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When it comes to quaffable cocktails for the 21st century, we're pretty sure this takes centre stage.

At first sip, The Stormzy is intense, powerful, and has an addictive Maraschino sweetness. Wait a moment though, as it lingers on the palate with a commanding whisky finish and a slight herbal bitterness. Our interpretation of the Manhattan has a Japanese twist thanks to the exceptional Nikka Days whisky, which we combine with Punt es Mes, Maraschino and cherry bitters. A multi-dimensional modern classic.

To serve: Pour over ice cubes, stir for 30 seconds and strain into a chilled Martini glass. Garnish with a Maraschino cherry which you'll guard with your life – it will be sensational at the finale of the cocktail when it's soaked up the booze.

ABV:	34%
Sizes:	50ml/200ml/500ml
Price:	£8.5/£17.5/£41.5



# Tsuta Fairytales #1

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A curious concoction that seems almost too good to be real...

This enchanting cocktail is sure to delight and surprise in equal measure. Taking the ever-popular element of the official 'British Aperitif, we have combined bittersweet botanical spirit Kamm & Sons with Apricot Brandy and Angostura Bitters, and then added an unexpected twist. Suntory Toki harnesses new distillation methods from the Suntory Distillery, and trust us when we say it's not one to miss. The result is a charismatic cocktail that effortlessly blends the convivial joy of an English garden party with the exotic allure of the Far East.

To serve: Pour over a large ice cube, stir for 30 seconds and serve. Prepare to be whisked away to new realms of drinking delight.

ABV:	41%
Sizes:	50ml/200ml/500ml
Price:	£7.5/£17/£40



# The Smoke Barrel #1

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Southeast Asia and the American South combine in this arresting fusion of East meets West.

An Old Fashioned – but in a striking new style. Our alternative American favourite takes smooth and mellow Premium Kentucky Bourbon, whiskey barrel aged bitters, and adds an opulent flourish with Cherry Heering. Known for its legendary appearance in the Singapore Sling, Cherry Heering lends its luxurious flavour, depth and intercontinental panache to make this a perfectly executed and rather more exotic twist on the classic.

To serve: Pour into a mixing glass, quick stir over ice and serve in Martini glass. Don't forget to garnish with a plump cherry to truly emphasise the indulgence of this cocktail.

ABV:	34%
Sizes:	50ml/200ml/500ml
Price:	£7/£14.5/£35



# The Perfect Passion

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If you're going to pick your poison, then make sure it's done with passion.

Prepare for a lesson in the art of seduction as you succumb to the temptations of this rouge sensation. Red is the colour of danger, and this could be true when it comes to the lure of our vibrant vodka-based concoction. Juicy raspberry adds its pucker of sharpness to exotic passionfruit, mixing with Maison Sour mix for a fruity, juicy flavour reminiscent of childhood pick & mix. It all becomes alluringly adult with the addition of MAP blended liqueur and, of course, the clean kick of premium vodka. Like any successful temptress, this lures you in with a first sip and then dares you to have just one more...

To serve: Prepare to pucker up! Fill your highball glass with ice, then show this cocktail a little action by shaking and pouring your Perfect Poison into the glass. To garnish, get creative with half a juicy passionfruit, or pop a perfectly formed raspberry on the top.

Prices and available sizes on request.



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