

MAPLAB COCKTAILS



Wholesale Catalogue
Spring 2022



BOTTLED COCKTAILS

Featured in

GQ VOGUE

"Each elegant and refined libation has a unique, modern twist, and promises to take your taste-buds on a trip around the globe using only the finest quality ingredients" - VOGUE.



Premium Bottled Cocktails

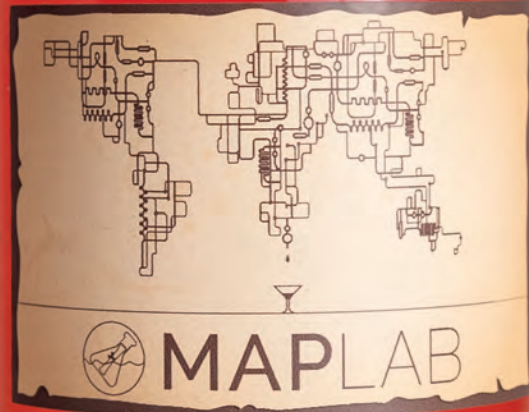
Welcome to MAP Lab – a collection of premium cocktails that have been meticulously crafted by our expert mixologists, using only the best quality ingredients and finest spirits from around the world. Each bottled cocktail is elegant, refined and classic, while also embracing unique and modern twists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



Haibisukusu
#1



500ml

Bottled Cocktail

Alc. 12%

Nikka Days, red berry & hibiscus,
Maison sour mix and MAP blended peated whisky

Haibisukasu #1

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.





Wild
Fashioned



MAPLAB

500ml **Bottled Cocktail** Wild Rooibos, Premium Rum, Angostura Bitters, earthy molasses flavoured brown sugar Alc. 37%

Wild Fashioned

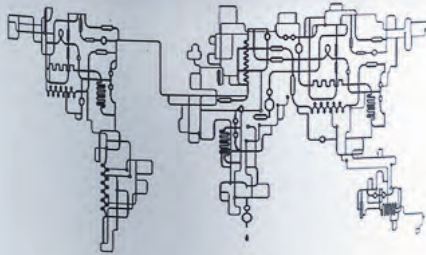
We've endeavoured to summon a trip to the Caribbean with every sip of this rich rum-fuelled delight.

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.



MAP
Espresso Martini



MAPLAB

500ml

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

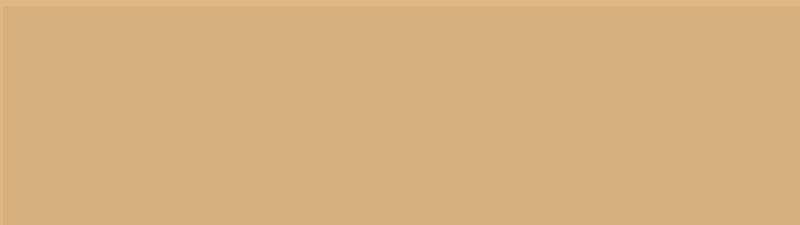
Alc. 25%

MAP Espresso Martini

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...





Barrel Aged
Mezcal Negroni #



MAPLAB

500ml

Bottled Cocktail
Mezcal, Antica Formula,
Campari

Alc. 26%

Barrel Aged Mezcal Negroni #1

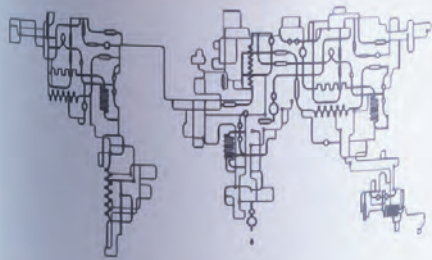
They say don't mess with a classic. To those people we simply reply... have you tried our Barrel-Aged Mezcal Negroni?

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.



MAP Bourbon
Old Fashioned



MAPLAB

500ml

Bottled Cocktail
Bourbon, Angostura Bitters,
brown sugar

Alc. 37%

Maison Bourbon Old Fashioned

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.



Maison
Negroni



MAPLAB

500ml

Bottled Cocktail
Gin, Sweet Vermouth,
Campari

Alc. 27%

Maison Negroni

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.





MAP
Manhattan



MAPLAB

500ml

Bottled Cocktail
Rye Whiskey, Punt e Mes,
Angostura Bitters

Alc. 40%

MAP Manhattan

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.



MAP Mezcal
Old Fashioned



MAPLAB

500ml

Bottled Cocktail
Mezcal, Whisky Barrel Bitters,
brown sugar

Alc. 37%

MAP Mezcal Old Fashioned

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.



MAP Vesper
Martini #1



MAPLAB

500ml

Bottled Cocktail
Gin, Vodka, Lillet

Alc. 35%

MAP Vesper Martini #1

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.

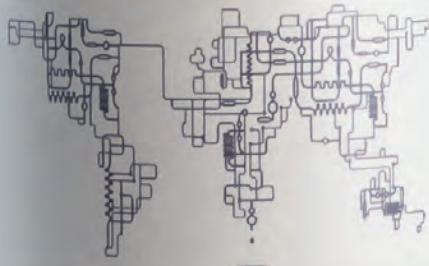
A classic Martini uses gin or vodka – this hybrid combines both. Named after Vesper Lynd, the seductive double-agent born ‘on a very stormy evening’, the power of the spirits is delicately balanced with a splash of Lillet. Much like the woman herself, Vesper isn’t messing around. It’s as crisp as Bond’s 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.





MAP Rum
Old Fashioned



MAPLAB

500ml

Bottled Cocktail
Rum, Angostura Bitters,
brown sugar

Alc. 37%

MAP Rum Old Fashioned

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.





Pedro and
the Mexican



MAPLAB

500ml

Bottled Cocktail

Alc. 31%

Olmecca Tequila, Gutierrez
Colosia El Puerto Pedro X, Fernet Branca, Orange Bitters

Pedro and the Mexican

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

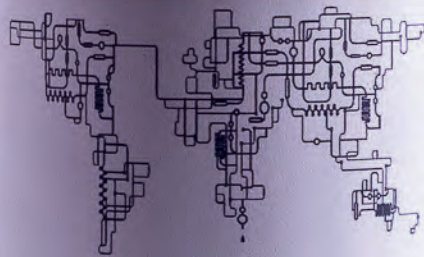
Everyone's favourite fun-time Mexican spirit gets an intense hit of rich fruit from Spanish sherry in this celebration of different cultures and countries. Olmeca Tequila and El Puerto Pedro X Sherry are caught in a feisty embrace, and sparks are flying – especially with the addition of aromatic orange 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.





The
Stormzy



MAPLAB

500ml

Bottled Cocktail
Nikka Days, Punt e Mes,
Maraschino and Cherry Bitters

Alc. 34%

The Stormzy

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.



Tsuta
Fairytale #1



MAPLAB

500ml

Bottled Cocktail
Toki, Kamm & Sons Apricot
Brandy, Angostura bitters

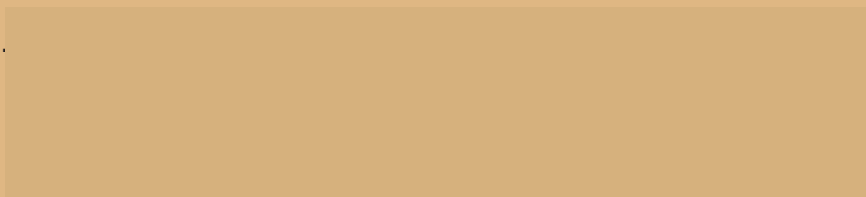
Alc. 41%

Tsuta Fairytales #1

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

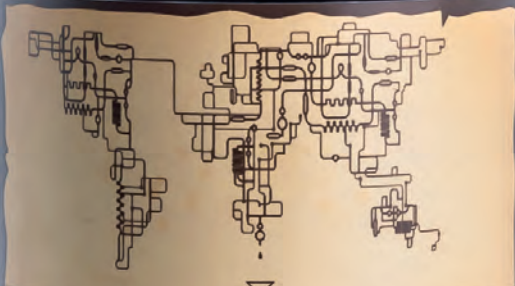
This enchanting cocktail is sure to delight and surprise in equal measure. Taking the ever-popular element of the official 'British Aperitif, we have combined bittersweet botanical spirit Kamm & Sons with Apricot Brandy and Angostura Bitters, and then added an unexpected twist. Suntory Toki harnesses 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.





The
Smoke Barrel #1



MAPLAB

500ml

Bottled Cocktail
Bourbon, Cherry Heering,
whisky barrel aged bitters

Alc. 34%

The Smoke Barrel #1

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.



Maison Margarita #1

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.





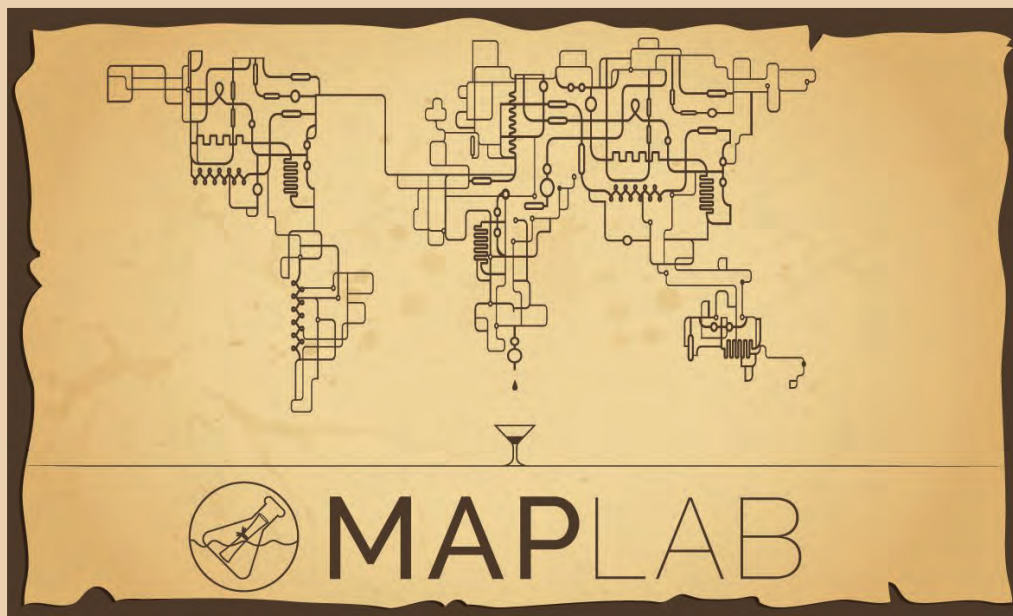
For enquiries

please call us on

+44 20 7241 1441

or email us at

info@mapmaison.com



Follow us on Social Media

instagram: **@map_lab**

facebook: **@maplab**

Created by Map Maison

www.mapmaison.com