

The Cabinet

fourteen cocktails, already mixed, waiting in the fridge

The situation. In late August 2026 we photographed the liquor cabinet and counted thirty-three bottles – 18.3 litres, roughly 413 servings, and an alarming number of things bought twice by accident. Two bottles of B&B. Two of crème de banane. Two Tito's. Four flavoured rums with an inch left in each.

Drinking through it honestly would have taken a year. So we bottled it instead. Every drink here was designed around one

constraint – a finished batch fills exactly one 750 ml bottle – so the empties coming off the shelf became the storage for what replaced them.

Nine bottles went to zero. Nothing is watered down: the dilution happens in your glass, from ice, which is where it belongs.

Help yourself. Most of these need nothing but a glass.

33	14	9	0
BOTTLES AT THE START	COCKTAILS BOTTLED	BOTTLES EMPTIED	MEASURING REQUIRED

POUR OVER ICE · NOTHING TO ADD

Stir 90 ml with ice for twenty seconds, strain over one big cube. That stir is the recipe — skip it and the drink tastes hot.

- Old Pal

bourbon · Campari · dry vermouth

Bitter, bracing. **Orange peel**, expressed over the top.
- Fuzzy Manhattan

bourbon · peach schnapps · vermouth · bitters

Stone fruit under the whiskey. **Orange peel or a cherry**.
- Dark & Benedictine

Jamaican rum · B&B · bitters

The strongest thing here, ~40%. **Orange peel**. Give it a full 20 seconds.

- Coco Loco Old Fashioned

dark rum · coconut rum · banana · bitters

Dry, nutty, not sweet. **Orange peel and a heavy grating of nutmeg**.
- Chrysanthemum

dry vermouth · B&B · a whisper of pastis

Only ~17% – the one to have *before* dinner. Coupe, **orange twist**.

STRAIGHT FROM THE FREEZER

Lives in the freezer, not the fridge. Pour it neat — no ice, no garnish, nothing.

- Night Cap Stinger

bourbon · peppermint schnapps

Viscous and very cold, mint gone clean instead of sweet. **60-80 ml in a small chilled glass**. It is 40% – this is the last drink of the night.

APERITIVO

- House Aperitivo Spritz

Campari + Aperol, blended into one

Ice to the brim, 90 ml prosecco, then 60 ml of the mix, splash of soda. Fat orange slice. Prosecco first – it layers better.

Add fresh citrus

ninety seconds of work, and worth every second

How this works. These bottles hold everything *except* the juice, because citrus dies within a day and the rest keeps for six months. So: **75 ml from the bottle, 22 ml of juice squeezed to order**, shake hard with ice. One lemon gives about 45 ml, one lime about 30 ml – so a single fruit covers two drinks. Never use the bottled stuff; it tastes cooked.

SHAKE WITH LEMON

Aviation

gin · crème de violette · triple sec

75 ml + 22 ml lemon + a teaspoon of simple syrup. Shake, strain into a coupe, no ice in the glass. Comes out the colour of a bruised orchid.

Dover Bramble

vodka · cassis · crème de violette

75 ml + 22 ml lemon. Shake, pour over crushed ice in a tall glass, **top with soda**. Lemon wheel.

SHAKE WITH LIME

Mai Tai

dark & white rum · triple sec · amaretto

75 ml + 22 ml lime. Shake with crushed ice and **dump the whole thing** into the glass, ice included. Mint sprig. The amaretto is standing in for orgeat, which is what orgeat is.

Banana Daiquiri

crème de banane · vanilla rum

75 ml + 22 ml lime + a dash of bitters. Shake, serve over crushed ice. Sweeter than the others – the lime is doing real work here, don't skimp.

Coconut Daiquiri

white rum · coconut rum · vanilla rum

75 ml + 22 ml lime. Shake hard, double-strain into a coupe. A teaspoon of simple if you like it rounder.

DESSERT

No stirring, no citrus. Pour over a full glass of ice and stop thinking about it.

Peppermint Patty

Kahlúa · peppermint schnapps · vodka

75 ml over a glass packed with ice. Float a spoonful of cream if the evening is going that way – in the glass, never the bottle.

The Beachcomber

banana rum cream · Kahlúa · vanilla & coconut rum

75 ml over ice, nutmeg on top. Or blend 150 ml with cream of coconut and a cup of ice for two milkshakes. **Contains dairy – fridge only, drink within two months.**

Three house rules. Stirred drinks want their twenty seconds on ice – that is the dilution, and it is not optional. Citrus gets squeezed to order, never poured from a bottle. And cream goes in the glass, never in the bottle.