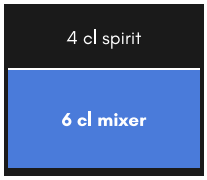
OSLO 2025 | Notorious Hospitality

Cocktail Mixer User Guide

Eight formulas, any mixer, 60 drinks out of one 3 litre box at 5 cl. Every glass below is drawn to scale, in **cl**, stacked in pour order: **mixer first**, spirit after, because the spirit rinses the jigger clean on its way through.

BASE 3 to 4 cl spirit	FLAVOUR 3 to 8 cl mixer	LENGTH 4 to 10 cl soda or wine	TEXTURE 2.5 cl egg white

classic

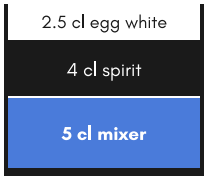


10 CL IN THE GLASS

BUILD // SHAKE // THROW

ROCKS OR MARTINI

sour

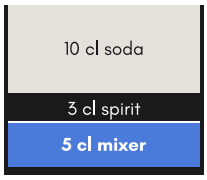


11.5 CL IN THE GLASS

SHAKE

ROCKS OR MARTINI

highball

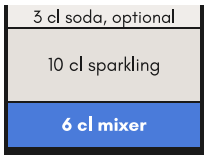


18 CL IN THE GLASS

BUILD // HARD CARBONATION

HIGHBALL OR WINE

spritzer

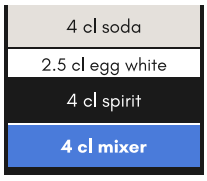


16 TO 19 CL IN THE GLASS

BUILD // NO SPIRIT

WINE

fizz

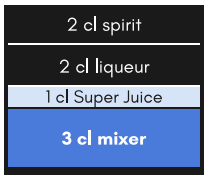


14.5 CL IN THE GLASS

SHAKE // FINE STRAIN // TOP WITH SODA

HIGHBALL

daisy

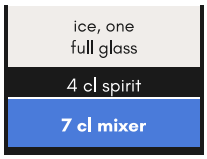


8 CL IN THE GLASS

SHAKE // FINE STRAIN

MARTINI

frozen

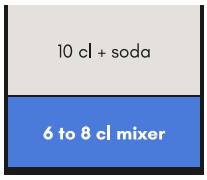


THE ICE IS THE MEASURE

BLEND // FILL THE GLASS, TIP IT IN

ANY GLASS

lemonade



FILL IT TO THE TOP

BUILD // ALCOHOL FREE

BIGGEST YOU OWN

eight formulas across five mixers is forty drinks off one shelf

Strawberry & Rhubarb	Passionfruit & Vanilla	Coffee & Tonka	Tropical Spice	Mint & Lime
strawberry // rhubarb	passionfruit // vanilla	coffee // vanilla // tonka // dark sugar	pineapple // ginger // coconut // habanero	mint // basil // lime



Thoughts from Marcus Bartenderius

- Mixer in the jigger first, spirit after. The spirit rinses it clean and pours a lot easier.
- Want an RTD. Add 10 percent water to the batch and service flies.
- Pouring a sweet spirit or a liqueur. Give it a dash of Super Juice.
- Always fill the glass with ice, right to the top.
- Serving a sour without shaking. Swap the egg white for a flavoured foam. Ask the chefs for a creamer.

We take care of the prep, you take care of the guests.