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So good, they'll think
you made them yourself!

TRADE
LOOKBOOK





fat adam's

Kind Cocktails

 ANTI-BULLYING
ALLIANCE
Associate member



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fat adam's



Kind Cocktails



Why 'Fat Adam's'?

Apart from making world class cocktails & spirits, Fat Adam's has a bit of a story behind the name and why we care what we do.

My name is Adam Caplan, growing up, I was bullied, called Fat Adam, and written off as a failure for being overweight. Later, I became an associate member of The Anti-Bullying Alliance and made creating awareness for the ABA part of the Fat Adam's company mission.

This is why I use the term - 'Kind Cocktails', you might say they are drinks with a purpose.

I say; 'Every drink makes a difference.'

Your customers will say; 'Delicious!'



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Kind Cocktails



Our Mission

At Fat Adam's, our mission is to craft exceptional ready-to-serve, bottled cocktails & artisan spirits that exceed bar standards for quality, taste and convenience.

Designed for both on-trade & off-trade clients, our range is easy to sell and serve & visually striking, ensuring they stand out on the shelf to drive revenue for our partners. We are deeply committed to authenticity and excellence, so we can make every sip unforgettable.

Our goal is simple: Create the world's best ready-to-serve cocktails—cocktails so good your customers will say: *"That's the best cocktail I've ever tasted!"*

With feedback like this for our Negronis, Old Fashioneds, and Espresso Martinis, we're confident your customers will love them as much as ours do.

And beyond great taste, we support The Anti-Bullying Alliance to raise awareness & make a positive impact with every bottle. Fat Adam's isn't just about great drinks - it's about raising the bar for quality, taste, and purpose.



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Kind Cocktails



What Makes Fat Adam's Different?

The first thing you'll notice is a vibrant and colourful design. Eye-catching packaging that demands attention on the shelf. Next, you'll see that our ABV matches or surpasses that of a professionally crafted cocktail, delivering a full-strength, authentic bar experience.

Finally, and most importantly, you'll taste the difference. Each drink is crafted to perfection, so good your customers might just think you made them yourself.

At Fat Adam's, every batch is personally created with care, combining years of expertise and a passion for the ultimate cocktail experience. Using craft spirits, premium ingredients, our proprietary bitters blend, and a unique ageing process before bottling, we deliver ready-to-serve cocktails that set the standard for authenticity, taste, and bar-strength quality.

Our cocktails are fast and easy for any staff to serve, offering your hotel, restaurant, or venue a seamless way to increase revenue. And when you partner with Fat Adam's, you're also supporting a positive cause through our collaboration with The Anti-Bullying Alliance—combining exceptional taste with meaningful impact.

Classic Old Fashioned

700ml, 500ml and 200ml bottles

36% ABV

Fat Adam's Old Chapter 9-year old English Whisky, Maple Syrup, Our Special Old-Fashioned Orange Bitters Mix



Mixology notes

Our take on the iconic Old Fashioned begins with **Old Chapter 9-Year-Old English Whisky**, aged in Buffalo Trace barrels for a rich and nuanced flavour. We enhance it with **pure maple syrup** and our **signature orange bitters blend**, then age each batch to perfection, ensuring unparalleled depth and balance in every sip.

Effortless to Serve

Preparing our Old Fashioned takes just 10 seconds—no special training required. Any member of your bar team can deliver a flawless cocktail, making it an ideal solution for high-demand service environments.

Best Served:

- In a tumbler over a large ice cube
- Garnished with a slice of orange (blood orange or blush preferred), a dried orange slice, or a cinnamon stick
- For added flair, use Amarena or Maraschino cherries as an alternative garnish

Let the ice mellow the cocktail for a few moments, then savour the perfect harmony of **sweet, sour, and bitter** notes that define this classic.

Why Choose Fat Adam's Old Fashioned?

The Old Fashioned is one of the most beloved cocktails in the world, but its preparation can be time-consuming and require expertise. With Fat Adam's, you can serve a world-class version of this timeless favourite in seconds, eliminating delays and ensuring consistent quality—every time. Say goodbye to bottlenecks and hello to satisfied customers.

SERVE: Pour between 50ml and 100ml on to a large square ice cube in a tumbler and garnish with a slice of blood orange, or a Maraschino cherry with a little syrup.

Retail: £39 for 500ml and £19 for 200ml (Trade pricing available)

Preparation time: Around 10 seconds

Naval Old Fashioned

700ml, 500ml and 200ml bottles

36% ABV

Fat Adam's Sipping Rum Of The Gods, Maple Syrup, Our Special Old-Fashioned Lime Bitters Mix



Mixology notes

A bold twist on The Classic, **The Naval Old Fashioned** is crafted with **Fat Adam's Sipping Rum of the Gods**, **pure maple syrup**, and our **signature lime bitters blend**. This rum-based Old Fashioned pays homage to the way the Royal Navy once enjoyed their rum—rich, robust, and unforgettable.

Effortless to Serve

Preparing The Naval Old Fashioned takes less than 10 seconds and requires no special training, making it a seamless addition to any bar menu. Your team can deliver a premium cocktail with ease and consistency.

Best Served:

- In a tumbler over a large ice cube
- Garnished with a slice of lime, a dried lime slice, or a cinnamon stick
- Optional garnishes include Amarena cherries or a hint of nutmeg for an added layer of sophistication

Allow the ice to mingle with the cocktail for a few moments before savouring the beautifully balanced combination of **sweet, sour, and bitter** notes.

Why Choose Fat Adam's Naval Old Fashioned?

Rum Old Fashioneds are rising in popularity, and our Naval Old Fashioned stands out as a premium, ready-to-serve solution. While traditional Old Fashioneds can take minutes to prepare and demand expert knowledge, Fat Adam's makes it simple. Serve a perfect rendition of this growing favourite in seconds, ensuring efficiency behind the bar and delight on the palate.

SERVE: Pour between 50ml and 100ml on to a large square ice cube in a tumbler and garnish with a slice of lime. Serve with Ship's Biscuit for an authentic experience. (Weevils optional!)

Retail: £39 for 500ml and £19 for 200ml (Trade pricing available)

Preparation time: Around 10 seconds

Velvet Old Fashioned

700ml, 500ml and 200ml bottles
32% ABV

Old Chapter 9 year-old English Whisky, Pedro Ximenez Sherry, Maple Syrup, Our Special Bitters Mix



Mixology notes

As smooth as its name suggests, **The Velvet Old Fashioned** elevates the classic cocktail by adding **Pedro Ximénez**, a dark, lusciously sweet dessert sherry. This addition infuses the drink with rich flavours of **raisins** and **molasses**, delivering a velvety mouthfeel that sets it apart. For the colder months, transform it into a comforting hot toddy by simply adding boiling water—a perfect choice for winter indulgence.

Effortless to Serve

Like all Fat Adam's creations, The Velvet Old Fashioned is ready in under 10 seconds and requires no special training. Any member of your bar team can prepare and serve it with ease, ensuring consistent quality and efficiency.

Best Served:

- In a tumbler over a large ice cube
- Garnished with a slice of orange, a cinnamon stick, or any seasonal touch that complements its rich profile

Allow the ice to gently open up the cocktail's layers before savouring its luxurious combination of **sweet, smooth, and subtly spiced** notes.

Why Choose Fat Adam's Velvet Old Fashioned?

The Old Fashioned remains one of the world's most beloved cocktails, but it's often time-consuming and requires a skilled hand. Fat Adam's simplifies this process, delivering a premium iteration of this timeless favourite in seconds. With The Velvet Old Fashioned, you can offer your customers a distinctive and indulgent twist on a classic, all while maintaining efficiency behind the bar.

SERVE: Pour between 50ml and 100ml on to a large square ice cube and garnish with a twist of blood orange, ideally peel only or a Maraschino cherry with a little syrup.

Retail: £39 for 500ml and £19 for 200ml (Trade pricing available)

Preparation time: Around 10 seconds

Almond Old Fashioned

700ml, 500ml and 200ml bottles
32% ABV

Old Chapter Whisky, Amaretto, Organic Brown Sugar, Intense Organic Maple Syrup, Angostura Bitters, Orange Angostura



Mixology notes

The **Almond Old Fashioned** takes our classic recipe to a sweeter level by incorporating the rich, nutty flavour of **Disaronno Amaretto**. This unique twist creates a cocktail that's as smooth as it is indulgent—an irresistible choice for patrons of all tastes. Particularly delightful when paired with a **Fat Adam's Salted Caramel ice cream** or served with an **amaretti biscuit** for a decadent finish.

Effortless to Serve

Ready in under 10 seconds, The Almond Old Fashioned is easy for any member of your bar team to prepare, requiring no special training. Its simplicity ensures fast, consistent service without compromising quality.

Best Served:

- In a tumbler over a large ice cube
- Garnished with a slice of orange, a cinnamon stick, or an amaretti biscuit for an extra touch of sweetness

Let the ice gently melt into the cocktail, enhancing its harmonious blend of **sweet, nutty, and spiced** notes before enjoying its full flavour.

Why Choose Fat Adam's Almond Old Fashioned?

As one of our most popular offerings, The Almond Old Fashioned is a customer favourite that's incredibly drinkable and universally appealing. While traditional Old Fashioneds can take time and skill to prepare, Fat Adam's simplifies the process, allowing your team to serve a perfect, bar-quality cocktail in moments. Add it to your menu to delight customers and streamline your bar operations with ease.

SERVE: Pouring over a large square ice cube and garnishing with an orange peel can be enhanced if served with salted almonds or amaretti biscuits.

Retail: £39 for 500ml and £19 for 200ml (Trade pricing available)

Preparation time: Around 10 seconds

Privateer Old Fashioned

500ml and 200ml bottles– 36% ABV

Fat Adam's Sipping Rum Of The Gods, Intense Organic Maple Syrup, Angostura Bitters, Orange Angostura



Mixology notes

The **Privateer** takes our **Naval Old Fashioned** to bold new waters, inspired by the daring spirit of privateers who sailed under a Letter of Marque from King George himself. This spicier rendition is crafted for those who crave adventure in their cocktail glass.

Built with **Fat Adam's Sipping Rum of the Gods**, **organic maple syrup**, and a **secret blend of spiced bitters**, including a cheeky splash of **Peychaud's bitters**, The Privateer offers a uniquely robust flavour profile that's rich, warming, and full of intrigue. Every batch is aged under glass for six weeks, ensuring exceptional depth and consistency before bottling.

Effortless to Serve

Ready to enjoy in just 10 seconds, The Privateer can be served by any member of your bar team with ease—no special training required.

Best Served:

- In a tumbler over a large ice cube
- Garnished with a slice of lime, a dried orange wheel, or a cinnamon stick for added flair

Engage with this bold and spicy rum Old Fashioned, letting the ice temper its fiery character as you savour its complex, full-bodied flavour.

Why Choose Fat Adam's Privateer?

The Privateer is perfect for venues looking to offer something daringly different. With its spiced twist on a classic rum Old Fashioned, it delivers an unforgettable experience while maintaining the speed and simplicity of Fat Adam's cocktails. Add The Privateer to your menu, and let your customers carry home the prize of premium flavour and seamless service.

SERVE: Served over a large ice cube in a whisky tumbler, you can add orange, lime, lemon, cinnamon sticks, there's many ways to enjoy the Privateer

Retail: £39 for 500ml and £19 for 200ml (Trade pricing available)

Preparation time: Around 10 seconds

The Rusty Nail

500ml and 200ml bottles– 40% ABV

Fat Adam's Old Chapter Whisky, Drambuie, Angostura Bitters, Orange Angostura



Mixology notes

First crafted during the **roaring 1920s**—yes, the *1920s*—The Rusty Nail is a long-forgotten classic that's ready for a well-deserved renaissance. Originally said to have been born in a Hawaiian bar, it gained popularity at Club 21 in the 1950s before achieving mass appeal in the 1970s. Now, Fat Adam's is bringing it back, with a modern twist.

Our take on this timeless cocktail stays true to its roots but adds the **Fat Adam's special treatment**. We blend our **9-Year-Old English Whisky** with **Drambuie**, a touch of bitters, and age it under glass to create a cocktail that's rich, smooth, and full of character.

Perhaps we should call it an Antique Nail—it's far too refined to be Rusty!

Effortless to Serve

This ready-to-pour cocktail offers bar-standard quality with none of the hassle. At **40% ABV**, it's strong, smooth, and dangerously drinkable—perfect for discerning cocktail lovers who appreciate a deceptively indulgent sip.

Best Served:

- Neat or over a large ice cube in a tumbler
- Garnished with a lemon twist or left unadorned for simplicity

Why Choose Fat Adam's Rusty Nail?

Whether it's making a comeback at a winter market (our first batch sold out!) or impressing customers in a sophisticated setting, The Rusty Nail is an irresistible conversation starter. Fat Adam's delivers this vintage favourite with a contemporary edge, ensuring every sip is a nod to the past and a celebration of the present. Add it to your menu and let the renaissance begin!

SERVE: Serve in an old fashioned glass (or a Hi-Ball if loading the rocks) this ridiculously good cocktail is ultra smooth and also works well as a hot toddy! 1/3 water to product on this one as a hot, almost medicinal drink.

Retail: £39 for 500ml and £19 for 200ml (Trade pricing available)

Preparation time: Around 10 seconds

Espresso Martini

700ml, 500ml and 200ml bottles—
25% ABV

Kahlua & Tia Maria, Fat Adam's Sipping Vodka of The Gods, Artisan Espresso



Mixology notes

Crafted with a bold combination of **Kahlua**, **Tia Maria**, **Fat Adam's Sipping Vodka of the Gods**, and a rich, **artisan espresso coffee**, this cocktail is the ultimate pick-me-up—if you shake it with passion! But with **NO ADDED SUGAR!**

This is a cocktail that demands energy: **definitely shaken, not stirred**. Give it all you've got when shaking to aerate the mixture and bring out its signature smooth, creamy texture. Pro tip: for a long-lasting, velvety crema, add **two drops of aquafaba**—you'll have a foam that holds for over ten minutes, elevating the presentation to perfection.

The Espresso Martini—Is very popular in most establishments and there are many trade versions. However, the Fat Adam's is the closest you'll get to a freshly made version, but in 30 seconds and at **FULL BAR STRENGTH**

Effortless to Serve

While making fresh is time consuming and elaborate, serving this Fat Adam's classic couldn't be simpler. Whether behind the bar or in your kitchen, shake it like a pro for that perfect creamy finish.

Best Served:

- Chilled in a coupe or martini glass
- Garnished with three coffee beans for a touch of tradition and elegance

Why Choose Fat Adam's Espresso Martini?

This cocktail isn't just a drink—it's an experience. Rich, creamy, and invigorating, it's the perfect balance of indulgence and energy. Add it to your menu to delight customers with a timeless favourite that's simple to prepare yet endlessly impressive.

SERVE: Pour 100ml into a cocktail shaker filled with ice. Shake vigorously for at least 30 seconds and serve in a martini glass or coupe to allow the froth to build a head. Garnish with three coffee beans and enjoy

Retail: £39 for 500ml and £19 for 200ml (Trade pricing available)

Preparation time: Around 10 seconds

Double Espresso Martini

700ml, 500ml and 200ml bottles
20% ABV

Kahlua & Tia Maria, Fat Adam's Sipping Vodka of The Gods, Artisan Espresso



Mixology notes

Take everything you love about our classic **Espresso Martini** and turn up the intensity.

The **Double Espresso Martini** doubles down on its coffee credentials with extra shots of rich, artisan espresso, blended with **Kahlua**, **Tia Maria**, and **Fat Adam's Sipping Vodka of the Gods**. The result? A cocktail that's bolder, smoother, and packed with even more coffee-forward flavour.

Just like the classic, this drink demands to be **shaken with passion**. Don't hold back—give it everything you've got when shaking to aerate the ingredients for that signature creamy texture. Pro tip: for a velvety crema that holds for over ten minutes, add **two drops of aquafaba** for a bar-quality finish.

The Espresso Martini Evolution

This version amps up the coffee intensity with a deeper artisan roast, creating a bold, balanced flavour. The added coffee reduces the alcohol content to 20%ABV (compared to 25% in our classic), it's still a robust, satisfying cocktail for any occasion.

Effortless to Serve

Despite its layered complexity, the Double Espresso Martini is easy to prepare. Ready in seconds, it's perfect for professional bars or home entertaining alike.

Best Served:

- Chilled in a coupe or martini glass
- Garnished with three coffee beans for tradition and flair

Why Choose Fat Adam's Double Espresso Martini?

The Double Espresso Martini is ideal for coffee lovers and cocktail enthusiasts who crave a bolder, more intense experience. Over thousands of tasters, we've found that the over 35's prefer The Double Espresso version compared to The Classic.

SERVE: Pour 100ml into a cocktail shaker filled with ice. Shake vigorously for at least 30 seconds and serve in a martini glass or coupe to allow the froth to build a head.

Retail: £39 for 500ml and £19 for 200ml (Trade pricing available)

Preparation time: Around 10 seconds

Classic Negroni

700ml, 500ml and 200ml bottles
28% ABV

Fat Adam's Sipping Gin Of the Gods, Campari, Cinzano 1757



Mixology notes

Crafted with a bold blend of **Fat Adam's Sipping Gin of the Gods**, **Campari**, and **Red Vermouth**, elevated with a few drops of our special orange bitters, this Negroni is a true classic with a Fat Adam's twist. Aged under glass for perfect harmony, it's the cocktail that launched our range and remains one of our most popular lines.

A Legendary Classic

The Negroni's origins are as rich as its flavour. Legend has it that in 1919, Count Camillo Negroni asked his bartender to strengthen his Americano by swapping soda water for gin. The result? A bold, balanced masterpiece that has stood the test of time.

Our version honours this legacy while adding depth and refinement. Each batch is aged to perfection, resulting in a full-bodied Negroni with a beautifully smooth finish and a vibrant citrus aroma that stays throughout, many times we've been told this is the finest Negroni ever drunk.

Effortless to Serve

While the history of the Negroni is storied, serving ours couldn't be simpler. With no mixing or measuring required, it's ready to pour and enjoy in moments, ready mixed, just measure and serve. Fast, efficient, consistent every time and absolutely no service delays.

Best Served:

- Over a large ice cube in a tumbler
- Garnished with a fresh orange twist, a slice of orange, or a dried orange wheel
- Allowed to rest for a moment to chill and slightly soften, letting the aromas shine before sipping

Why Choose Fat Adam's Negroni?

This is more than just a drink—it's an experience. A bold, bittersweet celebration of craftsmanship and flavour, Fat Adam's Negroni is smooth, balanced, and unforgettable. Whether on your menu or sold in your retail unit, it's a timeless classic elevated to perfection.

SERVE: Pour over a large square ice cube in a whisky tumbler, twist an orange slice over the cocktail to release the oils and drop the peel on to the ice. Let the ice cool the drink before slowly savouring.

Retail: £39 for 500ml and £19 for 200ml (Trade pricing available)

Preparation time: Around 10 seconds

Naval Negroni

500ml and 200ml bottles – 28% ABV

Fat Adam's Sipping Rum Of The Gods, Campari, Cinzano 1757



Mixology notes

“Beat to quarters, run out and double-shot the guns, every hand to their rope or gun—quick’s the word and sharp’s the action!” Captain Aubrey’s call to action perfectly captures the spirit of this bold and adventurous cocktail. Not your traditional Navy grog, the **Naval Negroni** is my tribute to the sailors of the Age of Sail—a daring twist on the classic Negroni that’s smoother, sweeter, and as powerful as a broadside at close range.

A Rum Revolution

Inspired by the idea of swapping iconic cocktail ingredients for premium rum, I set sail on a voyage of flavour experimentation. After mastering the **Naval Old Fashioned**, the next challenge was clear: reimagine the Negroni with a nautical flair.

The result? A bold blend of **Fat Adam’s Sipping Rum of the Gods**, **Campari**, and **Red Vermouth**, with a few drops of our signature orange bitters mix to bring it all together. This Naval Negroni retains the bittersweet complexity of the original while offering a softer, richer, and more adventurous profile.

Effortless to Serve

This unconventional take on a classic is ready to pour and enjoy—no complicated preparation required, takes just seconds and any member of the bar team can serve this.

Best Served:

- Over a large ice cube in a tumbler
- Garnished with a fresh or dried orange slice, or a wheel of lime for a tropical twist
- Allowed to rest briefly, letting the aromas develop before your first sip

Why Choose Fat Adam’s Naval Negroni?

This is more than just a cocktail—it’s a voyage into uncharted waters. Smooth yet bold, sweet yet balanced, it’s a tribute to tradition with a taste of adventure. Whether served at your bar or sold to a lover of classic cocktails, the **Naval Negroni** is ready to take the spotlight.

Prepare to board—and take this prize for yourself!

SERVE: Pour over a large square ice cube in an Old Fashioned glass, twist a lime slice over the cocktail to release the oils and drop the peel on to the ice. Let the ice cool the drink before slowly savouring. Adding ship’s biscuit (with or without weevils) is an option.

Retail: £39 for 500ml and £19 for 200ml (Trade pricing available)

Preparation time: Around 10 seconds

Boulevardier Negroni

500ml and 200ml bottles– 28% ABV

Fat Adam's Old Chapter Whisky, Campari, Cinzano 1757



Mixology notes

A **Negroni with a twist**, the Boulevardier swaps gin for whisky, creating a cocktail with a rich, warming character that's perfect for colder months. Where the Negroni is crisp and bracing, the Boulevardier is smooth, deep, and satisfying—a true winter warmer.

A Touch of History

The Boulevardier first appeared in *Barflies & Cocktails* in 1927, attributed to Erskine Gwynne, a regular at Harry's Bar in New York. Gwynne named the drink after his magazine, *The Boulevardier*, and the cocktail has been a symbol of effortless sophistication ever since.

Traditionally made with bourbon, I've taken it a step further, crafting this classic with **Fat Adam's Old Chapter Whisky**.

The Fat Adam's Twist Our Boulevardier blends: Fat Adam's Old Chapter Whisky, Campari, Red Vermouth and a few drops of our signature orange bitters mix. The result is a perfectly balanced cocktail with bold, bittersweet notes and a velvety finish.

Effortless to Serve: This classic cocktail comes pre-aged and ready to serve in just seconds—no fuss, just flavour.

Best Served:

- Over a large ice cube in a tumbler
- Garnished with an orange twist or slice for a zesty aroma
- Allowed to rest briefly to let the flavours mingle before savouring

Why Choose Fat Adam's Boulevardier? With this cocktail, you can channel the charm of a Parisian “man-about-town” any time you like. It's more than just a drink; it's a toast to timeless elegance and modern craftsmanship.

Whether you're warming up on a chilly evening or impressing guests with a cocktail that combines history and innovation, the Boulevardier is always the right choice.

SERVE: In an old fashioned glass, with a large ice block, a twist orange, let it sit for a minute or two to really get the flavour out.

Retail: £39 for 500ml and £19 for 200ml (Trade pricing available)

Preparation time: Around 10 seconds

Fat Adam's Sipping Rum Of The Gods

700ml and 200ml bottles– 40% ABV

Fat Adam's Sipping Rum Of The Gods



Mixology notes

Made with love using Caribbean and South American rum

As part of my ongoing tribute to those hardy sailors from the epic age of sail, I went on a Rum journey to discover the history and sources of the best rums in the world.

I chose three barrels, one from Trinidad that was very molasses forward, one from The Dominican Republic that was very floral and one from the Venezuela/ Brazil border, which was as close to the geographical origin of rum as I could estimate.

Our Sipping Rum Of The Gods is a blend of these three rums, all of which are aged for 5 years in oak.

The result is a 40% smooth, yet spicy, a sweet, tasty rum, with zero caramel colouring, just a blend of three authentic rums. Delicious.

SERVE: Neat, on the rocks, as a mixer, in food, I mean, it has to be the **MOST** versatile spirit in the world

Retail: £45 for 700ml and £20 for 200ml (Trade pricing available)

Preparation time: From zero to whatever concoction you are creating

Fat Adam's Sipping Gin Of The Gods

700ml and 200ml bottles– 42% ABV

Fat Adam's Sipping Gin Of The Gods



Mixology notes

Made with love using premium botanicals.

This is a very special gin, with a smooth, luxurious and viscous mouthfeel, making it a gin that you can serve on the rocks with any one of the 18 botanicals in this gin.

Botanicals: Juniper, coriander, angelica, lemon peel, orange peel, meadowsweet, lemon verbena, rosemary, mint, lavender, jasmine, rose petals and a botanical tea, smoothed with honey.

A strong London Dry gin, at 42%, the smoothness, mouthfeel and flavour combine to make this a memorable tippable. Distilled in 250 litre batches, we leave the botanicals in the still on a Friday evening, running the still on Monday morning. Every batch is a labour of love.

SERVE: Neat, on the rocks, with any of the botanicals, very good with a slice of orange or fresh mint. Leave for 60 seconds to let the ice open this up. Tremendous in your gin and tonic and superb in a red snapper (the gin variant of a Bloody Mary)

Retail: £45 for 700ml and £20 for 200ml (Trade pricing available)

Preparation time: From zero to whatever concoction you are creating

Fat Adam's Sipping Vodka Of The Gods

700ml and 200ml bottles– 40% ABV

Fat Adam's Sipping Vodka Of The Gods



Mixology notes

This is a Vodka with a difference. We smooth this with Berkshire honey after double distilling and triple filtering.

Customer feedback range from a 'Creamy Vodka' to 'It's so luscious, it's almost chewy'.

Clean, with a really smooth taste and mouthfeel, this is a superb spirit.

SERVE: Neat, on the rocks, very good with a slice of orange any garnish you care to mention. Leave for 60 seconds to let the ice open this up. Tremendous with any mixer and superb in a Bloody Mary

Retail: £45 for 700ml and £20 for 200ml (Trade pricing available)

Preparation time: From zero to whatever concoction you are creating

Fat Adam's Old Chapter Whisky

700ml and 200ml bottles– 40% ABV

Fat Adam's Sipping Vodka Of The Gods



Mixology notes

The Old Chapter Whisky is our 9 year old English Whisky, aged in Buffalo Trace Barrels for a smooth and sweet taste.

When choosing a Whisky for our Old Fashioned's I wanted something that was refined like a good smooth Whisky, yet had the sweetness and flavour of Bourbon without the harsh notes you can sometimes get.

So, finding an English whisky, aged in Buffalo Trace Bourbon Barrels felt fortunate indeed.

This Whisky combines the best of both worlds, a finer drop than a typical bourbon and yet a sweeter note that you'd see on a similar whisky.

SERVE: Neat, on the rocks, very good with a slice of orange any garnish you care to mention. Leave for 60 seconds to let the ice open this up. Tremendous with any mixer and superb in all Whisky OR Bourbon based cocktails.

Retail: £50 for 700ml and £22 for 200ml (Trade pricing available)

Preparation time: From zero to whatever concoction you are creating

As easy as 1,2,3

Here's how Fat Adam's ready to drink cocktails can drive revenue



1

FAST SERVICE

Very fast serve, 10 to 30 seconds from bottle to glass. No delays in service, no queues. Cocktails are usually 75ml to 100ml servings. 700ml/ 500ml bottle options. ALL bar staff can make ALL cocktails ANY TIME & ANY DAY



2

BETTER THAN BAR STANDARD

All cocktails are AGED before bottling, they are smoother and fuller of flavour than traditional freshly made drinks. Full strength ABV's, plus premium ingredients deliver a very good product that your customers will want to try again and again.



3

CONSISTENT RESULTS

Consistent drink quality delivered to your customers irrespective of who's on shift, means peace of mind, plus stock management and ingredient stocking has never been easier!



Get in touch

To find out more about the Fat Adam's Mission:

1. Please visit the website: www.fatadams.co.uk
2. Email: adam@fatadams.co.uk
3. Call Adam: 07595 217320

We also provide services for large events and can arrange tasting and provide bespoke options, special cocktails and white label brands (subject to volume)

Please also visit our sister site: www.fatadams.com for all things Gelato



fat adam's

So good, they'll think
you made them yourself!

www.fatadams.co.uk

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