

#HOMEMIXOLOGIST

The Witch's Pour: Bewitching Gin & Coffee Creations



When the nights grow long and shadows dance under the glow of the moon, there's nothing quite like a cocktail to summon the spirit of Halloween. Forget the ordinary, this is the season for potions that intrigue the senses, blending flavors as mysterious as the night itself. Using local gems like East Indies Gin and

Nusantara Java Cream, these cocktails are more than drinks, they're spells in a glass. From the mint green shimmer of the Green Phantom, to the fiery glow of the Wicked Flame and the bittersweet magic of the Hanky Panky, each sip is crafted to enchant, bewitch, and delight you and your guests.



THE GREEN PHANTOM

A bewitching dessert cocktail that looks as magical as it tastes. The Green Phantom combines the smooth richness of Nusantara Java Cream with the sweetness of white crème de cacao and the minty chill of green crème de menthe. The result is a silky, emerald potion that feels like a sweet spell.

INGREDIENTS

30ML NUSANTARA JAVA CREAM
15ML CRÈME DE CACAO WHITE
10ML CRÈME DE MENTHE GREEN

METHOD

SHAKE & STRAIN INTO
A NICK & NORA GLASS.

GARNISH

SPRINKLE GRATED CHOCOLATE FOR
A TOUCH OF DARK ENCHANTMENT.

Perfect for:

You want a treat that tastes like dessert yet carries a mysterious glow under candlelight.

THE WICKED FLAME

Bittersweet and bold, this cocktail is a classic with a fiery twist. The East Indies Banda Fine Spiced infuses warm, aromatic notes that pair beautifully with sweet vermouth and Campari. It's a potion with a bite—ideal for summoning spirits (the fun kind).

INGREDIENTS

20ML EAST INDIES BANDA FINE SPICED
20ML SWEET VERMOUTH
20ML CAMPARI

METHOD

STIR GENTLY AND SERVE IN
A ROCK GLASS OVER
A CLEAR ICE BLOCK.

GARNISH

A SLICE OR WEDGE OF ORANGE,
LIKE A GLOWING HARVEST MOON.

Perfect for:

Guests who like their Halloween cocktails strong, balanced, and devilishly smooth.





THE DARK SPELL

First created in London in the early 1900s, the Hanky Panky is a timeless drink with a mysterious edge. The East Indies Archipelago Dry Gin lays the foundation, while sweet vermouth adds depth. Just a dash of Fernet Branca introduces a bitter, herbal bite—like a hidden curse in every sip.

INGREDIENTS

50ML EAST INDIES ARCHIPELAGO DRY GIN
30ML SWEET VERMOUTH
5ML FERNET BRANCA

METHOD

SHAKE & STRAIN INTO
A NICK & NORA GLASS.

GARNISH

EXPRESS AN ORANGE PEEL OVER
THE TOP FOR A GHOSTLY CITRUS AROMA.

Perfect for:

A slow, contemplative drink when the night is dark and the cauldron's still bubbling.