



The Espresso Martini, circa 1980, is great for starting your night and also for a pick me up later! We've got a classic recipe here as well as a few variations. If you are not particular to sweets feel free to leave out the sugar syrup.

## **Espresso Martini**

40ml Vodka

20ml Coffee Liqueur

20ml Coffee

10ml Sugar Syrup

Garnish: 3 Coffee Beans

Add ingredients to a shaker with ice and shake. Strain into a chilled martini glass and garnish with coffee beans.

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### **Nikki's Mocha Martini**

20ml Vodka

20ml Mozart Dark Chocolate Liqueur

20ml Mr Black Coffee Liqueur

20ml Coffee

10ml Sugar Syrup

Garnish: 3 Coffee Beans

Add ingredients to a shaker with ice and shake. Strain into a chilled martini glass and garnish with coffee beans.

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Mexican Espresso Martini

30ml Reposado Tequila

30ml Dobsons Coffee Liqueur

20ml Coffee

10ml Sugar Syrup

Garnish: 3 Coffee Beans

## Espresso Martini - Vodka (B,C)

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Add ingredients to a shaker with ice and shake. Strain into a chilled martini glass and garnish with coffee beans.

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### French Espresso Martini

30ml La Clandestine Absinthe

30ml Coffee Liqueur

20ml Coffee

10ml Sugar Syrup

Garnish: 3 Coffee Beans

Add ingredients to a shaker with ice and shake. Strain into a chilled martini glass and garnish with coffee beans.

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## Vanilla Espresso Martini

40ml Vanilla Vodka

20ml Coffee Liqueur

20ml Coffee

10ml Sugar Syrup

Garnish: 3 Coffee Beans

Add ingredients to a shaker with ice and shake. Strain into a chilled martini glass and garnish with coffee beans.