

FEVER-TREE ESPRESSO MARTINI MIX

COCKTAIL RECIPES



Espresso Martini



COCKTAIL SECTIONS:

- Shaken
- No/Low
- Grocery
- Large Batch & Frozen
- Launch Recipes



SHAKEN COCKTAILS



Espresso Martini



CRAFT THE PERFECT SERVE *with* FEVER-TREE ESPRESSO MARTINI MIX

HOW TO MAKE

Add 1.5Fl Oz of your favorite vodka & 2Fl Oz of Espresso Martini mix into a cocktail shaker

Fill shaker $\frac{3}{4}$ with cubed ice

Close & shake vigorously for 15 seconds

Strain into a cocktail coupe and garnish with three coffee beans



Espresso Martini

TRY A RIFF *on* ESPRESSO MARTINIS

ALTERNATIVES TO VODKA FOR A TWIST ON A CLASSIC



NON-ALCOHOLIC

Add 1.5 Fl Oz Ritual Tequila/Rhum/Whisky or 1.5 oz Lyre's White Cane Spirit or 1.5 Fl Oz Seedlip Spice 94 & 2 Fl Oz Fever-Tree Espresso Martini Mix into a cocktail shaker

Fill shaker $\frac{3}{4}$ with cubed ice

Close & shake vigorously for 15 seconds

Strain into a cocktail coupe and garnish with three coffee beans

TEQUILA

Add 1.5 Fl Oz Tequila Reposado or Tequila Blanco & 2 Fl Oz Fever-Tree Espresso Martini Mix into a cocktail shaker

Fill shaker $\frac{3}{4}$ with cubed ice

Close & shake vigorously for 15 seconds

Strain into a cocktail coupe and garnish with three coffee beans

BOURBON OR WHISKY

Add 1.5 Fl Oz Bourbon or Irish Whisky & 2 Fl Oz Fever-Tree Espresso Martini Mix into a cocktail shaker

Fill shaker $\frac{3}{4}$ with cubed ice

Close & shake vigorously for 15 seconds

Strain into a cocktail coupe and garnish with three coffee beans

WHATEVER TEMPTS YOU

Add 1.5 Fl Oz of your spirit of choice & 2 Fl Oz of Fever-Tree Espresso Martini Mix into a cocktail shaker

Fill shaker $\frac{3}{4}$ with cubed ice

Close & shake vigorously for 15 seconds

Strain into a cocktail coupe and garnish with three coffee beans



THE PERFECT BASE *for* ELEVATED SERVES *at* TOP BARS

SHAKEN COCKTAILS

HOW TO MAKE: Add all ingredients into a cocktail shaker, add ice and shake vigorously for 15 seconds. Strain into a coffee coupe & garnish

THE GOLDEN GOOSE

1.5 Fl Oz of Grey Goose Vodka
½ Fl Oz Liquor 43
2.5 Fl Oz of Fever-Tree
Espresso Martini Mix
Pinch of salt

Garnish with coffee beans
or cinnamon powder

TEQUILA ESPRESSO ORANGE MARTINI

1.5 Fl Oz Patron Silver
½ Fl Oz Cointreau
2.5 Fl Oz of Fever-Tree
Espresso Martini Mix

Garnish with orange twist

ESPRESSO MARTINI A LA FRENCH

1.5 Fl Oz D'usse Cognac
½ Fl Oz Giffar Crème de Cacao
2.5 oz of Fever-Tree
Espresso Martini Mix

Garnish with
dark chocolate powder

CARAJILLO

1 Fl Oz Liquor 43
2.5 Fl Oz of Fever-Tree
Espresso Martini Mix

No garnish

MIXED COCKTAILS

HOW TO MAKE:
Build ingredients in a glass over ice
Mix well & garnish

SPICED ESPRESSO MARTINI

1.5 Fl Oz Patron Silver
½ Fl Oz Ancho Reyes Liquor
2.5 Fl Oz of Fever-Tree
Espresso Martini Mix
Pinch of salt

Garnish with coffee beans
or cinnamon powder

SMOKE SHOW ESPRESSO MARTINI

1.5 Fl Oz Illegal Mezcal
½ Fl Oz Nixta
2.5 Fl Oz of Fever-Tree
Espresso Martini Mix

Garnish with cinnamon powder

RHUM ESPRESSO MARTINI

1.5 Fl Oz Bacardi 8
½ Fl Oz Malibu or other coconut liquor
2.5 Fl Oz of Fever-Tree
Espresso Martini Mix

Garnish with shredded coconut

N/A ESPRESSO MARTINI

2 Fl Oz N/A Whisky/Rum/Tequila
¼ Fl Oz Simple Syrup or Agave
2.5 Fl Oz of Fever-Tree
Espresso Martini Mix

Garnish with coffee beans

ESPRESSO TONIC

1 Fl Oz of Fever-Tree
Espresso Martini Mix
3 Fl Oz Light Tonic Water
Build over ice

Garnish with orange twist

Espresso Martini



ESPRESSO MARTINI

INGREDIENTS:

- 2.5oz Fever-Tree Espresso Martini Mix
- 1.5 oz Vanilla Vodka
- .5 oz Monin Hazelnut Syrup

METHOD: Shaken

GLASSWARE: Chilled Coupe Glass

GARNISH: Espresso or Coffee Beans



Created by: Casey Willis



S'MORES ESPRESSO MARTINI

INGREDIENTS:

- 2.5oz Fever-Tree Espresso Martini Mix
- 1.5 oz Vanilla Vodka
- .5 oz Monin Toasted Marshmallow Syrup
- .5 oz Mr. Black (optional)

METHOD: Shaken

GLASSWARE: Chilled Coupe Glass

GARNISH: Crushed Graham Cracker Rim





BAKLAVA ESPRESSO MARTINI

INGREDIENTS:

- 2.5oz Fever-Tree Espresso Martini Mix
- 1.5 oz Vodka
- .5 oz Monin Pistachio Syrup
- .5 oz Mr. Black (optional)

METHOD: Shaken

GLASSWARE: Chilled Coupe Glass

GARNISH: Crushed Pistachio Rim



Espresso Martini



PSL MARTINI

INGREDIENTS:

- 1 oz Fever-Tree Espresso Martini Mix
- 2 oz Vodka
- .5 oz Bailey's
- .75 oz Smoked Pumpkin Orgeat Syrup

METHOD: Shaken

GLASSWARE: Chilled Coupe Glass

GARNISH: Coffee or Espresso beans



NO/LOW COCKTAILS





LYRE'S ESPRESSO MARTINI

INGREDIENTS:

- 2oz Fever-Tree Espresso Martini Mix
- 1.5 oz Lyre's White Cane Syrup

METHOD: Shaken (30 seconds)

GLASSWARE: Chilled Coupe Glass

GARNISH: Espresso or Coffee Beans



GROCERY-FRIENDLY



Espresso Martini



ESPRESSO TONIC

This non-alc option combines the bitter espresso flavor with the effervescence of tonic water.

INGREDIENTS:

- 2 oz Fever-Tree Espresso Martini Mix
- 3 oz Fever-Tree Premium Tonic

METHOD: Fill glass with ice, add Espresso Mix, top with Tonic, and stir

GLASSWARE: Rocks or collins

GARNISH: Orange peel or lemon wheel





ICED VANILLA ESPRESSO

This non-alc option has a creamy, slightly sweet twist from vanilla.

INGREDIENTS:

- 2 oz Fever-Tree Espresso Martini Mix
- 1 oz Vanilla Syrup
- 3 oz Milk or a non-dairy alternative (oat milk or almond milk)

METHOD: Shake

GLASSWARE: Rocks or collins

GARNISH: Coffee beans or vanilla pod





ICED HAZELNUT ESPRESSO

For a nutty, creamy treat, the hazelnut compliments the coffee flavors perfectly.

INGREDIENTS:

- 2 oz Fever-Tree Espresso Martini Mix
- 1 oz Hazelnut Syrup
- 3 oz Almond milk (or any milk alternative)

METHOD: Shake

GLASSWARE: Rocks or collins

GARNISH: Coffee beans or crushed hazelnuts



Espresso Martini



ESPRESSO MINT FIZZ

Refreshing with a hint of mint, this non-alc option is perfect for a lighter espresso experience.

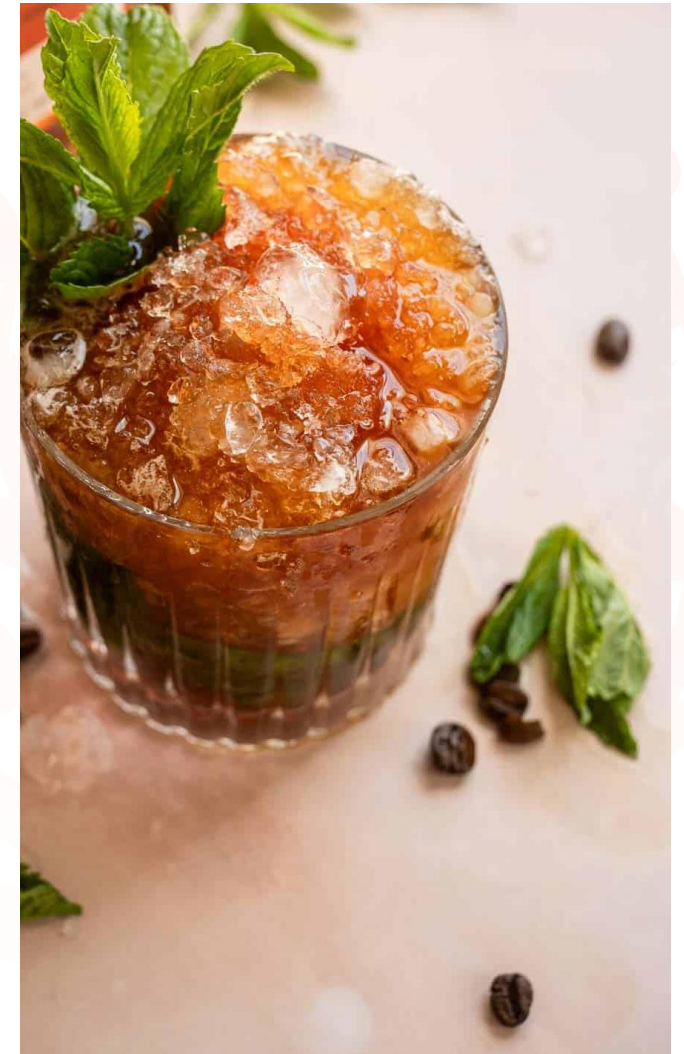
INGREDIENTS:

- 2 oz Fever-Tree Espresso Martini Mix
- 3 oz Fever-Tree Club Soda
- 1 tsp simple syrup (optional for sweetness)
- Fresh mint leaves

METHOD: Muddle a few mint leaves and simple syrup (if using) at the bottom of a glass. Add ice, Espresso Mix, top with Club Soda, and stir.

GLASSWARE: Collins or highball

GARNISH: Mint sprig





COCONUT ESPRESSO COOLER

A tropical twist, pairing the coffee notes with coconut flavors.

INGREDIENTS:

- 2 oz Fever-Tree Espresso Martini Mix
- 3 oz Coconut water
- Shredded coconut

METHOD: Stir

GLASSWARE: Collins or highball

GARNISH: Shredded coconut



LARGE BATCH & FROZEN



Espresso Martini



ESPRESSO MARTINI

5 Gallons (10% Dilution)

INGREDIENTS:

- 323 oz Fever-Tree Espresso Martini Mix
- 194 oz Vanilla Vodka
- 65 oz Monin Hazelnut Syrup
- 58 oz Water

GLASSWARE: Chilled Coupe Glass

GARNISH: Espresso or Coffee Beans



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Espresso Martini

FROZEN, BATCH & MACHINE ESPRESSO MARTINIS

FROZEN BATCH Approx 12 Serves

- 12.5 Fl. Oz. Premium Vodka (we suggest Grey Goose)
- 2 Fl. Oz of Crème De Cacao or Liquor 43 (Optional)
- 15 Fl. Oz. Fever-Tree Espresso Martini Mix (approx. 1 bottle)
- 2 Fl. Oz. Simple Syrup or Vanilla Syrup
- 12 Fl. Oz. Water
- Follow Machine Instructions
- To Serve:
- Pour approx. 4 Fl. Oz into a cocktail coupe and garnish with three coffee beans

LARGE BATCH 36 Serves

- 72 Fl. Oz. Premium Vodka (we suggest Grey Goose)
 - 72 Fl. Oz. Fever-Tree Espresso Martini Mix (approx. 4.5 bottles)
 - Mix well
- To Serve:
- Fill shaker with cubed ice & pour over 4 Fl. Oz. of the pre-made batch
 - Close & shake vigorously for 15 seconds
 - Strain into a cocktail coupe and garnish with three coffee beans

LARGE BATCH WITH A TWIST 36 Serves

- 62 Fl. Oz. Premium Vodka (we suggest Grey Goose)
 - 10 Fl. Oz. of Nixta Corn Liquor or Ancho Reyes
 - 72 Fl. Oz. Fever-Tree Espresso Martini Mix (approx. 4.5 bottles)
- To Serve:
- Fill shaker with cubed ice & pour over 4 Fl. Oz. of the pre-made batch
 - Close & shake vigorously for 15 seconds
 - Strain into a cocktail coupe and garnish with three coffee beans

MACHINE RECIPE 36 Serves

- 72 Fl. Oz. Premium Vodka (we suggest Grey Goose) or your preferred spirit (we recommend tequila, rum or bourbon)
- 72 Fl. Oz. Fever-Tree Espresso Martini Mix
- Follow machine instructions



LAUNCH COCKTAILS



DOUBLE SHOT OF BRILLANCE

Frozen

INGREDIENTS:

- 1.5 oz Fever-Tree Espresso Martini Mix
- 1.5 oz American Harvest Vodka
- .25 Fernet Branca
- .25 Gifard Crème de Cacao

METHOD: Combine all ingredients in shaker with ice. Shake and serve frozen.

GLASSWARE: Small Cordial Glass

GARNISH: Salted Caramel Crumbles

Espresso Martini



FORGET FRIDAY

INGREDIENTS:

- 1.5oz Fever-Tree Espresso Martini Mix
- 1 oz 1800 Coconut Tequila
- .5 oz Giffard Banane du Bresil
- .5 oz Amaro Montenegro
- 1 Dash Scrappy's Cardamom Bitters

METHOD: Shaken

GLASSWARE: Chilled Coupe Glass

GARNISH: Fresh Ground Black Pepper





NEW AMERICANA

INGREDIENTS:

- .75 oz Fever-Tree Espresso Martini Mix
- .75 Savoia Americano
- .75 oz Cinzano 1757 Sweet Vermouth
- 4 oz Fever-Tree Club Soda

METHOD: Shaken & topped with club soda

GLASSWARE: Rocks glass



CAFECITO MARTINI

INGREDIENTS:

- .75 oz Fever-Tree Espresso Martini Mix
- 1.5 oz Zacapa 23 or other aged rum
- .5 oz Chinola Passionfruit Liqueur
- 2 Dashes of mole bitters
- 1 Dash of saline

METHOD: Shaken

GLASSWARE: Chilled Coupe Glass

CAFÉ HELADO SIEMPRE

INGREDIENTS:

- 2 oz Fever-Tree Espresso Martini Mix
- 1.5 oz Casa Lotos Sotol
- .25 oz Café de Olla Syrup
 - *** (Mexican cinnamon, Clove, Orange peel, Demerara)

METHOD: Shaken

GLASSWARE: Chilled Coupe Glass

GARNISH: Microplaned Cinnamon and Orange Peel

MIDNIGHT FEVER

INGREDIENTS:

- 2 oz Fever-Tree Espresso Martini Mix
- 1 oz Swedish Punsch
- .5 oz Giffard Passionfruit
- .25 oz Lustau PX Sherry
- Angostura Bitters

METHOD: Shaken

GLASSWARE: Chilled Coupe Glass



ROYAL BREAKFAST

INGREDIENTS:

- 1.5 oz Fever-Tree Espresso Martini Mix
- 1 oz Cognac
- .25 oz January Spirits Amaro
- .25 oz Degroff New World Amaro
- 2 Dashes of Remedy Shortstack Bitters

METHOD: Shaken

GLASSWARE: Chilled Coupe Glass

GARNISH: Grated nutmeg

ESPRESSO FEVER DREAM

INGREDIENTS:

- 1.5 oz Fever-Tree Espresso Martini Mix
- 1.5 oz Coconut Fat-washed Torres 20 Brandy
- .5 Chinese five spice syrup
 - ***Cinnamon, clove, fennel, anise, red peppercorn
- .25 oz Licorice Root Syrup
- 1 Scoop of Espresso coffee foam
 - ***400g Fever-Tree Espresso Martini Mix, 300g water, 4.2g sucrose esters

METHOD: Shaken

GLASSWARE: Nick & Nora

GARNISH: Activated Espresso Foam

SPAGHETTI BREAKFAST

INGREDIENTS:

- 1 oz Fever-Tree Espresso Martini Mix
- 1 Modelito, cold
- .375 oz Clear Creek Plum Brandy

METHOD: Remove 1.5 oz from a chilled bottle of Modelito. Add the Fever-Tree Espresso Martini Mix and plum brandy to the bottle and agitate gently. Finish with a lemon twist and drop it in the bottle.