FEVER-TREE

MIX with the BEST



Chocolate Orange Espresso Martini

ESPRESSO MARTINI MIXER

A smooth, flavor-forward espresso martini that blends rich chocolate with bright orange notes. Balanced and layered, it offers a refined mix of bold coffee and subtle citrus.

DIFFICULTY: 2 GLASSWARE: COUPE

INGREDIENTS

SERVES 1

Fever-Tree Espresso Martini Mix	2 oz
Chocolate Liqueur	1 oz
Orange Liqueur	0.5 oz
Orange Twist	1
Chocolate Shavings	Dusting

METHOD

Step One: Add 2 oz of Fever-Tree Espresso Martini Mix into a cocktail shaker

Step Two: Add 1 oz chocolate liqueur

Step Three: Add .5 oz orange liqueur

Step Four: Fill shaker ¾ with cubed ice

Step Five: Close & shake vigorously for 15 seconds

Step Six: Strain into a martini glass

Step Seven: Garnish with an orange twist and chocolate shavings