FEVER-TREE

MIX with the BEST



Coconut Espresso Cooler

ESPRESSO MARTINI MIXER

A tropical, refreshing twist on espresso, blending rich coffee with hydrating coconut water and a hint of sweetness. Light, smooth, and perfectly balanced, it brings a breezy, island-inspired feel to every sip.

DIFFICULTY: 1

GLASSWARE: HIGHBALL

INGREDIENTS

SERVES 1

Fever-Tree Espresso Martini Mix	2 oz
Coconut Water	3 oz
Shredded Coconut	Dusting

METHOD

Step One: Fill glass with cubed ice

Step Two: Add 2 fl oz of Fever-Tree Espresso Martini mix

Step Three: Add 3 fl oz of coconut water

Step Four: Stir and garnish with shredded coconut