FEVER-TREE

MIX with the BEST



Gingerbread Espresso Martini

ESPRESSO MARTINI MIXER

A cozy, festive twist on the espresso martini, blending rich coffee with spiced rum and warm gingerbread notes. Smooth and indulgent, it delivers a balanced mix of bold espresso and seasonal spice.

DIFFICULTY: 3 GLASSWARE: COUPE

INGREDIENTS

SERVES 1

Fever-Tree Espresso Martini Mix	2 oz
Spiced Rum	1.5 oz
Gingerbread Syrup	0.5 oz
Whipped Cream	Topping
Cinnamon	Dash

METHOD

Step One: Add 1.5 oz of spiced rum into a cocktail shaker

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

Step Three: Add .5 oz gingerbread syrup

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: Top with whipped cream

Step Eight: Garnish with a light dusting of cinnamon