FEVER-TREE

MIX with the BEST



Peppermint Espresso Martini

ESPRESSO MARTINI MIXER

A festive take on the espresso martini, pairing rich coffee with cool peppermint and a touch of sweetness. Smooth and indulgent with a refreshing twist, it delivers a balanced blend of bold and bright flavors.

DIFFICULTY: 3 GLASSWARE: COUPE

INGREDIENTS

SERVES 1

Fever-Tree Espresso Martini Mix	2 oz
Premium Vodka	1 oz
Peppermint Schnapps	0.5 oz
Crushed Candy Cane Rim	1
Mint Leaf	1

METHOD

Step One: Rim a martini glass with crushed candy cane

Step Two: Add 1 oz of vodka into a cocktail shaker

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

Step Four: Add .5 oz peppermint schnapps

Step Five: Fill shaker ¾ with cubed ice

Step Six: Close & shake vigorously for 15 seconds

Step Seven: Strain into the prepared martini glass

Step Eight: Garnish with a mint leaf