FEVER-TREE

MIX with the BEST



Pumpkin Spice Latte Espresso Martini

ESPRESSO MARTINI MIXER

A cozy, seasonal twist on the espresso martini, blending vodka, rich espresso, and creamy liqueur with warm pumpkin spice and toasted notes. Smooth, indulgent, and perfectly autumnal.

DIFFICULTY: 3 GLASSWARE: COUPE

INGREDIENTS

SERVES 1

Fever-Tree Espresso Martini Mix	1 oz
Premium Vodka	2 oz
Baileys Irish Cream	0.5 oz
Smoked Pumpkin Orgeat Syrup	0.75 oz
Coffee Beans	3

METHOD

Step One: Add 2 oz of Vodka into a cocktail shaker

Step Two: Add 1 oz of Fever-Tree Espresso Martini mix

Step Three: Add .5 oz Baileys

Step Four: Add .75 oz Smoked Pumpkin Orgeat Syrup

Step Five: Fill shaker ¾ with cubed ice

Step Siz: Close & shake vigorously for 15 seconds

Step Seven: Strain into a cocktail coupe and garnish with coffee beans