FEVER-TREE

MIX with the BEST



Rum Espresso Martini

ESPRESSO MARTINI MIXER

A tropical take on a classic, blending aged rum with coconut liqueur and fresh espresso. Smooth, lightly sweet, and finished with a hint of toasted coconut for a warm, island-inspired twist.

DIFFICULTY: 2 GLASSWARE: COUPE

INGREDIENTS

SERVES 1

Fever-Tree Espresso Martini Mix	2.5 oz
Bacardi 8 Rum	1.5 oz
Coconut Liqueur	0.5 oz
Shredded Coconut	Dusting

METHOD

Step One: Add 1.5 oz of Bacardi 8 into a cocktail shaker

Step Two: Add 2.5 oz of Fever-Tree Espresso Martini mix

Step Three: Add .5 oz of Malibu or other coconut liquor

Step Four: Fill shaker ¾ with cubed ice

Step Five: Close & shake vigorously for 15 seconds

Step Six: Strain into a cocktail coupe and garnish with shredded coconut