FEVER-TREE

MIX with the BEST



Smoke Show Espresso Martini

ESPRESSO MARTINI MIXER

A smoky, complex riff featuring mezcal and a touch of coffee liqueur, balanced with rich espresso. Soft spice and lingering smoke create a daring yet smooth cocktail.

DIFFICULTY: 2 GLASSWARE: COUPE

INGREDIENTS

SERVES 1

Fever-Tree Espresso Martini Mix	2.5 oz
Ilegal Mezcal	1.5 oz
Nixta	0.5 oz
Cinnamon Powder	Dusting

METHOD

Step One: Add 1.5 fl oz of Ilegal Mezcal into a cocktail shaker

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

Step Three: Add .5 fl oz Nixta

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 cinnamon powder

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Chill the Coupe Glass for the best result