FEVER-TREE

MIX with the BEST



Smores Espresso Martini

ESPRESSO MARTINI MIXER

A decadent, dessert-inspired twist on the classic, blending vanilla vodka, espresso, and toasted marshmallow sweetness. Finished with a graham cracker rim, it delivers rich chocolatey notes and nostalgic campfire indulgence in every sip.

DIFFICULTY: 2 GLASSWARE: COUPE

INGREDIENTS

SERVES 1

Fever-Tree Espresso Martini Mix	2.5 oz
Vanilla Vodka	1.5 oz
Monin Toasted Marshmallow Syrup	0.5 oz
Graham Crackers	Dusting

METHOD

Step One: Add 1.5 fl oz of vanilla vodka into a cocktail shaker

Step Two: Add 2.5 fl oz of Fever-Tree Espresso Martini mix into a cocktail shaker

Step Three: Add .5 fl oz Monin Toasted Marshmallow Syrup into a cocktail shaker

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 crushed graham crackers on the rim