FEVER-TREE

MIX with the BEST



Spiced Espresso Martini

ESPRESSO MARTINI MIXER

Warm and expressive, this espresso martini layers tequila with ancho chili liqueur for a subtle heat and depth of flavor. Rich espresso and a touch of salt round it out for a bold, spiced experience.

DIFFICULTY: 2 GLASSWARE: COUPE

INGREDIENTS

SERVES 1

Fever-Tree Espresso Martini Mix	2.5 oz
Patron Silver Tequila	1.5 oz
Ancho Reyes Liqueur	0.5 oz
Coffee Beans	3
Cinnamon Powder	Dusting

METHOD

Step One: Add 1.5 fl oz of Patron Silver Tequila into a cocktail shaker

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

Step Three: Add .5 fl oz Ancho Reyes 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 coffee beans or cinnamon powder