FEVER-TREE

MIX with the BEST



Tequila Orange Espresso Martini

ESPRESSO MARTINI MIXER

Bright meets bold in this spirited twist, where tequila and orange liqueur bring a citrus-forward lift to rich espresso. Smooth, vibrant, and subtly sweet, it's a refreshing take on the espresso martini.

DIFFICULTY: 2 GLASSWARE: COUPE

INGREDIENTS

SERVES 1

Fever-Tree Espresso Martini Mix	2.5 oz
Patron Silver Tequila	1.5 oz
Cointreau	0.5 oz
Orange Peel	1

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 Cointreau

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 an orange twist