

# Espresso Martini

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The espresso martini is a brilliant after-dinner drink, but for those not wanting caffeine late in the day it's also perfect in the late afternoon when you need a cocktail with a little pick-me-up.



**Prep Time:** 5 minutes

**Cook Time:** 0 minutes

**Serves:** 1

## INGREDIENTS

- 1-1/2 shot organic [Coast Roast Espresso coffee](#), cooled
- 1-1/2 shot vodka (*top shelf or personal favorite*)
- 1-1/2 shot coffee liqueur (*Kahlua or equivalent*)
- Coffee beans for garnish (optional)*

## DIRECTIONS

1. Pour vodka, coffee liqueur, and espresso into cocktail shaker
2. Add ice to shaker and shake well (count to 10)
3. Strain into a chilled cocktail glass
4. Garnish with floating coffee beans (optional)
5. Enjoy!

### Variations:

The first variation adds a hint of sweetened chocolate to the glass, making this martini even more irresistible and delicious. The second variation adds a squeeze of fresh lemon to the shaker before mixing (not too much). The lemon adds a unique element and twist to this already delicious beverage.

Make sure to also put your glass in the freezer up to 20 minutes before you make your Espresso Martini.

Other variations include, using spiced tequila or spiced rum instead of vodka. It's perfect for those that want even more kick from this classic cocktail. Or follow the recipe, adding a splash of Salted Carmel syrup before you shake it. It will turn this into a Salted Carmel Espresso Martini.

### Serve Over Ice:

You can also use this same recipe for a nice cocktail over ice. Instead of using a martini glass, simply use a tumbler, add some ice, and pour in the final cocktail. This drink was originally served in this way before martini glasses were around.