

CLIMPSON & SONS
COFFEE SPECIALISTS

ESPRESSO MARTINI

E8
HACKNEY



13.75%
ALC/VOL

Introducing *Climpson & Sons Espresso Martini*.

The best espresso martinis are made with the best ingredients.

Climpson's coffee specialists are now offering a new taste for after hours — our modern twist on a classic.



CLIMPSON & SONS

Climpson & Sons Espresso Martini is a delicious, crafted, decadent cocktail using premium ingredients to give a modern twist on the classic.

At Climpson's we pride ourselves on our coffee, so for us, the espresso martini was an obvious and fun project from the outset.

Following the company's ethos of quality we didn't just want to replicate a drink that can be produced anywhere, we wanted a drink that was unique and had depth in flavour, yet well-balanced and delicious.

Each ingredient promotes the natural characteristics of coffee, complementing and accentuating different areas of the palate creating a balanced structure and mouthfeel.



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KEY INGREDIENTS

Climpson & Sons
'The Baron' Daterra Estate,
Brazil

East London Liquor Company
Demerara rum (40%), Guyana
British wheat vodka (40%), UK

Organic cacao nibs, Peru
Bourbon vanilla, Madagascar

Ingredients and Method:

We start with making a **coffee liqueur** we call '**Midnight Oil**' (also available wholesale). The coffee we use has been sourced from Daterra Estate in Brazil, a rich full-bodied coffee with notes of dark chocolate, hazelnut and marzipan. We then add cacao nibs, vanilla and demerara rum from *Guyana*, sourced by East London Liquor Company.

The brewing technique we use is called flash brew, which brews our coffee with hot water and is then rapidly chilled to extract all the flavour and delicate aromas you expect from an espresso. This liqueur forms the base of our espresso martini recipe, we then add cold brew coffee and *British* wheat vodka from East London Liquor Company to complete the experience.

— Speed

Serve drinks in a fraction of the time of making an espresso martini

— Quality

Using the best ingredients from artisanal and specialist producers and suppliers

— Consistency

Every drink tastes the same as the last, no variations from staff bringing everyone onto the same skill level

— Unique

A refreshing take on the classic cocktail, making a unique and interesting variation

— No prep

No more batching stale espresso pre-service, or running out mid-service. Just change a keg!

— Gross Profit

Increase volume with great margins

For the perfect serve

- Chill your glass
- Pour out 130ml of Climpson & Sons espresso martini from nitropress or beer tap
- Allow head to settle



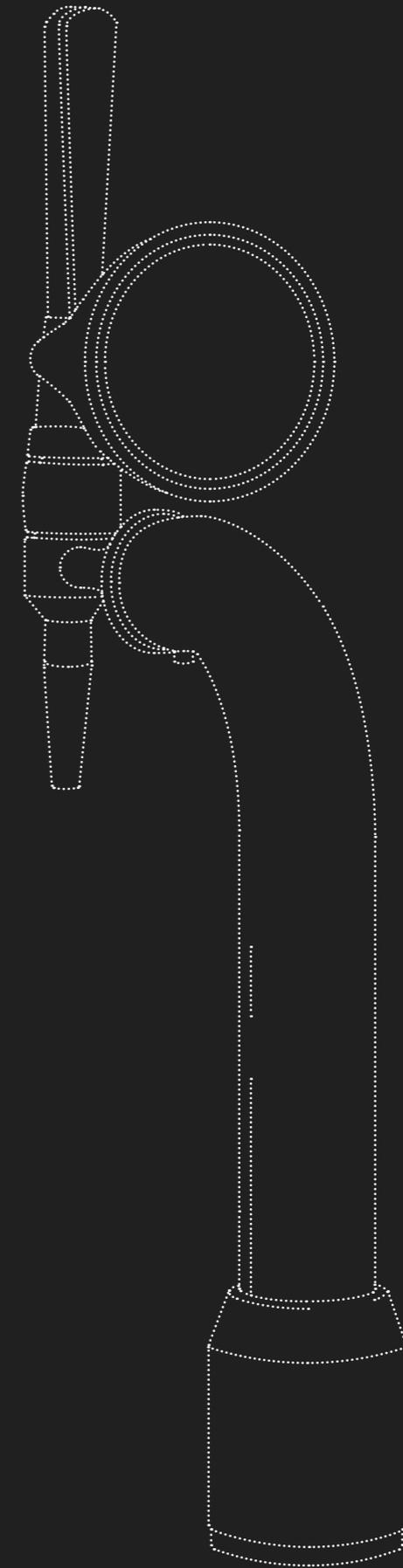
CLIMPSON & SONS

Counter dispense installations

Designed for high volume venues such as nightclubs and events where time, quality and consistency are key.

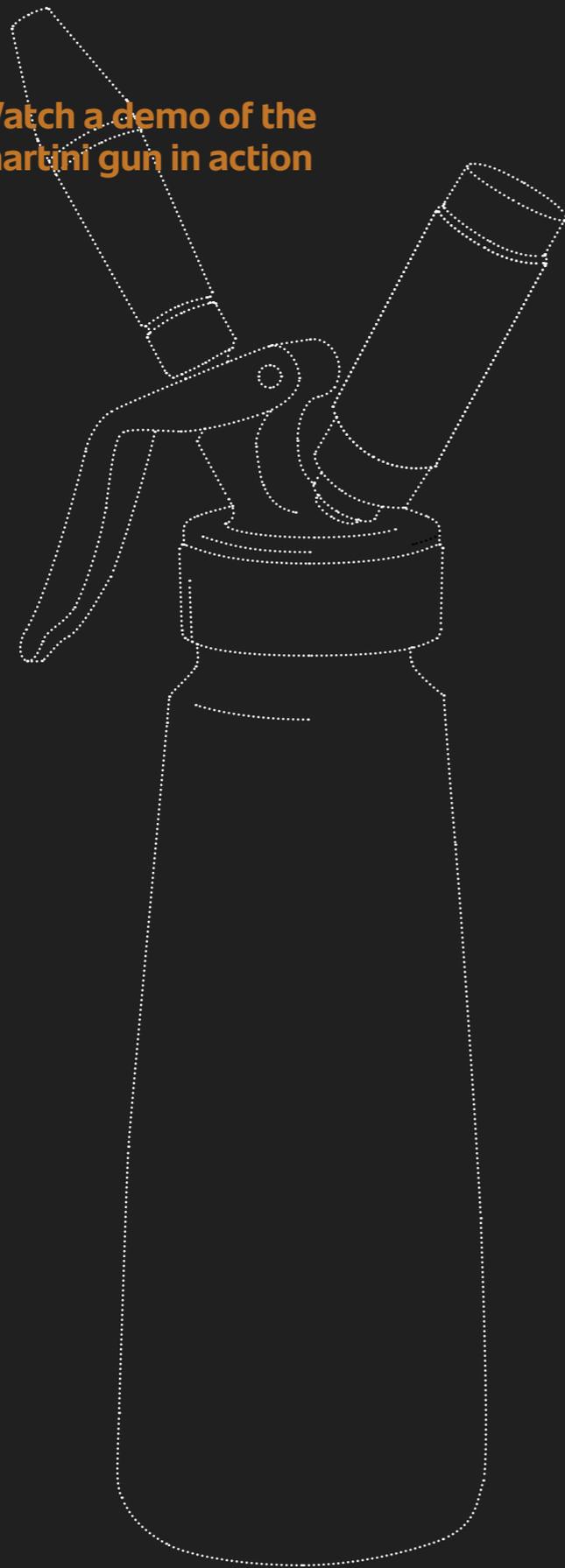
We offer a full installation service, we will arrange a survey with our installation partners and supply equipment with our guarantee of quality and consistency. We offer 12 month lease to own contracts with general maintenance as a service for the contract length.

We also have a hire facility, we can provide a tap, cooler and kegs for your event.





Watch a demo of the
martini gun in action



Mobile dispense system

Perfect for lower volumes or when a tap system isn't possible.

Introducing our Climpson & Sons Nitropress. The nitropress are available in 2 sizes – 500ml and 1 litre – a great way to serve espresso martini.

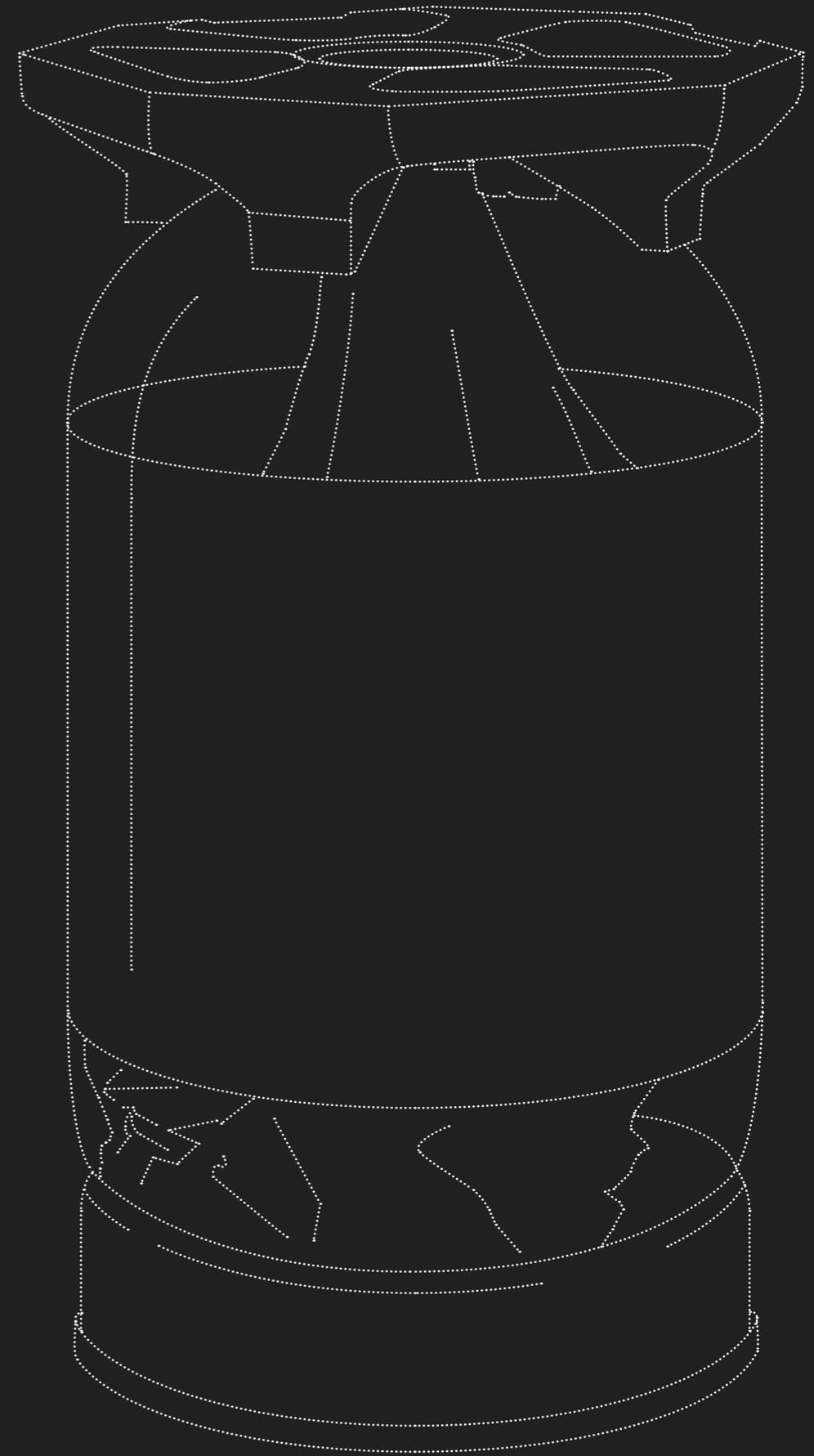
Perfect for restaurants, pubs, dinner parties, or venues serving less than 100 espresso martinis a week.

Fill the body of the gun with espresso martini from a bag-in-box dispenser.

Plug in and charge with a nitro cartridge, then pull the trigger for a smooth and easy pour. Just remember to always keep it chilled and to give it a good shake before every use.

Addition to existing tap system

The Espresso Martini is packaged in 20 litre key kegs, these can be installed on any existing tap system, it just requires a bottle of food grade nitrogen and a creamer spout for the tap head. We will install our nitrogen infuser to give consistent and creamy foam.



**You can currently find
our espresso martini in:**

Town Hall Hotel
Sons + Daughters
Marksman Public House
Lardo
Smoking Goat *Shoreditch*
Climpson's Coffee Bar
The Jago
The Yard Theatre
Mare Street Market
Rapid Eye
The Axe
London City Runners
HWK
The Scolt Head
The Blues Kitchen *Brixton*
Red Hand
2Northdown

To order call or email

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