

ANCIENT OAK ESPRESSO MARTINI

Yields: 1 Cocktail

INGREDIENTS

2 oz. Beatrix Coffee Roasters Voyager espresso

¼ oz. demerara syrup

1 oz. St. George NOLA Coffee Liqueur

1 ½ oz. Belvedere Smogory Forest Vodka

3 espresso beans

cocoa powder, to taste

METHOD

1. Add ice, espresso, demerara syrup, coffee liqueur and vodka to a shaker.
2. Shake long and hard until chilled (about 12-15 seconds).
3. Double strain into a chilled coupe.
4. Garnish with espresso beans and cocoa powder.
Serve immediately.

