



ESPRESSO MARTINI

INGREDIENTS

- 2 oz. Acronimo Gin
- 0.5 oz. Coffee Liqueur Usually Kahlúa
- 1 oz. Espresso Freshly Brewed
(or Cold Brew Concentrate)
- 0.5 oz. Simple Syrup Garnish:
Coffee Beans

METHOD / ALCHEMY

- Combine Ingredients: In a cocktail shaker, add vodka, cooled espresso, coffee liqueur, and simple syrup (if using).
- Add Ice: Fill the shaker with ice and secure the lid.
- Shake: Shake vigorously for about 15-20 seconds until well chilled and frothy.
- Strain and Serve: Strain the mixture into a chilled martini glass.
- Garnish: Garnish with a few coffee beans on top.

ACRONIMO
SPIRITS

