

PROUDLY *yours*



Coffee Cocktail Recipes

Havana Martini

Ingredients:

- 1 1/2 oz. Meyer's® Dark Rum
- 1 oz. Torani® Signature Coconut Syrup
- 3/4 oz. Cream
- 2 oz. Espresso

Directions:

Combine ingredients into shaker. Shake over ice and strain into a chilled martini glass.

Espresso Old Fashioned




Ingredients:

- 2 oz. Gaviña Espresso, room temperature
- 1 oz. Bourbon
- 1/4 oz. Simple Syrup
- 1-1" piece Lemon Peel
- Dash of Peychaud's® Bitters

Directions:

Combine espresso, bourbon, simple syrup, and bitters in a cocktail shaker and fill with ice. Stir until outside of shaker is frosty, about 30 seconds. Strain into a lowball glass filled with ice. Twist lemon peel over cocktail to release oils, then rub over the rim of glass.

Contact us at 1-800-428-4627 or email us orderdesk@gavina.com

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Irish Coffee

Ingredients:

- 1 1/2 oz. Irish Whiskey
- 5-7 oz. Gaviña Hot Coffee
- 1-2 tsp. Brown Sugar
- Fresh Whipped Cream

Directions:

Run hot water slowly over a glass mug until it is at room temperature or hotter. Dry the mug (pouring hot coffee into a cold glass could cause it to crack). Add brown sugar to mug, pour in whiskey and then add the coffee, leaving room at the top for whipped cream. Stir until sugar is completely dissolved. Set whipped cream on drink. Do not stir (drink stays warm for longer with cream sitting on top).

Caramel Coffee Cocktail




Ingredients:

- 1 oz. Kettle One® Vodka
- 3/4 oz. Torani® Puremade Caramel Syrup
- 3/4 oz. Bailey's® Irish Cream
- 3/4 oz. Frangelico®
- 2 oz. Espresso
- Whipped Cream

Directions:

Combine vodka, caramel syrup, Bailey's®, Frangelico® and espresso into shaker. Shake over ice and strain into a chilled martini glass. Top with whipped cream.

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