

Espresso Martini Recipe Cards

The classic and five variations on 4 × 6 cards: vodka, vanilla, spiced, grappa and rum.



THE CARDS

01 Espresso Martini

vodka • fresh espresso • coffee liqueur

02 Vodka Espresso

vodka • espresso • coffee liqueur, on the rocks

03 Vanilla Espresso Martini

vanilla vodka • espresso • coffee liqueur

04 Spiced Espresso Martini

vanilla vodka • cold brew • cardamom • star anise

05 Grappa Espresso Martini

grappa • espresso • coffee liqueur

06 Black Espresso

spiced rum • espresso • PX sherry • chocolate bitters

HOW TO PRINT

Print on **card stock** (65–110 lb, 176–300 g/m²), at **100% / actual size**.

Cut along the dashed lines: each card is **6 × 4 inches** and fits a standard recipe box.

The QR code on every card opens the full recipe, with photos, in 36 languages.

The last page holds blank cards for your own recipes.

ESPRESSO MARTINI • 1 OF 6



Espresso Martini

MARTINI • SHAKEN • SERVED UP

1½ oz 45 ml	vodka
1 oz 30 ml	fresh espresso, cooled
¾ oz 22.5 ml	coffee liqueur
¼ oz 7.5 ml	simple syrup (optional)

1. Shake very hard with ice for a thick crema.
2. Double-strain into a chilled glass.
3. Float three coffee beans.

MY NOTES

Garnish: 3 coffee beans



FULL RECIPE

ESPRESSO MARTINI • 2 OF 6



Vodka Espresso

OLD FASHIONED • SHAKEN • OVER ICE

1⅓ oz 50 ml	vodka
1½ oz 45 ml	fresh espresso
⅔ oz 20 ml	coffee liqueur
1 tsp 5 ml	simple syrup

1. Shake everything hard with ice.
2. Fine-strain into an ice-filled glass.

MY NOTES

Garnish: 3 coffee beans



FULL RECIPE

ESPRESSO MARTINI • 3 OF 6

Vanilla Espresso Martini

MARTINI • SHAKEN • SERVED UP



1½ oz 45 ml	vanilla vodka
1 oz 30 ml	fresh espresso
¾ oz 20 ml	coffee liqueur
1 tsp 5 ml	vanilla syrup
2 drops	saline solution (or a pinch of salt)

1. Shake everything hard with ice.
2. Fine-strain into a chilled glass.

MY NOTES

Garnish: 3 coffee beans



FULL RECIPE

ESPRESSO MARTINI • 4 OF 6

Spiced Espresso Martini

MARTINI • SHAKEN • SERVED UP



3	green cardamom pods
1	star anise
1½ oz 45 ml	vanilla vodka
1 oz 30 ml	coffee liqueur
½ oz 15 ml	vanilla syrup
2 oz 60 ml	cold brew coffee

1. Crack the cardamom pods in the shaker.
2. Add everything else and shake hard with ice.
3. Fine-strain into a chilled glass.

MY NOTES

Garnish: star anise



FULL RECIPE

ESPRESSO MARTINI • 5 OF 6

Grappa Espresso Martini

COUPE • SHAKEN • SERVED UP



1½ oz 40 ml	grappa
1 oz 30 ml	fresh espresso
¾ oz 20 ml	coffee liqueur
½ tsp 2.5 ml	rich demerara syrup
2 drops	saline solution (or a pinch of salt)

1. Shake everything hard with ice.
2. Fine-strain into a chilled coupe.

MY NOTES

Garnish: 3 coffee beans



FULL RECIPE

ESPRESSO MARTINI • 6 OF 6

Black Espresso

COUPE • SHAKEN • SERVED UP



1½ oz 40 ml	dark spiced rum
1 oz 30 ml	fresh hot espresso
½ oz 10 ml	Pedro Ximénez sherry
1 tsp 5 ml	dark brown sugar syrup
6 drops	chocolate bitters

1. Shake everything hard with ice.
2. Fine-strain into a chilled coupe.

MY NOTES



FULL RECIPE

DRINK	INGREDIENTS
GLASS • METHOD	
	METHOD
GARNISH	
NOTES	

DRINK	INGREDIENTS
GLASS • METHOD	
	METHOD
GARNISH	
NOTES	