

SIMPLY SHAKE WITH ICE
AND SERVE

HEIRLOOM ESPRESSO MARTINI

BOLD, STRONG, AND FROTHY.

Heirloom Espresso Martini was developed by reverse engineering the 1983 modern classic with freshly roasted coffee. The hallmark of a great Espresso Martini has always been the luxurious layer of crema that forms only when real coffee is used, and our version does not disappoint, with a thick, textured, froth after it has been shaken.

HOW TO SERVE

At its finest, Espresso Martini Liqueur is shaken hard with ice and served frothy and very cold. Serve neat before dinner as a quick pick-me-up, or on the rocks as a companion to chocolate desserts, cheesecake, and tiramisu.



REPLACES COFFEE LIQUEURS

Enlivened
WITH

A CUSTOM BLEND OF ESPRESSO
AND A HINT OF VANILLA

25% ALC./VOL.
50 PROOF

750mL



Use Espresso Martini as a craft coffee liqueur in any classic, add it to a Manhattan for added richness, or in a margarita for a dense flavor.