

DOMINICAN RUM  
**KIRK and SWEENEY**  
SANTIAGO *De Los* CABALLEROS, D.R.



*Espresso  
Martini*

# Espresso Martini

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2 OZ. KIRK & SWEENEY RESERVA  
.5 OZ. CAFFÈ BORGHETTI ESPRESSO LIQUEUR  
1 OZ. FRESH ESPRESSO  
3 WHOLE COFFEE BEANS  
GROUND CINNAMON OR COCOA POWDER  
(OPTIONAL)

## METHOD

Prepare the espresso and set aside to cool. Fill shaker tin with ice, add all ingredients, cap and shake vigorously to create frothy foam. Use a Hawthorne strainer to strain the liquid swiftly into a martini glass. Dust foam with cocoa powder or ground cinnamon for added flavor (optional). Garnish with coffee beans.

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*Initial taste reveals a nectar-sweet quality, leading to a weightier body that indicates rum that's serious in character but not overbearing. Bold, ripe, and sweet vanilla flavors evolve near the end, providing a smooth, long and luxurious finish.*

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