

DOMINICAN RUM
KIRK and SWEENEY

SANTIAGO *De Los* CABALLEROS, D.R.



*Espresso
Martini*

Espresso Martini

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.

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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