

MAPLE BOURBON ESPRESSO MARTINI



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GLASS: COUPE

1 1/2 OZ IRON FISH DISTILLERY BOURBON WHISKEY FINISHED IN MAPLE SYRUP BARRELS

1 OZ CHILLED ESPRESSO OR COLD BREW 1/2 OZ SWEETENED CONDENSED MILK

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1 EGG WHITE

PINCH OF SALT

COMBINE INGREDIENTS IN A LARGE SHAKER FILLED WITH ICE, SHAKE, STRAIN INTO A FRESH SHAKER, DRY SHAKE VIGOROUSLY, POUR DIRECTLY INTO A CHILLED COUPE

GARNISH: COFFEE BEANS

OR FRESHLY GRATED CHOCOLATE



SPIRIT > BOURBON WHISKEY FINISHED IN MAPLE SYRUP BARRELS