



ESPRESSO MARTINI

Bold and strong, Espresso Martini Liqueur is a ready made cocktail that can be shaken solely with ice to create a fully bloomed, texturized delight. Densely packed with coffees sourced from three regions and a hint of vanilla, there is a multitude of flavor waiting to be unlocked.



Invented in 1983, the original Espresso Martini recipe consists of vodka, coffee liqueur, fresh espresso and sugar and is a globally recognized classic. Heirloom Espresso Martini Liqueur concentrates these elements to create something that can function as a full bodied coffee liqueur, or be shaken with ice to create a frothy, delicious cocktail. The hallmark of a great Espresso Martini has always been the luxurious layer of crema that forms only when real coffee is used.

Heirloom Espresso Martini Liqueur is made with coffees from Ethiopia, Mexico and Papua New Guinea blended and roasted to create a dynamic coffee flavor that results in a frothy cap of crema once shaken. We developed this proprietary blend with a Minneapolis roaster to manifest the classic flavors of an Espresso Martini. The beans are roasted and the liqueur is started within 24 hours, helping to preserve the freshness of the coffee. As a modifier, it is perfect for White Russians and in combination with Whiskeys and Cognac.

How to Serve

Heirloom Espresso Martini Liqueur can be served neat or on the rocks as a post dinner pick me up, but it is ideally shaken with ice and enjoyed as a cocktail. It is a recommended companion to chocolate desserts and will enliven your favorite recipe for Tiramisu. Combined with tonic water, Espresso Martini Liqueur is a fantastic aperitif. For modifying cocktails, use as any other liqueur to create a daisy - pairing with Whiskey, Rum and Cognac are recommended.

HEIRLOOM LIQUEURS

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Spirits Enlivened