

“The French Press Martini”

*A rich, bold espresso martini brewed right in the French press.
Dark, intentional, and worth the wait - just like the stories we carry.*

INGREDIENTS

2 tablespoons coarsely ground dark roast coffee
8 fluid ounces hot water (just off the boil)
3 fluid ounces of vodka
2 fluid ounces espresso liqueur (e.g. Mr Black or Kahlúa)
0.5 fluid ounces vanilla simple syrup
0.5 fluid ounces fresh lemon juice
1 egg white (or aquafaba for a vegan version)
Ice, for shaking and serving
6 espresso beans, for garnish (3 per glass)

STEPS

1. Brew the French press: Add 2 tablespoons of coarsely ground dark roast coffee to your French press. Pour in 8 fluid ounces of hot water (just off the boil), stir gently, and place the lid on top without pressing. Let steep for 4 minutes.

2. Press and chill: Slowly press the plunger all the way down. Pour the brewed coffee into a heatproof measuring cup and chill in the fridge for at least 10 minutes, or over an ice bath for 5.

3. Dry shake for the foam: Add 1 egg white to your cocktail shaker with no ice. Shake hard for 15 seconds (this builds the signature velvety foam that floats on top).

4. Shake the cocktail: Add ice to the shaker along with 3 fluid ounces of vodka, 2 fluid ounces of espresso liqueur, 0.5 fluid ounces of vanilla simple syrup, 0.5 fluid ounces of fresh lemon juice, and the chilled French press coffee. Shake hard for 20 seconds until the shaker is ice cold.

5. Strain and garnish: Double-strain into two chilled coupe glasses. The foam will rise to the top naturally. Garnish each glass with 3 espresso beans arranged in a triangle - a nod to courage, community, and worth.

BARTENDER TIPS

Make it ahead: The French press coffee base can be brewed the night before and stored in the fridge for up to a week (perfect for book club gatherings)!

Non-alcoholic version: Swap the vodka for cold-brew concentrate and the espresso liqueur for a mix of chocolate syrup and a few drops of vanilla extract. Skip the lemon. Just as intentional, zero proof.

The garnish: Three espresso beans are a classic for an espresso martini. For this version, rename them at the table - courage, community, and worth. *Say it when you serve it. It sticks.*

