



ZERO PROOF

HAPPY HOUR

ESPRESSO OLD FASHIONED

Looking for fun twist on an old favorite, try this unique drink which actually punches up the rich flavor of the espresso. And if you think about it, coffee and bitters are made for each other, with the simple syrup adding just the right amount of sweetness. Plus, this one is great for breakfast, brunch, or to sip in the late afternoon.

Makes 1 drink

Ingredients

2oz espresso, at room temperature
1/4oz simple syrup
1 lin lemon or orange peel
Dash of bitters
Espresso beans for garnish

Instructions

1. Combine espresso, simple syrup and bitters in cocktail shaker
2. Stir ingredients until the outside of the shaker gets frosty, roughly 50 stirs
3. Strain into a lowball glass with fresh ice
4. Twist citrus peel over the glass to release oils, rub the rim of the glass and discard peel
5. Garnish with 3-5 espresso beans

Karly's Kocktail Tip

- To re-proof; add 1oz of your favorite bourbon in the shaker with the ingredients.
- Looking for a smokier flavor? Just switch out the bourbon and add your favorite Mezcal.