

ANCHORAGE DISTILLERY

COFFEE MARTINI RECIPES

COFFEE MARTINI TEMPLATE

Create your signature coffee martini using this template to experiment and adjust to your taste. Play around with more or less of each ingredient as well as different spirits, coffees, bitters, syrups, liqueurs and garnishes.

SPIRIT 1.5 oz spirit of choice

COFFEE 1.5 oz cold brew concentrate

SWEET .5 oz simple syrup (if using 1:1 sweeteners)

EXTRA 3-6 dashes bitters, 1 dash cocktail foamer

GARNISH endless options, citrus twist, cinnamon powder, shaved chocolate, smoked salt, coffee beans

Add all ingredients to a cocktail shaker with ice. Shake ~15 seconds to chill, mix, dilute & froth - double strain into chilled cocktail glass, or into rocks glass with large ice cube.



COLD BREW CONCENTRATE

You'll need to grind your coffee coarsely, the same as you would for a French press (usually a 8-9 on the grinder), and use 1 part coffee to 8 parts water by weight.

Step 1: Place the grounds in the French press/jar and add half your water, stirring gently to ensure all the grounds are wetted, then let sit for a few minutes so the grounds can fully expand.

Step 2: Add the remainder of your water, give another gentle stir to ensure the grounds are not bunched together, then cover and let steep in the fridge for 16-18 hours.

Step 3: Strain the coffee through a coffee filter into an airtight container, and keep your cold brew concentrate in the fridge for up to a week. If using a French press, pressing the plunger before straining will make the straining process faster, but we still recommend using a coffee filter to strain out the finer grounds to improve texture and help the cold brew last longer.

PATIO SEASON



Summertime inspired coffee martini - a little sweet, a little salted, with a fruity acidic punch - perfect for late nights under the midnight sun, or brunch with your besties.

1.5 oz Glacier Vodka

1.5 oz Watermelon Co-Ferment cold brew concentrate

.5 oz agave infused with citrus & vanilla bean

3 dash orange bitters

1 dash cocktail foamer

3 drops Cocktail Eleven mixology saline

GARNISH lime twist, strawberry powder

AGAVE INFUSED WITH CITRUS & VANILLA BEAN -

1.5 cups boiling water, 1.5 cups agave, 1 orange, 1 lime, 1 lemon, 1/2 vanilla bean. Microplane zest of all citrus and add to hot water along with the vanilla bean, whisk in agave until dissolved. Let cool, strain solids.

S'MORES AT MIDNIGHT



Toasted marshmallow, cardamom, smoked salt, and chocolate paired with Kaladi's Midnight Moon Blend gives this 'spressi 'tini serious glamping vibes.

1 oz Glacier Vodka infused with toasted marshmallows

.5 oz Cinnamon Moonshine

1.5 oz Midnight Moon Blend cold brew concentrate

.33 oz barrel aged maple syrup (we use Crown)

3 dash chocolate bitters

2 dash cardamom bitters (we use The Bitter Housewife)

1 dash cocktail foamer (we use Ms. Better's Bitters)

GARNISH alder smoked salt, dehydrated marshmallows, shaved chocolate

MUST BE THE WHISKEY



Lovechild of an espresso martini and our house Black Pepper & Rye Old Fashioned. Notes of baking spice, stone fruit and citrus from the whiskey and the coffee will blow your socks off.

1.5 oz Single Barrel Straight Rye Whiskey

1.5 oz Rwanda, Abakundakawa cold brew concentrate

.25 oz black pepper & orange infused turbinado syrup

.125 oz luxardo cherry syrup

2 dashes orange bitters (we use The Bitter Housewife)

1 dash Angostura Bitters

1 dash cocktail foamer (we use Ms. Better's Bitters)

GARNISH orange twist, luxardo cherry

BLACK PEPPER & ORANGE TURBINADO SYRUP -

1 cup water 2 cups turbinado sugar 1 medium orange

1.5 T cracked black pepper

Remove zest of 1/2 the orange with microplane. Add zest and black pepper to saucepan over medium high heat. Bring to simmer, whisk in turbinado sugar until dissolved. Remove from heat, let cool - strain out solids

STOUT JOE



Stout Barrel Rye, smoked salt and sweet cream paired with nougaty-caramely Guatemalan coffee give this decadent little treat complex melted ice cream x irish coffee vibes.

1.5 oz Adventure Series Stout Barrel Finished Rye Whiskey

1.5 oz Guatemala, Waykan cold brew concentrate

1 oz alder smoked salted sweet cream

3 dash chocolate bitters (we use Fee Brothers)

1 dash cocktail foamer (we use Mrs. Betters Bitters)

GARNISH hickory smoked salt + grated dark chocolate

ALDER SMOKED SALTED SWEET CREAM-

14 oz sweetened condensed milk 14 oz heavy cream

1/2 tsp Alder smoked sea salt Prince William Sound Salt Co.)

NIGHT OWL



Lingering subtle ghost pepper, baking spice and citrus evokes spiced dirty chai x mayan coffee vibes. Crafted with locally made cardamom vanilla syrup.

.75 oz Cinnamon Moonshine

.5 oz Glacier Vodka

.25 oz Ghost Pepper Vodka

1.5 oz Rwanda, Abakundakawa cold brew concentrate

.5 oz Full Moon Cardamom + Vanilla Syrup

2 dash orange bitters (we use The Bitter Housewife)

2 dash cardamom bitters (we use The Bitter Housewife)

1 dash cocktail foamer (we use Ms. Betters Bitters)

GARNISH fresh grated nutmeg, orange twist

AURORA IN RWANDA



The juniper, baking spice, and citrus of our Aurora Gin mingles perfectly with the orange, and warming spiced notes of Kaladi's seasonal Rwanda - complimented with a touch of honey

1.5 oz Aurora Gin

1.5 oz Rwanda, Abakundakawa cold brew concentrate

.6 oz orange infused honey

3 dash orange bitters

1 dash cocktail foamer

GARNISH orange twist, coffee beans

ORANGE INFUSED HONEY- 1 cup boiling water, 1 cup honey, 1 medium

orange. Remove zest of orange with microplane and mix the zest with the hot water. Stir in honey until dissolved, let cool, strain out solids.

RUBY BREWSDAY



The pairing you never knew you needed, gimlet meets espresso martini - fresh, fruity, citrusy, surprising, & crave-able AF. Recipe adapted from Liber & Co. Rio Red

1.5 oz Adventure Series Barrel Aged Aurora Gin

.33 oz Watermelon Co-Ferment cold brew concentrate

.75 oz Liber & Co. Raspberry Gum Syrup

.75 oz fresh squeezed lime

3 dashes orange bitters (we use The Bitter Housewife)

2 dashes cocktail foamer (we use Mrs. Betters Bitters)

GARNISH lime twist, raspberry powder
