



PUMPKIN SPICE ESPRESSO MARTINI

This pumpkin spice espresso martini is made to impress—smooth, spiced, and perfect for Thanksgiving gatherings. Made with bold espresso, homemade pumpkin syrup, and creamy liqueurs, it's a crowd-pleaser that delivers all the flavor without the stress of bartending, so you can actually enjoy the celebration.



PREP TIME
15 MIN



SERVES
8 MARTINIS

INGREDIENTS

Vanilla Vodka	1 cup
Espresso Vodka	1 cup
Kahlúa	1 cup
Baileys Irish Cream	1 cup
Freshly brewed espresso (cooled)	1/2 cup
Pumpkin Syrup	1/2 cup
Pumpkin Pie Spice	garnish
Coffee Beans	garnish

INSTRUCTIONS

1. Brew espresso and allow it to cool completely.
2. In a large pitcher or container, combine the vanilla vodka, espresso vodka, Kahlúa, pumpkin pie syrup, and cooled espresso.
3. Stir well, cover, and refrigerate until ready to serve. (This can be made up to 1 day in advance.)
4. When ready to serve, pour individual portions into a cocktail shaker with ice.
 - a. If desired, add a splash of Baileys to the shaker at this stage for a creamier version.
5. Garnish each drink with a dusting of pumpkin pie spice and 3 espresso beans.

Notes:

For a darker, more coffee-forward flavor, feel free to leave out the Baileys and add it as needed, as some people prefer their espresso martinis without it.