

Mr. Mezcal Espresso

COFFEE · RICH · BOLD

Difficulty: Medium · Time: 4 min · Glass: Chilled coupe · Featuring: Mr. Mezcal Espadín

YOU'LL NEED

1 1/2 oz / 45 ml

1 oz / 30 ml

1/2 oz / 15 ml

2 drops

3

Mr. Mezcal Espadín

freshly brewed organic espresso, allowed to cool briefly

organic pure maple syrup

organic vanilla extract

organic coffee beans (optional)

MAKE IT

1 Add all liquid ingredients to a shaker with plenty of ice.

2 Shake hard for 15 seconds.

3 Strain into a chilled coupe and garnish with the coffee beans.

GOOD TO KNOW

Espadín is the right base under espresso — save the more delicate expressions for lighter drinks.

