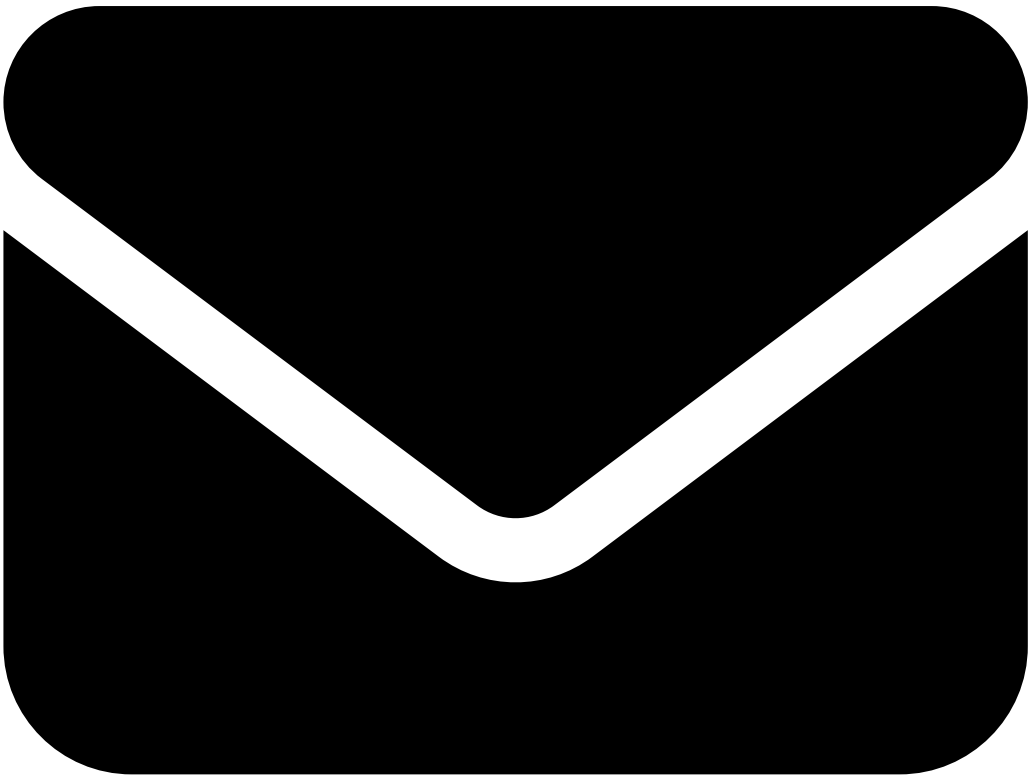
Virgin Espresso Martini (With an Alcoholic Option)

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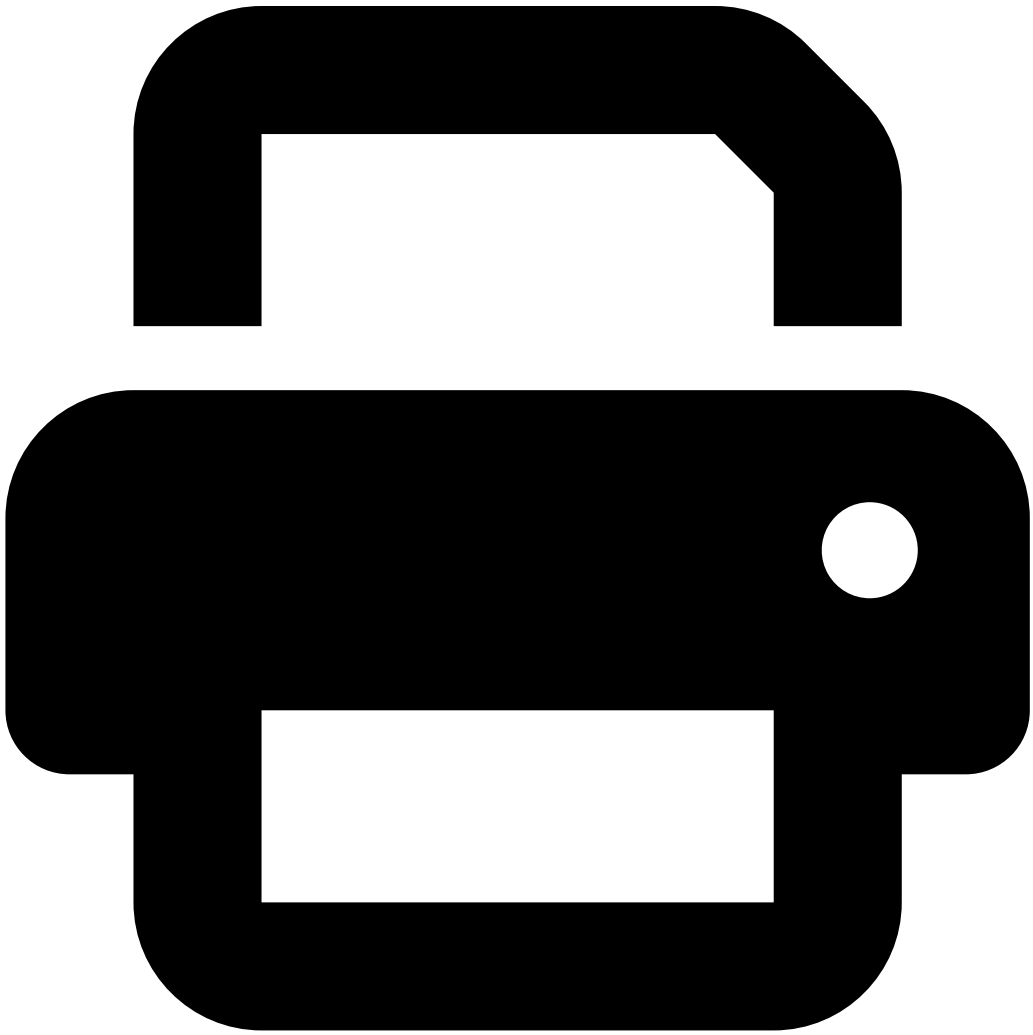









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If you love the rich flavor of espresso and enjoy a beautifully crafted cocktail, this Virgin Espresso Martini is a must-try! It’s smooth, bold, slightly sweet, and topped with that signature layer of creamy coffee foam.

This alcohol-free version gives you all the elegance of a traditional espresso martini without the alcohol. Made with freshly brewed espresso, cold brew coffee, and vanilla syrup, it’s an easy specialty drink to make at home and perfect for entertaining.

And if you’re serving guests who prefer the traditional version, I’ve included a simple variation using vodka and coffee liqueur. Everyone can enjoy the same beautiful drink, with or without alcohol!

Why You'll Love This Recipe

- **All the flavor, without the alcohol:** Enjoy the rich coffee flavor of an espresso martini without the spirits.
- **Easy to make:** Just a few ingredients and a cocktail shaker.
- **Perfect for entertaining:** An elegant drink for dinner parties, holidays, or after-dinner gatherings.
- **Two ways to enjoy it:** Make it alcohol-free or easily adapt it into a traditional espresso martini.

Traditional Espresso Martini Variation (With Alcohol)

Want to make the classic cocktail? You can easily turn this alcohol-free recipe into a traditional espresso martini.

For each drink, add:

- 1½ ounces vodka
- 1 ounce coffee liqueur, such as Kahlúa

Reduce the cold brew slightly if you prefer a stronger coffee flavor. Shake the espresso, vodka, coffee liqueur, and vanilla syrup with ice until chilled and frothy. Strain into a chilled martini glass and garnish with three coffee beans.

Tips for the Best Espresso Martini

- **Cool your espresso:** Hot espresso melts the ice too quickly and can water down your drink.
- **Shake vigorously:** This is the secret to creating that beautiful signature foam.
- **Use plenty of ice:** A well-chilled drink produces a

better texture.
- **Serve immediately:** The foam is at its best right after shaking.
- **Chill your glasses:** This little extra step makes a difference when entertaining.

Frequently Asked Questions

Can I make this ahead of time?

You can brew and refrigerate your espresso ahead of time. However, wait until you're ready to serve before shaking the drink with ice to create the foam.

Can I use regular brewed coffee instead of espresso?

Yes, but make sure it's strong coffee. Espresso gives the drink its characteristic bold flavor.

Can I make it without a cocktail shaker?

Yes. A tightly sealed mason jar works as an alternative. Shake well and strain into your glass.

Is the virgin espresso martini completely alcohol-free?

Yes, provided you use espresso, cold brew, and vanilla syrup without any alcoholic ingredients. Always check ingredient labels if serving guests who avoid alcohol completely.

More Drinks to Enjoy

If you love making specialty drinks at home, be sure to try my **Fruity Non-Alcoholic Sangria**. It's refreshing, colorful, and loaded with fruit, making it another wonderful alcohol-free option for entertaining.

If you’re in the mood for something warm and indulgent, my **Italian Cioccolata Calda** is another favorite. This rich, creamy Italian hot chocolate is perfect for cozy afternoons or serving after dinner.

Looking for more ways to create beautiful drinks at home? A few simple bar essentials can make all the difference.

My Favorite Bar Essentials:

- Cocktail shaker – perfect for shaking espresso martinis and creating that signature foam.
- Martini glasses – an elegant way to serve your homemade cocktails and mocktails.
- Glass syrup bottles – ideal for storing homemade vanilla simple syrup.

Whether you’re serving an elegant espresso martini or a refreshing fruit sangria, these drinks prove you don’t need alcohol to make something special. Cheers!

Virgin Espresso Martini



A rich and smooth alcohol-free espresso martini made with freshly brewed espresso, cold brew coffee, and vanilla syrup. Shaken until frothy and served with the traditional coffee

beans. Includes an option for making the traditional alcoholic version.

- 4 oz freshly brewed espresso, cooled
- 4 oz cold brew coffee
- 4 oz vanilla simple syrup
- 2 cups ice, for shaking
- 12 coffee beans, for garnish

Homemade Vanilla Simple Syrup

- 1/2 cup granulated sugar
- 1/2 cup water
- 2 tsp. pure vanilla extract

Alcoholic Variation

For traditional espresso martinis, add: 6 oz vodka 4 oz coffee liqueur, such as Kahlúa Shake with the espresso, cold brew, and vanilla syrup. Strain into chilled martini glasses and garnish with coffee beans.

1. Brew espresso and allow it to cool completely.
2. Add espresso, cold brew, and vanilla syrup to a cocktail shaker.

   Fill with ice and shake vigorously for 20–30 seconds until chilled and foamy. Shake in batches if needed.
3. Strain into four chilled martini glasses.

4. Garnish each glass with three coffee beans and serve immediately.

For the simple sryup

1. Combine sugar and water in a small saucepan.

   Heat over medium heat, stirring until the sugar completely dissolves.

   Remove from heat and stir in vanilla extract.

   Allow to cool completely before using.

Chef’s Tip For that beautiful café-style foam, shake hard and don’t skimp on the ice. The vigorous shaking creates the frothy top that makes an espresso martini so special.
Drinks
Italian
Alcohol-free espresso martini