

ESPRESSO POITÍN

This cocktail combines the bold flavors of Mad March Hare Poitín with the rich, aromatic notes of espresso and coffee liqueur, creating a sophisticated and energizing drink perfect for coffee and cocktail enthusiasts alike.



Ingredients:

- 2 parts Mad March Hare Poitín
- 2 parts freshly-brewed and chilled espresso
- 1 part coffee liqueur (Cafe Borghetti or Kahlua)
- 1 part simple syrup
- Espresso beans (garnish)

Instructions:

- Choose a martini glass. Optionally, chill the glass in the freezer for a few minutes before preparing the cocktail.
- In a cocktail shaker filled with ice, combine Mad March Hare Poitín, espresso, coffee liqueur, and simple syrup.
- Shake the mixture vigorously for 15-20 seconds to chill the drink and create a frothy texture.
- Strain the cocktail into your chilled martini glass.
- Garnish with a few espresso beans floating on top of the cocktail.