Try some FUN Adult beverages to make using Santa Lucia Estate Coffee

Coffee Cocktails

Chocolate Coffee Martini

The Ingredients

1.5 ounces Irish Cream liqueur (such as Bailey’s)
1 ounce chocolate liqueur (such as Godiva Chocolate Liqueur)
1/2 ounce vodka
2 ounces cold drip-brewed coffee or cold-brewed coffee
1 small scoop chocolate ice cream

The Process

Layer the alcohols in the order listed above.
Layer the coffee. (It may mix somewhat with the Irish Cream and vodka. The chocolate liqueur should remain at the bottom of the glass.)
Top with ice cream.

Coffee and Wine

The Ingredients

2 parts red wine, Spanish Malbec
1 part cold brewed coffee
Orange zest and a little juice, additional orange for garnish.
Cane sugar
Ice

The Process

Mix together all ingredients in a cocktail shaker and shake vigorously to form a nice frothy layer. Serve in a wine glass or a highball glass, garnish with orange slice.
Kahlua Espresso Popsicles

**The Ingredients**

- 2 cups brewed espresso
- 1/3 cup chocolate syrup
- 6 tablespoons sugar
- 1/4 teaspoon cinnamon
- 2 teaspoons vanilla extract
- 1/4 cup milk
- 2 tablespoons Kahlua

**The Process**

Combine ingredients, mixing well.

Pour into Popsicle molds and freeze until solid.

Nitro Brut

**The Ingredients**

- 1 ½ ounces Grand Marnier
- ½ ounce simple syrup
- 3 ounces nitro cold brew coffee
- Float of Domaine Saint Vincent NV Brut (or dry sparkling wine)

**The Process**

In a mixing glass, combine the Grand Marnier and simple syrup. Add ice, stir, and strain into a chilled coupe glass. Add nitro cold brew coffee. Finish with a float of sparkling wine.
Flaming Spanish Coffee

The Ingredients

1-2 ounces 151-proof rum

1-2 ounces coffee-friendly spirits or liqueurs, such as Kahlua, Amaretto or Cointreau (You can mix and match for a more complex flavor.)

About 3 ounces brewed coffee

Enough lemon juice to rim the glass

Enough sugar, brown sugar or Spiced Sugar to rim the glass

Several pinches ground cinnamon and nutmeg

Whipped cream or heavy cream (to taste)

The Process

Using the sugar and the lemon juice (or a liqueur), rim a wine glass, Irish coffee mug or other piece of sturdy, stemmed glassware.

To rim the glass, you'll need two shallow bowls or small plates, each with a larger diameter than the rim of the glass. Put the lemon juice in one bowl (or on one plate) and the sugar in/on the other. Dip the rim of the glass into the lemon juice and then, while it is still wet, dip it into the sugar. The sugar will stick to the rim of the glass.

Prepare your spices by either unscrewing the caps of their canisters (preferably with a perforated lid for dusting spices over the drink) or by placing them in a small bowl.

Remove the screw tops from your liqueurs and place them nearby, but in a spot where they won't tip over while your drink is on fire.

Pour the 151-proof rum into the wine glass.

Tilt the glass at a 45 degree angle. With a long match or lighter, light the rum on fire.

Return the glass to its vertical position and place it on a flat surface.

With your hand flat and facing down toward the table, hold the stem of the glass firmly between your index and middle fingers. Moving your hand in a circular motion, swirl the flaming rum in the glass to caramelize the sugar.

Once the sugar is mostly caramelized, sprinkle the ground nutmeg and cinnamon over the drink.

Quickly and carefully pour the desired liqueurs and/or liquors on top of the cocktail. (Do not pour from too high or the flaming rum may splash out of the glass.) Do not worry if the liquid is boiling at first. It will cool down as you add more ingredients.

Once you have added the liqueurs/liquors and coffee, the glass should be 2/3 full or fuller.

After the fire is out, your Flaming Spanish Coffee Cocktail is nearly complete. However, you still have the chance to get creative. You can mix and match the toppings of your choice. Select from the following garnishes:

Whipped cream or heavy cream

Ground cinnamon and/or nutmeg

Grated citrus zest

Chocolate shavings or a drizzle of chocolate syrup

A brandied cherry (or a maraschino cherry)
Coffee Mocktails

Coffee Soda

**Ingredients**

- Double shot of espresso (allowed to cool) or 2oz – 3oz of nitro or cold brew
- Rosemary Sprig
- Simple syrup
- Quality tonic water
- Ice

**The Process**

In a tall glass add ice then simple syrup and tonic water. Add coffee and add Rosemary sprig there should be a layer between the top and bottom mixture for presentation.

Espresso Old Fashioned

**Ingredients**

- Double espresso shot
- Orange bitters
- Simple syrup
- Orange garnish

**The Process**

Pour double espresso shot into high ball glass then mix in orange bitters and simple syrup. Rub rim of glass with orange slice (garnish) and place orange slice on coffee plate with drink glass in the center of the plate.
Coffee with Aranciata

**Ingredients**

- Double shot of espresso (allowed to cool) or 2oz – 3oz of nitro or cold brew
- San Pellegrino sparkling Aranciata soda
- Ice

**The Process**

In a tall glass add the coffee then add ice and pour San Pellegrino sparkling Aranciata soda into glass. Mix the drink completely so all ingredients are mixed well.

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**Espresso | Ginger Ale | Lemon Lime**

**Ingredients**

- Double shot of espresso (allowed to cool) or 2oz – 3oz of nitro or cold brew
- Quality ginger ale
- Spritz of lemon and lime
- Ice

**The Process**

In tall glass add the coffee then ginger ale add the spritz of lemon and line, mix all ingredients well.

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**Mint Mojito Iced Coffee**

**Ingredients**

- Cold brew coffee
- Fresh mint leaves
- Simple syrup
- Heavy whipping cream

**The Process**

Place mint leaves and 1 lime wedge into a sturdy glass. Use a muddler to crush the mint and lime to release the mint oils and lime juice. Do not strain the mixture. Fill the glass almost to the top with ice. Pour the rum over the ice, and fill the glass with cold brew coffee. Stir, taste, and add more sugar if desired. Garnish with the remaining lime wedge and fresh mint bundle.