

## The Ultimate Fall Cocktail: Creamy Pumpkin Spice Espresso Martini Recipe

Introduction: The Magic of a Spiced Sip



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### INGREDIENTS

Swaps and Notes:

**Espresso Substitute:** If you don't have an espresso machine, use a strong cold brew concentrate or 1 oz of very strong, cooled instant coffee. It must be strong!

**The Syrup:** You can swap the pumpkin spice syrup for vanilla syrup and a small dash of pumpkin pie spice blend stirred directly into the shaker.

**Coffee Liqueur Swap:** Feeling a little wild? Try a dark rum or a small splash of high-quality Irish cream (like Baileys) instead of Kahlœa for a richer flavor profile.

**Make it Dairy-Free:** The recipe is naturally dairy-free! The creaminess comes from the shaken espresso and air.

? How to Make the Pumpkin Spice Espresso Martini:

Add the vodka, coffee liqueur, cooled espresso, and pumpkin spice syrup into a cocktail shaker.

Fill the shaker completely with ice. The more ice and the colder the shaker, the better the foam.

Seal the shaker tightly and shake vigorously for at least 30 seconds. You should feel the outside of the shaker get painfully cold. This hard shake is what emulsifies the espresso and creates the signature foam, or crema.

Double-strain the mixture through a fine-mesh sieve into your chilled martini glass. This ensures a silky smooth texture and a beautiful, thick layer

of foam on top.

Garnish with a light dust of ground cinnamon or freshly grated nutmeg.

Tips for Success:

Use Fresh Espresso: The compounds in freshly brewed espresso are essential for creating the thick, luxurious crema (foam) on top. Stale coffee just won't cut it.

The "Hard Shake" is Non-Negotiable: A gentle sway will not do. You need to shake with all your might.

The ice needs to violently agitate the liquid, introducing air and coldness that creates the micro-bubbles needed for that iconic foam.

Double Strain: Don't skip the fine-mesh strainer! Even if your shaker has a built-in strainer, the double strain catches tiny ice shards and coffee grinds, resulting in a perfectly smooth martini.

Serving Suggestions and Pairings:

For Dessert Lovers: Pair this martini with a minty, creamy finish like this Grasshopper Pie or a nutty, buttery favorite like Pecan Pie Bars. The dark coffee notes beautifully cut through the richness of these treats.

For a Savory Balance: The sweetness of the martini works wonderfully with a salty, savory bite.

Consider a simple cheese board featuring a salty hard cheese like Parmesan or a soft, mild Brie.

The Perfect Movie Night Pairing: Nothing beats this martini with a bowl of dark chocolate-covered pretzels or some toasted pecans.

Nutritional Information (per serving, estimated):

Storage and Leftover Tips:

Espresso: Brew a few shots and let them cool, then store them in an airtight container in the fridge for up to 2 days. This saves time!

Syrup: Store homemade or opened store-bought pumpkin spice syrup in the refrigerator for up to 2 weeks.

More Recipes You Will Love:

The Slippery Drank: For another sweet, dessert-inspired sipper, you need to try The Slippery Drank.

No-Bake Fall Dessert: If you love easy, seasonal desserts, then this Pumpkin Delight Dessert is a must-make.

Final Thoughts:

## DIRECTIONS

1. This is a two-step process to cocktail perfection.
2. Step 1: Chill Your Essentials Ensure your espresso shot is brewed and fully cooled-warm espresso kills the foam! Place your martini glass in the freezer for a few minutes while you prep. A cold glass keeps your martini colder longer.
3. Step 2: Shake, Rattle, and Roll
4. Add the vodka, coffee liqueur, cooled espresso, and pumpkin spice syrup into a cocktail shaker.
5. Fill the shaker completely with ice. The more ice and the colder the shaker, the better the foam.
6. Seal the shaker tightly and shake vigorously for at least 30 seconds. You should feel the outside of the shaker get painfully cold. This hard shake is what emulsifies the espresso and creates the signature foam, or crema.
7. Step 3: The Perfect Pour
8. Double-strain the mixture through a fine-mesh sieve into your chilled martini glass. This ensures a silky smooth texture and a beautiful, thick layer of foam on top.
9. Garnish with a light dust of ground cinnamon or freshly grated nutmeg.
10. Enjoy that first, spiced sip!
11. Tips for Success: Use Fresh Espresso: The compounds in freshly brewed espresso are essential for creating the thick, luxurious crema (foam) on top. Stale coffee just won't cut it.
12. The "Hard Shake" is Non-Negotiable: A gentle sway will not do. You need to shake with all your might. The ice needs to violently agitate the liquid, introducing air

and coldness that creates the micro-bubbles needed for that iconic foam.

13. **Double : Strain:** Don't skip the fine-mesh strainer! Even if your shaker has a built-in strainer, the double strain catches tiny ice shards and coffee grinds, resulting in a perfectly smooth martini.
14. **Serving Suggestions and Pairings:** This cocktail is essentially a dessert in a glass, so it pairs perfectly with rich, autumnal sweets or savory appetizers that act as a contrast.
15. **For : Dessert Lovers:** Pair this martini with a minty, creamy finish like this Grasshopper Pie or a nutty, buttery favorite like Pecan Pie Bars. The dark coffee notes beautifully cut through the richness of these treats.
16. **For a : Savory Balance:** The sweetness of the martini works wonderfully with a salty, savory bite. Consider a simple cheese board featuring a salty hard cheese like Parmesan or a soft, mild Brie.
17. **The : Perfect Movie Night Pairing:** Nothing beats this martini with a bowl of dark chocolate-covered pretzels or some toasted pecans.
18. **Nutritional Information (per serving, estimated):**  
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19. **Note:** This is a rough estimate and will vary significantly based on the specific brand of vodka, coffee liqueur, and the sweetness of your pumpkin spice syrup.
20. **Storage and Leftover Tips:** This is a single-serving, "shake-to-order" cocktail, and unfortunately, you can't really store it. The beautiful foam collapses quickly, and the diluted drink loses its chill and vibrancy.
21. **The best storage tips are for the components:**
22. **Espresso:** Brew a few shots and let them cool, then store them in an airtight container in the fridge for up to 2 days. This saves time!
23. **Syrup:** Store homemade or opened store-bought pumpkin spice syrup in the refrigerator for up to 2 weeks.
24. **More Recipes You Will Love:** If you're hunting for more fall-friendly, boozy, or indulgent recipes, give these a try:
25. **The : Slippery Drank:** For another sweet, dessert-inspired sipper, you need to try The Slippery Drank.

## SWAPS & NOTES

Plus, it's a brilliant way to use up that leftover pumpkin spice syrup you inevitably buy this time of year.

Trust me, once you master this three-step wonder, you'll be shaking one up every Friday night.

For another great use of seasonal spice, check out these incredibly moist Easy Pumpkin Spice Muffins. ? Ingredients List Ingredient Quantity Notes Vodka 1% oz Use a good-quality, neutral vodka.

Coffee Liqueur (e.g., Kahlúa) 1 oz Adds sweetness and depth.

## TIPS FOR SUCCESS

Use Fresh Espresso: The compounds in freshly brewed espresso are essential for creating the thick, luxurious crema (foam) on top.

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**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/the-ultimate-fall-cocktail-creamy-pumpkin-spice-espresso-martini-recipe/>