

FLAT WHITE MARTINI

A classy coffee cocktail with a rich,
smooth and frothy finish.

50ml BAILEYS® ORIGINAL
25ml SMIRNOFF® NO 21
25ml Espresso

(1.9 standard drinks - 2.4 units per serve)

HOW TO MAKE IT:

Add all the ingredients to a shaker filled with ice.
Shake until cold and strain into a martini glass.

..... DIAGEO

BAR ACADEMY

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COFFEE & BAILEYS®

A smooth hot serve with the aromatic flavours of cocoa, cream and coffee.

25ml BAILEYS® Original
110ml Coffee

(0.4 standard drinks - 0.8 units per serve)

HOW TO MAKE IT:

Once the coffee is brewed and the BAILEYS® is measured, pour both of the ingredients into a mug.

..... DIAGEO

BAR ACADEMY



ICED COFFEE

A silky smooth cocktail with notes of vanilla, coconut and coffee.

50ml BAILEYS® Original
20ml RON ZACAPA®
90ml Cooled coffee
Cubed ice
Shavings of coconut

(1.7 standard drinks - 2.2 units per serve)

HOW TO MAKE IT:

Brew the coffee and allow it to cool. Pour the BAILEYS®, RON ZACAPA™ and coffee into a tall highball glass over cubed ice. Garnish with coconut shavings.

..... DIAGEO

BAR ACADEMY

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