

how to make espresso martini

How to Make Espresso Martini: A Perfect Blend of Coffee and Cocktails

how to make espresso martini is a question that many cocktail enthusiasts and coffee lovers find themselves asking when they want to enjoy a delicious, sophisticated drink that combines the rich flavors of espresso with the smooth kick of vodka. This iconic cocktail has become a staple in bars worldwide, celebrated for its bold taste and energizing qualities. In this guide, we'll walk you through the process of crafting the perfect espresso martini at home, sharing tips on ingredients, techniques, and variations that will elevate your mixology skills.

The Origins and Appeal of the Espresso Martini

Before diving into the step-by-step instructions on how to make espresso martini, it's worth understanding a bit about its background. The espresso martini was created in the 1980s by bartender Dick Bradsell in London. Originally called the "Vodka Espresso," this cocktail was designed to offer a sophisticated pick-me-up with a caffeine buzz and a smooth alcoholic finish. Its popularity skyrocketed due to the unique combination of flavors and its visually appealing presentation—usually topped with a few coffee beans.

What makes the espresso martini so appealing is its balance of bitter coffee notes with the sweetness of coffee liqueur and the sharpness of vodka. It's an excellent choice for those who want a cocktail that also wakes them up or simply enjoy the flavor of coffee in their drinks.

Essential Ingredients for a Classic Espresso Martini

Learning how to make espresso martini starts with gathering the right ingredients. The quality of each component greatly influences the final taste.

1. Freshly Brewed Espresso

The star of the show is the espresso itself. For the best flavor, use freshly brewed espresso rather than instant coffee or cold brew. A rich, hot shot of espresso brings the intense coffee flavor and the crema, which adds a beautiful frothy layer on top of the cocktail.

2. Vodka

Vodka acts as the clean, neutral spirit that lets the coffee flavor shine. Choose a good-

quality vodka since it forms the base of the drink. Premium vodkas will result in a smoother, more enjoyable espresso martini.

3. Coffee Liqueur

Coffee liqueur, such as Kahlúa or Tia Maria, complements the espresso and adds sweetness and depth. It balances the bitterness of the espresso and enhances the overall complexity of the cocktail.

4. Simple Syrup (Optional)

Depending on your taste preferences, you may want to add a little simple syrup to increase the sweetness. Some recipes call for this to make the drink slightly sweeter, while others rely solely on the coffee liqueur for sugar.

5. Ice

Ice is essential for chilling the cocktail and creating that perfect frothy texture when shaken.

Step-by-Step Guide: How to Make Espresso Martini

Now that you have your ingredients ready, let's get into the actual process.

Step 1: Brew the Espresso

Start by brewing a fresh shot of espresso. If you don't have an espresso machine, a strong coffee made with a stovetop moka pot or an Aeropress can work as a substitute. Once brewed, set it aside to cool slightly—but not too long, as you want it warm to help dissolve the sugar if you're adding any.

Step 2: Prepare Your Cocktail Shaker

Fill a cocktail shaker halfway with ice cubes. The ice will chill the mixture and help develop a frothy texture when shaken.

Step 3: Add the Ingredients

Pour the following into the shaker:

- 1 shot (about 30 ml) of freshly brewed espresso
- 1.5 ounces (45 ml) vodka
- 1 ounce (30 ml) coffee liqueur
- 0.25 to 0.5 ounces (7 to 15 ml) simple syrup (optional, according to sweetness preference)

Step 4: Shake Vigorously

Secure the shaker lid and shake vigorously for about 15-20 seconds. This shaking action chills the drink and creates a lovely foam from the espresso's crema.

Step 5: Strain and Serve

Using a fine mesh strainer, pour the cocktail into a chilled martini glass. The strainer helps keep ice shards out of the final drink, maintaining its silky texture.

Step 6: Garnish

Traditionally, espresso martinis are garnished with three coffee beans placed on top of the frothy surface. The beans symbolize health, wealth, and happiness, adding a classy visual touch.

Tips and Tricks for the Perfect Espresso Martini

Mastering how to make espresso martini involves more than just following a recipe. Here are some insider tips to help you improve your cocktail game.

Use Fresh Ingredients

Freshly brewed espresso is non-negotiable. The flavor and aroma of coffee degrade quickly, so make your espresso right before mixing the cocktail to ensure maximum freshness.

Chill Your Glasses

Pop your martini glasses in the freezer for 10-15 minutes before serving. A chilled glass keeps the cocktail cool longer and enhances the drinking experience.

Experiment with Coffee Liqueurs

Try different brands or even homemade coffee liqueurs to find the flavor profile you prefer. Some are sweeter, while others have a more intense coffee flavor.

Shake Like a Pro

Don't be shy about shaking vigorously. The shaking is crucial to blending the ingredients and creating that characteristic frothy head on the espresso martini.

Adjust Sweetness to Taste

Everyone's palate is different. Feel free to tweak the amount of simple syrup or coffee liqueur to find your perfect balance between bitter and sweet.

Exciting Variations on the Espresso Martini

Once you've mastered the classic espresso martini, you might want to explore some creative twists to impress your friends or personalize your cocktail.

Vanilla Espresso Martini

Add a splash of vanilla syrup or use vanilla-flavored vodka to introduce a warm, aromatic note that complements the coffee beautifully.

Salted Caramel Espresso Martini

Incorporate salted caramel syrup for a sweet and salty contrast that adds richness and complexity.

Vegan Espresso Martini

For a dairy-free version, use plant-based simple syrups and ensure your coffee liqueur is vegan-friendly. Most vodkas are naturally vegan, but it's good to double-check.

Spiced Espresso Martini

Add a pinch of cinnamon or nutmeg, or even a dash of chili powder, for an unexpected spicy kick that pairs well with the bitterness of espresso.

Why Make Espresso Martini at Home?

Learning how to make espresso martini at home isn't just about saving money—though that's a nice bonus. It's about having the freedom to customize your drink exactly to your liking, controlling the quality of ingredients, and impressing guests with your bartending skills. Plus, making cocktails at home can be a fun, relaxing activity that elevates any social gathering or quiet evening.

Whether you're hosting a dinner party or just want a special treat after a long day, the espresso martini offers the perfect marriage of coffee and cocktail culture. With a few simple ingredients and some practice, you can craft a bar-quality drink that rivals any cocktail lounge.

So next time you crave that smooth, energizing buzz of an espresso martini, you'll know exactly how to make espresso martini that delights the senses and fuels the night. Cheers to bold flavors and great company!

Frequently Asked Questions

What ingredients do I need to make an espresso martini?

To make an espresso martini, you need vodka, freshly brewed espresso, coffee liqueur (such as Kahlúa), and simple syrup or sugar syrup.

How do I make an espresso martini at home?

To make an espresso martini, combine 2 oz vodka, 1 oz freshly brewed espresso, 1 oz coffee liqueur, and 0.5 oz simple syrup in a shaker with ice. Shake vigorously and strain into a chilled martini glass. Garnish with coffee beans.

Can I use instant coffee instead of espresso for an espresso martini?

While fresh espresso is preferred for the best flavor and crema, you can use strong instant coffee as a substitute if you don't have an espresso machine. Just ensure the coffee is very strong and cooled before mixing.

What is the best vodka to use for an espresso martini?

A smooth, neutral-flavored vodka works best for an espresso martini. Popular choices include Tito's, Grey Goose, or Absolut, but any good-quality vodka will do.

How can I make my espresso martini less bitter?

To reduce bitterness, use fresh espresso, add a bit more simple syrup or sugar syrup, and ensure you use a quality coffee liqueur. Shaking the cocktail well also helps balance the flavors.

Is it possible to make a vegan espresso martini?

Yes, an espresso martini is naturally vegan as it contains vodka, espresso, coffee liqueur, and simple syrup, all typically vegan-friendly. Just double-check the coffee liqueur brand for any animal-derived ingredients.

What glassware is traditional for serving an espresso martini?

An espresso martini is traditionally served in a chilled martini glass or coupe glass, which enhances its elegant presentation.

Can I prepare an espresso martini without a shaker?

While a shaker is ideal for mixing and chilling an espresso martini, you can use a jar with a tight lid or any sealed container to shake the ingredients vigorously with ice before straining into a glass.

Additional Resources

****Mastering the Art of the Espresso Martini: A Professional Guide****

how to make espresso martini stands as one of the most sought-after inquiries among cocktail enthusiasts and professional bartenders alike. This sophisticated blend of rich espresso and smooth vodka has surged in popularity over recent years, becoming a staple at bars worldwide. Yet, its seemingly simple recipe disguises a nuanced balance of flavors and technique that can elevate this cocktail from ordinary to exceptional. Understanding the precise method for crafting an espresso martini is crucial for anyone aiming to replicate its perfect harmony.

The Origins and Popularity of the Espresso Martini

Before delving into the specifics of how to make espresso martini, it is insightful to consider

its background. The espresso martini was reportedly invented in the 1980s by London bartender Dick Bradsell. Tasked with creating a drink that combined the buzz of caffeine with the kick of alcohol, Bradsell's concoction quickly became a classic, known for its invigorating yet elegant profile. Its rise in popularity corresponds with the global coffee culture boom and the increasing demand for cocktails that blend caffeine with spirits.

Essential Ingredients for an Authentic Espresso Martini

Crafting an authentic espresso martini requires attention to quality and proportion. The main components are:

- **Freshly brewed espresso:** The foundation of the cocktail, which provides its distinctive coffee flavor and aroma.
- **Vodka:** The neutral spirit that forms the alcoholic base.
- **Coffee liqueur:** Typically Kahlúa or a similar product, offering sweetness and additional coffee notes.
- **Simple syrup or sugar syrup:** To balance bitterness, though optional depending on personal taste.

Each ingredient plays a specific role in the flavor profile. For instance, freshly brewed espresso is non-negotiable; pre-made or instant coffee cannot replicate the richness and crema necessary for a proper espresso martini. Similarly, the choice of vodka affects the smoothness and mouthfeel, with premium options lending subtle nuances.

How to Make Espresso Martini: Step-by-Step Methodology

Preparing the Espresso

The first critical step is preparing the espresso. Use a high-quality coffee bean, ideally freshly ground, for optimal flavor extraction. Brew a single or double shot using an espresso machine. The presence of crema—the creamy, golden layer atop the espresso—is a sign of freshness and quality, contributing to the cocktail's texture.

Mixing and Shaking

Once the espresso is ready, the mixing process begins. The standard ratio often cited is:

- 1.5 oz vodka
- 1 oz freshly brewed espresso

- 1 oz coffee liqueur
- 0.25–0.5 oz simple syrup (optional)

Combine all ingredients in a cocktail shaker filled with ice. Shaking vigorously is necessary to chill the drink and create a frothy top layer. The vigorous shaking also helps to emulsify the coffee oils and liqueur with the vodka, bringing out a velvety consistency.

Serving the Espresso Martini

Strain the mixture into a chilled martini or coupe glass. Presentation is a key element of the espresso martini experience. Traditionally, the drink is garnished with three coffee beans arranged on the frothy surface, symbolizing health, wealth, and happiness. The contrast of the dark liquid and the light foam creates an aesthetically pleasing effect.

Variations and Enhancements in the Espresso Martini

While the classic recipe remains popular, various bartenders and aficionados experiment with modifications to tailor the drink to different palates.

Alternative Spirits and Liqueurs

Some variations substitute vodka with rum, brandy, or even whiskey, creating a different base flavor. Similarly, coffee liqueurs differ in sweetness and intensity, influencing the cocktail's balance. For example, Tia Maria offers a lighter profile compared to Kahlúa.

Sweetness Adjustments

The addition of simple syrup is subjective. Some prefer a drier espresso martini focusing on the bitterness of the coffee and the clean spirit taste, while others favor a sweeter, dessert-like finish. Experimenting with syrup quantities or flavored syrups (vanilla, caramel) can personalize the drink.

Cold Brew Espresso Martini

An emerging trend replaces hot espresso with cold brew concentrate for a smoother, less acidic coffee flavor. This method requires longer infusion times and careful shaking to maintain frothiness.

Technical Considerations and Common Pitfalls

Understanding the technical nuances in how to make espresso martini separates a professionally crafted cocktail from a mediocre one.

Ice Quality and Shaking Technique

Using fresh, large ice cubes is recommended to avoid excessive dilution. Over-shaking can water down the drink, while under-shaking results in insufficient froth and chilling. Mastery of shaking duration—usually between 10 to 20 seconds—is essential.

Glassware and Temperature

Serving in a chilled glass prevents rapid warming, preserving the cocktail's integrity. Room temperature glassware can cause premature melting of ice in the drink, leading to imbalance.

Espresso Timing

Using espresso immediately after brewing is crucial. Waiting too long results in a flat flavor and loss of crema, negatively impacting both taste and texture.

Comparing Espresso Martini to Other Coffee Cocktails

In the realm of coffee-based alcoholic beverages, the espresso martini holds a unique position. Unlike Irish coffee, which combines hot coffee, Irish whiskey, sugar, and cream, the espresso martini is served cold and emphasizes a refined, frothy presentation. Compared to a Black Russian, which mixes vodka and coffee liqueur without coffee itself, the espresso martini provides a more complex and aromatic experience due to the espresso's presence.

These differences highlight the espresso martini's appeal as a sophisticated after-dinner cocktail or an energizing party drink.

Final Thoughts on Crafting the Perfect Espresso Martini

Mastering how to make espresso martini involves a balance of quality ingredients, precise

technique, and aesthetic presentation. Its enduring popularity reflects the cocktail's ability to marry the invigorating qualities of coffee with the smoothness of vodka, producing a drink that is both stimulating and indulgent. Whether served in a high-end bar or crafted at home, the espresso martini offers an opportunity to explore the intersection of coffee culture and mixology with elegance and flair.

How To Make Espresso Martini

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how to make espresso martini: How to Make Better Cocktails Candra, 2023-09-07
Nominated for the 18th annual Spirited Awards in two categories - Best New Cocktail or Bartending Book and Best Cocktail & Spirits Publication - presented by Tales of the Cocktail Foundation. How to Make Better Cocktails is a book for anyone wanting to improve their drinks-making skills. No gimmicks, no pretensions - just the skills, techniques and principles used by the best bartenders in the world. This book simplifies confusing terminology and complex techniques to unlock the magic of 70 classic and original cocktail recipes, and teaches you everything you need to know to master hundreds more. With a comprehensive introduction to everything from balance and dilution to how to achieve the perfect foam (and why a chopstick is an essential piece of kit), 70 recipes and a host of nerdy focus sections on hero drinks such as the Dry Martini and Daiquiri, this is the home bartender's bible.

how to make espresso martini: Cocktail Concoctions: 100 Must-Try Recipes For The Home Mixologist Nicky Huys, 2024-03-01
Cocktail Concoctions: 100 Must-Try Recipes for the Home Mixologist is a comprehensive guide for both beginners and seasoned enthusiasts looking to elevate their cocktail-making skills. With a collection of 100 tantalizing recipes, this book offers a diverse range of classic and innovative cocktails, accompanied by detailed instructions and tips for perfecting each drink. From refreshing summer sips to cozy winter warmers, this book covers it all, providing a delightful journey through the world of mixology. Whether you're hosting a gathering or simply craving a delicious libation, Cocktail Concoctions is your go-to resource for creating impressive and delectable drinks right in the comfort of your home. Cheers to mastering the art of mixology!

how to make espresso martini: The Home Barista Tom Saxon, 2025-04-17
Your favourite coffee shop in the comfort of your own home - a beautiful and approachable guide to making your own barista-style drinks. You're spending a fortune at coffee shops every week, but can you recreate the perfect flat white at home? The answer is yes, and with a little guidance and TLC from The Home Barista, now you can take your coffee to the next level without breaking either the bank or a sweat. From chalkboards to coffee bar styling, caffeine breaks are getting an upgrade! Coffee is big business around the world and with #cafecore (turning your home into a personalised coffee haven) exploding in 2024 and coffee books flying off the shelves, it's time for us to get in on the action. Coffee made accessible: Debunks the complicated work of DIY barista-style coffee. Inspiring images: Stunning bespoke photography and design make a delicious package. Serving tips: Includes recipes and tips on how to make your coffee look and taste great. Expert author: Learn how to do it from the best in the business! Invest your coffee budget: Use what you save to take your coffee addiction to the next level. Set the tone: Set up your home with the ultimate DIY coffee station.

how to make espresso martini: Easy Everyday Jessica Merchant, 2025-04-15
The beloved

blogger and author of *The Pretty Dish* makes meal prep simple with 100 recipes that offer what we all want: more time to enjoy a delicious meal with our loved ones. "I'm (selfishly) so glad Jessica Merchant has used her endless talent for creating unfussy, airtight recipes for accessible meals in a new cookbook for us because I immediately want to make everything."—Deb Perelman, author of *Smitten Kitchen* Keepers Jessica Merchant, creator of the popular recipe and lifestyle site *How Sweet Eats*, gets asked almost every day by fans: How do I put food on the table in a way that doesn't break the bank and doesn't make me stressed and anxious? In *Easy Everyday*, Jessica unlocks the secret to efficiently getting meals on the table that are nutritious, delicious, creative, and low maintenance. She's realized that although we're asking for stress-free ways to cook meals, we're ultimately asking for a happy table, a place to create memories with our loved ones over a delicious meal. All 100 recipes keeps the reader out of the kitchen and spending more time with the people they love. Meal planning tips and tricks abound, with ingredients chosen for ease of preparation, versatility, and leftover quality. Jessica shares her ten-minute meal prep strategy to create easy, healthy, satisfying meals, lunches, and snacks to have throughout the day, such as Crispy Baked Breakfast Quesadillas, Peanut Butter Chocolate Oatmeal Cups, Cherry Jalapeno Chicken Salad, Lemon Spaghetti with Roasted Chickpeas and Cilantro Lime Sheet Pan Fajitas. Featuring gorgeous photos and helpful advice, *Easy Everyday* makes meal prep quick, fun, and delicious.

how to make espresso martini: The Martini Matt Hranek, 2021-10-12 An illustrated history of the iconic martini, including 35 simple variations, from Matt Hranek, author of *The Negroni*, *A Man & His Watch*, and *A Man & His Car*.

how to make espresso martini: How to Cocktail America's Test Kitchen, 2019-10-08 All the kitchen secrets, techniques, recipes, and inspiration you need to craft transcendent cocktails, from essential, canonical classics to imaginative all-new creations from America's Test Kitchen. Cocktail making is part art and part science--just like cooking. The first-ever cocktail book from America's Test Kitchen brings our objective, kitchen-tested and -perfected approach to the craft of making cocktails. You always want your cocktail to be something special--whether you're in the mood for a simple Negroni, a properly muddled Caipirinha, or a big batch of Margaritas or Bloody Marys with friends. After rigorous recipe testing, we're able to reveal not only the ideal ingredient proportions and best mixing technique for each drink, but also how to make homemade tonic for your Gin and Tonic, and homemade sweet vermouth and cocktail cherries for your Manhattan. And you can't simply quadruple any Margarita recipe and have it turn out right for your group of guests--to serve a crowd, the proportions must change. You can always elevate that big-batch Margarita, though, with our Citrus Rim Salt or Sriracha Rim Salt. *How to Cocktail* offers 150 recipes that range from classic cocktails to new America's Test Kitchen originals. Our two DIY chapters offer streamlined recipes for making superior versions of cocktail cherries, cocktail onions, flavored syrups, rim salts and sugars, bitters, vermouths, liqueurs, and more. And the final chapter includes a dozen of our test cooks' favorite cocktail-hour snacks. All along the way, we solve practical challenges for the home cook, including how to make an array of cocktails without having to buy lots of expensive bottles, how to use a Boston shaker, what kinds of ice are best and how to make them, and much more.

how to make espresso martini: Cocktails, Cocktails, and More Cocktails Kester Thompson, 2011-10-01 From Martinis and Manhattans to sparkling Bellinis and fruity, frozen daiquiris, this user-friendly collection of cocktail recipes will turn anyone into an outstanding bartender! Arranged by spirit type and filled with enticing photographs, it's the perfect introduction to the intimidating world of drink-making. Hundreds of fabulous concoctions are included, from traditional to trendy, from sophisticated to luscious tropical tastes. All your favorite liquors are here: vodka, gin, rum, whisky, brandy, and even sparkling, celebratory champagne. Whip up a Bloody Mary for a special brunch or Hot Buttered Rum for a cold winter's night. Sip a Mint Julep out on the porch, like a true Southerner. Get sexy with a Between the Sheets. Grab some cachaça, limes, and sugar and make a Caipirinha, Brazil's delicious national drink. Or feel as if you're down in old Havana with a Cuba Libre or minty Mojito. Plus, there are plenty of punches to enliven any party.

Most of the recipes include several variations to try out, and novices will find a wealth of basic information, including tips on what to drink and when; what equipment, glassware, and ingredients you'll need; and which techniques you must know—including shaking, muddling, building, and layering. There's also advice on getting everything ready and what to do when speed is of the essence. When you want to learn how to mix drinks, this is the beginner's guide you'll need.

how to make espresso martini: *Classic Cocktail Revival* Jennifer Brian, 2025-09-02 Creating craft cocktails—flavorful and aesthetically pleasing combinations of spirits, juices, syrups, and garnishes—is both an art and an experience. Establishing a cocktail ritual can carve out space for connection with friends and loved ones or allow for a quiet moment to decompress. Even so, preparing a mixed drink can be challenging for the amateur cocktail enthusiast. With easy-to-follow recipes and an engaging style, *Classic Cocktail Revival* demystifies the cocktail process and provides straightforward instructions for the home mixologist. Drawing on the language of tent revivals to offer an entertaining and irreverent history of each drink, cocktail evangelist Jennifer Brian takes the reader on a journey from the genesis of classic cocktails to the revelation of mocktails, ending with a benediction. Brian guides readers through the basics by sharing the stories behind the recipes, exciting variations on the classics, and tips to inspire creativity and assure readers that they, too, can craft expert-level beverages for their own gatherings and meals. From the pulpit of the cocktail church, Brian delivers wisdom and savvy suggestions to ensure that even the novice home bartender can whip up a masterpiece. Enticing seasoned mixologists and new drinkers alike, these fun and festive recipes promise to make cocktail evangelists of us all.

how to make espresso martini: *THE ART OF COFFEE* DAVID SANDUA, In *The Art of Coffee*, we are invited on a journey through the fascinating world of coffee, exploring its rich history to the most modern brewing techniques. This book is not just for coffee lovers but also for those curious about the cultural and social roots of this beloved beverage. From the coffee farms around the world to the steaming cups in the most sophisticated cafes, *The Art of Coffee* shows us how coffee has evolved and integrated into our daily lives. Through an engaging and detailed narrative, we will learn about different bean varieties, roasting methods, and the secrets of a great espresso. Additionally, the book includes interviews with experts and baristas, providing a unique insight into the coffee industry. With full-color illustrations and photographs, each page is a visual delight that perfectly accompanies the wealth of information presented. *The Art of Coffee* is a celebration of one of the world's most cherished drinks and an essential guide for any enthusiast wishing to delve into the art and science behind an excellent cup of coffee.

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how to make espresso martini: *The United States of Cocktails* Brian Bartels, 2020-09-08 "[Bartels] takes us on a fascinating bar crawl across the country, explaining the history of America's cocktail and drinking culture along the way." —Wylie Dufresne, chef and owner of Du's Donuts *The United States of Cocktails* is a celebration of the cocktail history of every state in America. After traveling this great nation and sampling many of the drinks on offer, cocktail authority Brian Bartels serves up a book that is equal parts recipe collection, travelogue, historical miscellany, bartender's manual, and guide to bar culture today—with bar and drink recommendations that are sure to come

in handy whether or not you are crossing state lines. Delving into the colorful stories behind the creation of drinks we love, this book includes more than 100 recipes alongside spirited analysis of each state's unique contributions to cocktail culture. Filled with colorful illustrations, *The United States of Cocktails* is an opinionated and distinctively designed love letter to the spirits, bars, and people who have created and consumed the iconic drinks that inspire us and satisfy our thirst. "You could hardly ask for a more personable guide than Brian Bartels. He knows the oldest bars, the coolest bars, the can't-miss bars and the oddest local quaffs in all 50 states, so you'll never make the mistake of ordering a Whiskey Ditch in Louisiana or search for Allen's Coffee Flavored Brandy on an Arizona back bar." —Robert Simonson, author of *The Old-Fashioned* "Brian Bartels is a spirits traveler extraordinaire and this informative, highly-entertaining book is my new go-to guide for the most social of vices—drinkin'." —Greg Mottola, director of Superbad, Adventureland, and The Newsroom

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how to make espresso martini: *Never Ever Getting Back Together* Sophie Gonzales, 2022-11-29 When their now famous ex-boyfriend asks them to participate in a teen reality show, two eighteen year old girls—one bent on revenge, the other open to rekindling romance—get tangled up in an unexpected twist when they fall for each other instead in *Never Ever Getting Back Together* by nationally and internationally-bestselling and Indie Next Pick author Sophie Gonzales. "Wickedly funny [and] searingly sexy."—Kelly Quindlen, author of *She Drives Me Crazy* It's been two years since Maya's ex-boyfriend cheated on her, and she still can't escape him: his sister married the crown prince of a minor European country and he captured hearts as her charming younger brother. If the world only knew the real Jordy, the manipulative liar who broke Maya's heart. Skye Kaplan was always cautious with her heart until Jordy said all the right things and earned her trust. Now his face is all over the media and Skye is still wondering why he stopped calling. When Maya and Skye are invited to star on the reality dating show *Second-Chance Romance*, they're whisked away to a beautiful mansion—along with four more of Jordy's exes—to compete for his affections while the whole world watches. Skye wonders if she and Jordy can recapture the spark she knows they had, but Maya has other plans: exposing Jordy and getting revenge. As they navigate the competition, Skye and Maya discover that their real happily ever after is nothing they could have scripted.

how to make espresso martini: *Have Yourself a Merry Little Cocktail* Emma Stokes, 2020-09-03 Warm up this winter with the toastiest of tipples 'Tis the season to be jolly, and what better way to celebrate than to welcome your guests in from the cold with a tasty tippie? With easy-to-follow recipes for Pumpkin Spiced Russians, Buttered Bonfire Rum, Sleighbell Slings, Happy New Years, the trusty classics, and plenty of non-alcoholic options too, you'll be feeling festive AF all winter. Carve the pumpkins, stack the bonfire, deck the halls, and let's get merry!

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