

FLAVOR SPOTLIGHT:

ESPRESSO MARTINI

Mc Flavor solutions

Cocktails are moving from the bar into the kitchen and product innovation with the profiles of libations moving into other drinks and food applications. Strong and sweet, the espresso martini is one such cocktail that has risen in popularity in recent years. Believed to have originated in London in the 1980s, the drink blends vodka with espresso and coffee liqueur and served in a martini style glass. Despite the name, it lacks vermouth or gin; therefore, it is not a true martini. A sophisticated balance of sweet and bitter, the flavor is great for mocktails, frozen desserts, sweet snacks and more.

TREND SIGNALS

U.S. CANADA
+123% +66%
projected growth of
Espresso Martini on menus.
Datassential, '24-'28

U.S. CANADA
+69% +40%
increase in avg. monthly Espresso
Martini recipe Google searches, '23-'24
Google Search Data via BrightEdge

FROM OUR EXPERTS

“I created a mocktail version of the classic espresso martini using a blend of espresso and coffee flavors, along with our Irish whiskey flavor to replicate the cocktail experience without the alcohol.

The overall taste is a rich coffee profile complemented by a smooth whiskey note. Despite being alcohol-free, it brings the depth and warmth that is typically associated with a real spirit-based drink.”

Kayla Li, Scientist I Product Development

Espresso Martini

Rich vanilla syrup and coffee are the standout flavors in the popular cocktail that tastes just as delightful when made at home instead of the bar. [Click](#) for recipe.

McCormick Culinary



Contact us or [click](#) to request a **FREE ESPRESSO MARTINI** flavor sample.