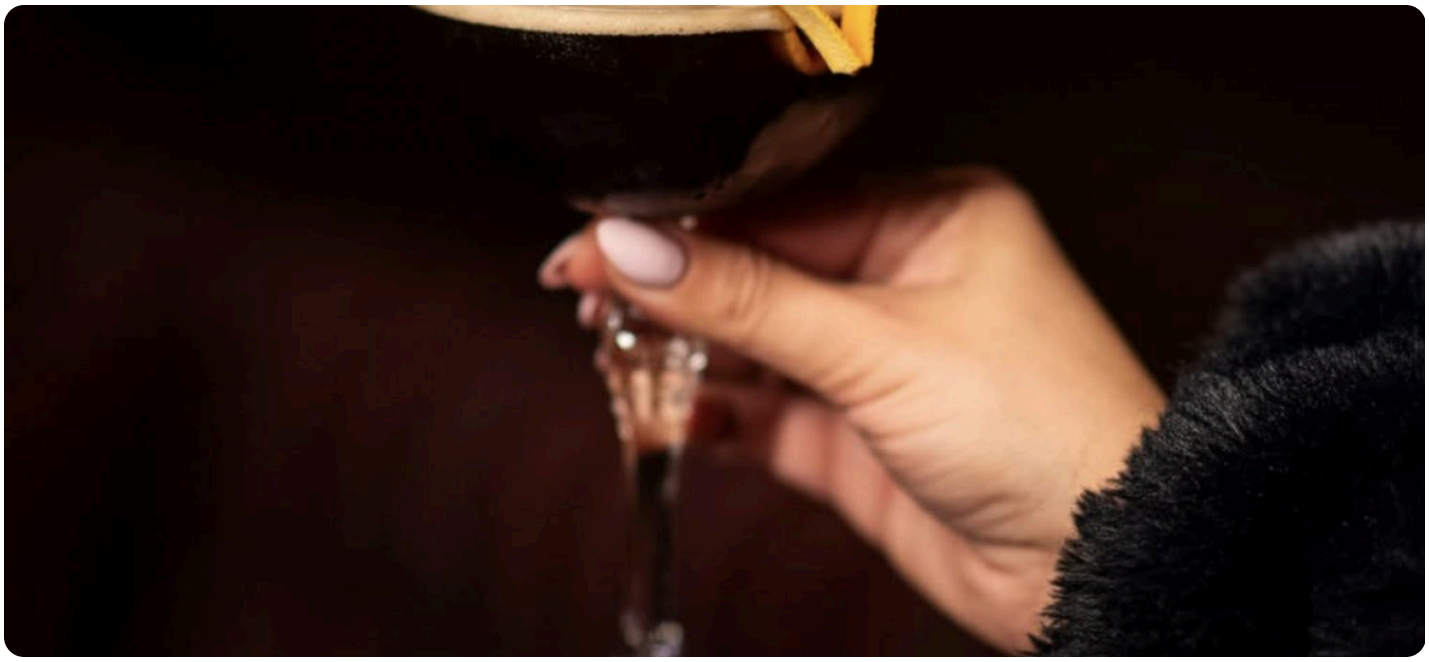

Courtesy of Jagger Suite

DRINKS Jagger Suite

Jagger Suite's Pass the Mic espresso martini

By Sarra Sedghi · Rough Draft Atlanta, 6/23/2026

Ingredients

- [ ] 1.5 oz Brugal 1888 rum
- [ ] 1.0 oz fresh espresso
- [ ] 0.75 oz Borghetti espresso liqueur
- [ ] 0.5 oz honey syrup (1:1)
- [ ] 0.25 oz vanilla syrup or 2 dashes vanilla tincture
- [ ] 3 espresso beans, for garnish (optional)
- [ ] Lemon peel, for garnish (optional)

Directions

1. **Prep your glass:** Chill a coupe glass thoroughly.
2. **Gather the ingredients:** Pull a fresh shot of espresso directly into a shaker tin. Add Brugal 1888 rum, Borghetti, honey syrup, and vanilla.
3. **Shake:** Fill shaker with cold standard shake ice. Shake aggressively for 10-12 seconds to build texture and crema. Double strain into a chilled coupe glass. The cocktail should have a silky crema layer with a polished dark finish.
4. **Garnish:** Using the citrus peeler or channel knife, express a lemon peel over the surface to release oils. The lemon oil should be subtle rather than citrus-forward.
5. **Optional touches:** Lightly rim the exterior edge of the glass with the expressed peel. Discard peel or use as garnish. Place three espresso beans atop crema as garnish.

The story

This week, we're sharing Jagger Suite's Pass the Mic espresso martini recipe.

Pass the Mic, which features freshly expressed lemon oil, is one of five espresso martinis on Jagger Suite's summer menu. Pass the Mic has an added bit of complexity from mixing fresh espresso, rum, espresso liqueur, and fresh lemon oil.

Jagger Suite Beverage Director Tony Bouhkari strongly recommends using fresh espresso. Freshly ground beans retain more oils and aromatics, which will directly translate into the cocktail's body and crema.

Opt for medium-to-dark roast espresso blends, chocolate-forward profiles with low acidity, or Italian-style espresso blends — Lavazza and Nespresso are popular choices in the industry. You can also pick up fresh espresso beans from a trusted local roaster or premium grocery store.

"For Pass the Mic, freshly pulled espresso is strongly recommended. The cocktail relies on a rich crema and deep roasted aromatics, which are difficult to replicate with powdered espresso or concentrate alone," Bouhkari said. "A fresh shot directly from an espresso machine will provide the best texture, aroma, and visual presentation."

To make this cocktail, you'll need an espresso machine, cocktail shaker tin, Hawthorne strainer, fine mesh strainer, jigger, coupe glass, citrus peeler or channel knife, ice scoop, and bar spoon. To elevate your cocktail, Roth also recommends a chilled coupe freezer, milk frother for enhanced crema presentation, and atomizer for lemon oil expression.

Bouhkari recommends pairing this drink with savory fare, like Jagger Suite's wagyu burger or truffle fries.

Makes one martini

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