



## FAIR. CAFÉ LIQUEUR

BOUQUET IS PUNGENT ROASTED COFFEE NOSE WITH CHOCOLATE, FUDGE AND NUTTY AROMAS

NUTTY FLAVORS OF HAZELNUT ARE IMMEDIATELY APPARENT ON A CHOCOLATE COFFEE PALATE

ROASTED COFFEE FINISH IS BITTER COMPARED TO THE PALATE AND FADES TO NOUGAT CHOCOLATE



Great in espresso martinis or in tiki cocktails

**FLIP UP FOR COCKTAIL RECIPE!**



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## MEZCAL ESPRESSO MARTINI

### INGREDIENTS

- 1 ¾ oz Mezcal
- ¾ oz FAIR. Café Liqueur
- ½ oz Espresso
- ¼ oz Simple syrup
- Orange peel
- Espresso bean

### DIRECTIONS

*Regal shake (shake with orange peel in tin) all ingredients together*  
*Strain into a coupe*  
*Place espresso bean on foam top*



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