

IRISH PUMPKIN ESPRESSO MARTINI

A seasonal showstopper that blends bold espresso, pumpkin spice, and the smooth richness of Irish whiskey.



RECIPE

Ingredients

1½ oz The Muff Irish Whiskey
½ oz Bols Pumpkin Spice Liqueur
2 oz brewed coffee or double shot of espresso
Garnish: 3 Coffee Beans

Method

1. Combine ingredients in shaker with ice.
2. Shake vigorously until chilled.
3. Double strain into a chilled coupe glass.
4. Garnish with three coffee beans.

Tasting Notes

Rich and indulgent with layered notes of warm spice, roasted coffee, and velvety smooth whiskey. Hints of vanilla, cinnamon, and nutmeg round out the profile for a festive and luxurious finish.

Operator Benefits

- Premium ingredients create a luxurious flavor experience with broad appeal.
- On-trend seasonal flavor profile drives high consumer demand in Q4.
- Simple build, no advanced prep required—easy to batch or make à la minute.
- Instagram-worthy presentation boosts social media engagement.
- High-margin cocktail ideal for featured menus and limited-time offers.



SMOKED PUMPKIN MANHATTAN

A Signature Fall Serve with
The Muff Irish Whiskey &
Bols Pumpkin Spice Liqueur

This elevated seasonal twist on the classic Manhattan combines the smooth, slightly peated character of The Muff Irish Whiskey with the warm autumnal spice of Bols Pumpkin Spice Liqueur. The result is a deeply flavorful, crowd-pleasing cocktail that bridges tradition and innovation — perfect for upscale fall menus, holiday pairings, and cozy lounge experiences.



Ideal Use Cases

- Fall/Winter seasonal cocktail menus
- Limited-time whiskey flights
- Halloween, Thanksgiving, or Friendsgiving pop-ups
- Upscale pumpkin-spiced drinks for whiskey lovers

Signature Positioning

This is not your average pumpkin cocktail. The Smoked Pumpkin Manhattan brings depth, spice, and elegance — ideal for consumers looking to discover an elevated fall serve that feels both familiar and refined.

Ingredients

2 oz The Muff Irish Whiskey (peated, triple-distilled)

3/4 oz Bols Pumpkin Spice Liqueur
1 dash orange bitters

Optional: 1/4 oz Amaro Montenegro or sweet vermouth

Stir all ingredients with ice until well chilled.

Strain into a chilled coupe glass.

Garnish with a toasted rosemary sprig, orange peel, or a smoked cinnamon stick for added drama and aroma.

