



SIGNATURE COCKTAILS

BURNING THE MIDNIGHT OIL

INGREDIENTS

1.5oz BURNT TAVERN BOURBON
1.5oz FRESHLY PULLED ESPRESSO -CHILLED
0.5 OZ TEMPUS FUGIT CRÈME DE CACAO
0.25 OZ GREEN CHARTREUSE
2 DASHES BLACK WALNUT BITTERS
GARNISH WITH 3 COFFEE BEANS

INSTRUCTIONS

ADD ALL INGREDIENTS INTO A COCKTAIL SHAKER WITH ICE.
SHAKE HARD FOR 10-15 SECONDS TO CREATE A RICH FOAM HEAD.
FINE-STRAIN INTO A CHILLED COUPE GLASS.
TO GARNISH FLOAT 3 COFFEE BEANS ON TOP OF THE FOAM.