

# BEVERAGES & COCKTAILS

*that*  
MAKE YOU  
DANCE

DELICIOUS DRINKS  
*with a*  
NATURAL ENERGIZER  
COLD BREW COFFEE



## Cold Brewed Coffee/Coffee-concentrate Recipes

No doubt about it, coffee's a flavor we just can't live without. It's that bracing, spine-straightening, spot of bitter delivered with our morning joe that launches us on our day and provides the subtle flavors we crave in mocha dishes, coffee liqueurs, frostings and ice creams. Coffee - a loyal friend bound to bring smiles to our faces and put a spring in our step for years to come.



This recipe book is unique in that it draws on distinctive flavors only cold-brewed coffee made the [Madesco](#) way brings to a recipe. We're aware of the many health benefits offered by coffee brewed without exposure to scalding water - there are fewer acids, it's easier on the stomach lining, soothing to digestion. Hot coffee's bitterness arises due to the transformation of natural coffee elements (healthy antioxidants) into bitter-tasting quinic acid.

The secret ingredient your aunt added to her award-winning meat marinade, or chili, or Mexican mole sauce, or brownies, may have been none other than a measure of cold-brewed coffee. The delicious flavors imparted by a [Madesco](#) cold-brew surface without the telltale bitter notes normally associated with coffee - bitterness that can mask coffee's other delectable tones and overwhelm a recipe's more subtle elements. Cold-brewed coffee contributes a smoothly mellow, flavor-enhancing ... something. What is that flavor? ... shhh, it's a secret.

Now the secret is yours. Whether concocting a deliciously refreshing beverage, a dessert, sauce, marinade, or entrée, you now have at your disposal a secret weapon - a healthy and flavorful addition to a wide variety of dishes that will leave people wondering, "What is that flavor that makes this so good!" Experiment. Enjoy!

## HOW TO COLD BREW

The recipes throughout this recipe book involve both "Madesco cold brew coffee" and "Madesco cold brew coffee concentrate." Of course, we recommend that you brew your cold brew coffee, and coffee concentrate, using Madesco's highly regarded reusable filters.

### **Cold Brew Coffee**

#### *Ingredients*

1.5 cup medium grind coffee

1.5 quarts fresh cool water

#### *Instructions*

Brew using your [Madesco](#) reusable cold brew coffee filter and let steep 15 to 24 hours.

Refrigerate in an air-tight container.

### **Cold Brew Coffee "Concentrate"**

#### *Ingredients*

1.5 cup medium grind coffee

1 quart fresh cool water

#### *Instructions*

Brew using your [Madesco](#) reusable cold brew coffee filter and let steep 15 to 24 hours.

Refrigerate in an air-tight container.

## YOU'LL BE USING THESE COFFEE LIQUEUR RECIPES OFTEN

Many coffee cocktails call for coffee liquor/coffee liqueur (Tia Maria & Kahlua). Here are some recipes so you can make your own. We recommend it, home-made liqueurs taste better, may be flavored to taste, get better as they age and are easier on your budget.

### **Coffee Liquor (Kahlua)**

#### *Ingredients*

2 cups white sugar

2 cups Madesco cold brew coffee concentrate

1 teaspoon pure vanilla extract

2 cups vodka

#### *Instructions*

Boil coffee concentrate and sugar until dissolved. Turn off heat. Slowly add [Madesco](#) cold brew coffee Concentrate and continue stirring. Add vanilla extract to the vodka, and then combine the cooled sugar syrup and coffee solution with the vodka. Cover tightly and shake vigorously each day for 3 weeks.

### **Coffee Liqueur/Liquor/Kahlua**

#### *Ingredients*

4 cups white sugar

4 cups Madesco cold brew coffee concentrate

2 tablespoons vanilla extract

4 cups vodka

#### *Instructions*

In a 3 quart saucepan over medium heat, combine the sugar and coffee concentrate. Bring to a boil, reduce heat and simmer for 10 minutes. Remove from heat, stir in [Madesco](#) cold brew coffee Concentrate and allow cooling. When cool, stir in vanilla extract and vodka. Pour into clean bottles. Close bottles tightly and store in a cool, dark place. Shake often. (If you're a purist, you may substitute a large vanilla bean for the vanilla extract. The vanilla bean is introduced into your final brew and permitted to soak for 2 weeks. In this case, you are to shake the brew daily.)

## **Tia Maria**

### *Ingredients*

1 cup water

2 cups white sugar

2 cups Madesco cold brew coffee concentrate

1 teaspoon pure vanilla extract

1 1/2 cups brandy

### *Instructions*

Boil water and sugar until dissolved. Turn off heat. Slowly add Madesco cold brew coffee concentrate and continue stirring. Add vanilla extract to the vodka and then combine the cooled sugar syrup, coffee solution and vodka. Cover tightly and shake vigorously each day for 2 weeks.

## **HOT COLD BREW COFFEE???**

You may be asking: why am I heating cold brew coffee? For two reasons: cold brew coffee is favored in recipes because it tastes better, is more mellow and less bitter. Also, cold brew coffee has a long shelf life in your fridge if it's kept in an air-tight container. It doesn't go bad like office coffee. So, make a batch and use it in recipes for the next two weeks. Less clean-up than with hot coffee and less waste!

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## A-Bomb #2

### *Ingredients*

1/2 oz. Vodka

1/2 oz. Irish Cream

1/2 oz. Orange Liqueur

1/2 oz. [Coffee Liqueur](#)

### *Instructions*

Shake with ice. Strain, and serve in a Highball glass.



## Afternoon Clouds

### *Ingredients*

3 cups Madesco [cold brew coffee concentrate](#) (heated)

2 tablespoons sugar

1/4 cup Rum, light or dark

1 cup light cream, whipped

### *Instructions*

Combine cups cold brew coffee concentrate (heated), sugar and Rum in heated pot. Warm slowly until hot and serve in cups with a light cream dollop on top.

## Alexander The Great

### *Ingredients*

1/2 oz. [Coffee Liqueur](#)

1/2 oz. Crème de Cacao

1/2 oz. cream

1 1/2 oz. Vodka

### *Instructions*

Shake with ice and strain into a Lowball glass.

## Alive and Kicking

### *Ingredients*

4 oz. Madesco [cold brew coffee concentrate](#)  
4 oz. Fernet (preferably Contratto)  
3 oz. Amaro (preferably Barolo Chinato)  
3 oz. Compass Box Whisky Co. Orangerie or Grand Marnier  
4 orange twists



### *Instructions*

For each cocktail, combine 1 oz. cold brew coffee, 1 oz. Fernet,  $\frac{3}{4}$  oz. Amaro,  $\frac{3}{4}$  oz. Scotch and  $\frac{1}{4}$  oz. Demerara simple syrup in a Cocktail shaker. Fill shaker with ice and shake vigorously until outside of shaker is frosty, about 30 seconds. Strain into a coupe glass. Garnish with an orange twist.

## Amaretto Delight

### *Ingredients*

$\frac{3}{4}$  cup Madesco cold brew coffee concentrate  
3 tablespoons Amaretto  
Dessert topping

### *Instructions*

Add Amaretto to heated cold brew coffee. Top with pressurized dessert topping. Dessert topping should be in a pressurized can.

## **Amaretto Fancy**

### *Ingredients*

3 cups heated Madesco cold brew coffee concentrate

1/2 cup Amaretto

chocolate whipped cream, frozen

### *Instructions*

Combine coffee concentrate with Amaretto, pour into cups and top with the frozen chocolate whipped cream.

## **B-52**

### *Ingredients*

1 oz [Coffee Liqueur](#)

1 oz Irish Cream

1 oz Orange Liqueur

### *Instructions*

Shake all ingredients with ice and serve with ice cubes in an Old-Fashioned glass.

## Bahama Mama

### *Ingredients*

1 oz. Malibu Rum

Top up pineapple juice

1 oz. lemon juice

1 oz. Dark Rum

½ oz. Rum

Dash Grenadine

½ oz. [Coffee Liqueur](#)



### *Instructions*

Shake all the ingredients except the Grenadine in a cocktail shaker with ice. Strain into a Highball glass with ice then pour the Grenadine through the drink. It should settle at the bottom.

## Bailey's Irish Mixer

### *Ingredients*

3 oz. Bailey's Irish Cream

5 oz. Madesco [cold brew coffee](#) (heated)

Dessert topping, pressurized

1 dash nutmeg

### *Instructions*

Pour Bailey's Irish Cream into a coffee mug. Fill with cold brew coffee (heated). Top with a single spray of dessert topping. Dust dessert topping with a dash of nutmeg.

## **Bandito Coffee**

### *Ingredients*

8 oz. Madesco [cold brew coffee](#)

8 oz. [Tia Maria](#) or [Kahlua](#)

4 oz. Tequila

½ pint whipping cream

1 oz. unsweetened cooking chocolate

2 teaspoons sugar

1 tablespoons orange juice

### *Instructions*

Whip cream until thick enough to peak, mix in sugar and orange juice and refrigerate. For each cup, place 1 oz. each of Tequila and Tia Maria or Kahlua in coffee cup, fill with cold brew coffee, and top with whipped cream. Dust with shaved chocolate.

## **Black Cherry**

### *Ingredients:*

3/4 oz. Raspberry Liqueur

3/4 oz. Irish Cream

3/4 oz. [Coffee Liqueur](#)

3/4 oz. Vodka

3/4 oz. half And half

1 splash cola

### *Instruction*

Shake with ice and serve in a Cocktail or Martini glass.

## **Black Jack**

### *Ingredients*

1 oz. Whisky

1 oz. [Coffee Liqueur](#)

1 oz. Orange Liqueur

### *Instructions*

Shake all ingredients in a shaker with ice. Strain into a Cocktail glass.

## **Black Magic**

### *Ingredients:*

3/4 oz. [Coffee Liqueur](#)

1 1/2 oz. Vodka

Lemon juice

### *Instructions*

Mix ingredients with crushed ice in a shaker or blender. Pour into a chilled Old-Fashioned glass.

## **Black Marie**

### *Ingredients*

3/4 oz. Dark Rum

3/4 oz. Brandy

1/4 oz. [Tia Maria](#)

1 cup Madesco [cold brew coffee](#)

1 tsp. brown sugar

### *Instructions*

Shake well with crushed ice in a shaker. Strain into a large Highball glass and serve.





## **Black Russian**

### *Ingredients*

3/4 oz. [Coffee Liqueur](#)

1 1/2 oz. Vodka

### *Instructions*

Pour ingredients over ice cubes in an Old-Fashioned glass and serve.

## **Blackjack #2**

### *Ingredients*

1/2 oz. Brandy

1 oz. Kirschwasser® Cherry Brandy

1 oz. Madesco [cold brew coffee](#)

### *Instructions*

Shake all ingredients with crushed ice, strain into an Old-Fashioned glass over ice cubes, and serve.

## **Blizzard**

### *Ingredients*

1 oz. [Coffee Liqueur](#)

1 oz. Brandy

1 oz. Irish Cream

1 oz. White Rum

2 scoops ice cream

1 splash light cream

### *Instructions*

Blend until smooth and pour into a large Brandy snifter. Garnish with a sprinkle of nutmeg.

## Blow Off Your Socks

### *Ingredients*

4 cups sugar  
3 oz. Madesco [cold brew coffee concentrate](#)  
1/4 teaspoon salt  
1 1/2 cup Vodka, high-proof  
3 tablespoons vanilla



### *Instructions*

Combine sugar and water and boil until sugar dissolves. Reduce heat to simmer for one hour. Stir in Vodka and vanilla, pour into cups.

## Boston Iced Coffee

### *Ingredients*

6 oz. Madesco [cold brew coffee](#)  
1 oz. White Crème de Cacao  
1 oz. Brandy

### *Instructions*

Pour all ingredients into a Highball glass and stir. Garnish with a lemon twist and serve.

## Brave Bull

### *Ingredients:*

1 1/2 oz. Tequila  
1 oz. [Coffee Liqueur](#)  
Twist of lemon peel

### *Instructions:*

Pour Tequila and Coffee Liqueur over ice cubes in an Old-Fashioned glass and stir. Add the twist of lemon and serve in Highball glass with ice. Add ingredients, shake and serve. Top with a cherry.

## **Bronx Bomber**

### *Ingredients*

Double shot of espresso

1 teaspoon Absinthe

1 oz. Gin

### *Instructions:*

Shake ingredients in a Cocktail Shaker filled with ice and pour into a short glass. Sip at your leisure and enjoy!

## **Bust a Move Coffee**

### *Ingredients*

8 oz. Madesco [cold brew coffee](#)

1/2 cup [Coffee Liqueur](#)

1/4 cup Crème de Cacao Liqueur

3/4 cup whipped cream

2 tablespoons semi-sweet chocolate, grated

### *Instructions*

In slow-cooker, combine hot water, coffee and liqueurs. Cover and heat on low for 3 hours. Ladle into mugs or heat-proof glasses. Top with whipped cream and grated chocolate.

## Café Brulot

### *Ingredients*

3 oz. Madesco [cold brew coffee](#)

24 sugar cubes

4 cloves

Rind of 1 orange (grated)

Rind of 1 lemon (grated)

2 cinnamon sticks

¾ oz. Cognac or Brandy

### *Instructions*

In 2 qt. saucepan, combine all ingredients except cold brew coffee. When hot, ignite and flame Brandy. When fire extinguishes, slowly pour (heated) cold brew coffee, stirring to mix while pouring.



## Café France

### *Ingredients*

¾ cup heated Madesco [cold brew coffee concentrate](#)

4 teaspoons Brandy

1 sugar cube

### *Instructions*

Pour heated cold brew coffee into warmed mug. Float 2 teaspoons Brandy on coffee. Put remaining 2 teaspoons Brandy into a tablespoon with sugar cube. Warm spoon over hot coffee with a match; carefully ignite Brandy in teaspoon. Slowly lower spoon into coffee to ignite floating Brandy. Wait a minute after flame has died before drinking.

## **Cafe Oh Hey!**

### *Ingredients*

6 oz. Madesco [cold brew coffee](#)

1 oz. Patron Cafe

1 oz. [Kahlua](#)

1 oz. whipped cream

### *Instructions*

Pour Tequila and Kahlua into a coffee mug. Fill with cold brew coffee. Top with whipped cream.

## **Café Vermouth**

### *Ingredients*

4 oz. Red Vermouth

1 shot Madesco [cold brew coffee concentrate](#)

4 cups cold water

8 oz. cold milk

2 oz. crushed ice

### *Instructions*

In shaker or blender, combine Vermouth, cold brew coffee concentrate, water and milk.

Shake vigorously or blend on high for 30 seconds. Serve in tall Cocktail glass.

## Caffe Shakerato

### *Ingredients*

Freshly brewed double shot espresso

1 teaspoon sugar

Crushed ice

Coffee whipped cream, for garnish

### *Instructions*

In the base of a cocktail shaker, mix together espresso and sugar until sugar is dissolved. Fill shaker with crushed ice, close and shake until shaker is frosted and mixture is foamy, about 20 seconds. Strain into a Martini glass, top with a dollop of coffee whipped cream and serve.

## Calypso Coffee

### *Ingredients*

1 1/2 oz. [Tia Maria](#)

Madesco [cold brew coffee](#) (heated)

Whipped cream



### *Instructions*

Pour coffee into a coffee mug or Irish coffee mug, add Tia Maria and top with whipped cream.

## Ciel

### *Ingredients*

1 oz. [Coffee Liqueur](#)

1 oz. Bailey's® Irish cream

2 oz. orange juice

### *Instructions*

Pour all ingredients into a Cocktail Shaker half-filled with ice cubes. Shake well. Strain into a Cocktail glass and serve.

## Cloud Nine

### *Ingredients*

45 ml Vodka

15 ml Hazelnut Liqueur

15 ml chocolate sauce

4 oz. Madesco [cold brew coffee](#)

4 oz. milk

5 ice cubes

1 tablespoon sugar

Whipped cream

### *Instructions*

Mix all ingredients, except whipped cream, in a blender. Blend until the ice is well chopped.

Pour in a large glass and top with a generous portion of whipped cream.

## Coffee Liquor

### *Ingredients*

1 cup water

2 cups white sugar

2 cups Madesco [cold brew coffee concentrate](#)

1 teaspoon pure vanilla extract

1 1/2 cups Vodka

### *Instructions*

Boil water and sugar until dissolved. Turn off heat. Slowly add cold brew coffee concentrate and continue stirring. Add vanilla extract to the Vodka and then combine the cooled sugar syrup and coffee solution with the Vodka. Cover tightly and shake vigorously each day for 3 weeks.



## Coffee RumChata

### *Ingredients*

3 oz. Madesco [cold brew coffee](#)

1 oz. RumChata

### *Instructions*

Combine RumChata and coffee in a shaker with ice. Shake and strain.

## Crazy Cajun

### *Ingredients*

3 cups heated Madesco [cold brew coffee](#)

6 tablespoons molasses

6 tablespoons Dark Rum

Whipped cream

Nutmeg (freshly ground)

### *Instructions*

Combine coffee and molasses in a saucepan. Heat while stirring until molasses are dissolved and coffee is hot. Do not allow to boil. Add 1 tablespoon rum in each mug. Add coffee. Top with whipped cream; sprinkle with nutmeg. Do not stir before drinking.



## Creamy Irish Afternoon

### *Ingredients*

2 cups Madesco [cold brew coffee](#) (heated)

1/4 cup Irish whiskey

Brown sugar to taste

Dessert topping in a pressurized can

### *Instructions*

Combine cold brew coffee (heated) with Irish Whiskey and brown sugar. Serve in mugs. Top each mug of coffee mixture with pressurized dessert topping.

## Denmark Danny

### *Ingredients*

8 cup Madesco [cold brew coffee](#) (heated)

1 cup Dark Rum

3/4 cup sugar

2 cinnamon sticks

12 cloves (whole)

### *Instructions*

In a very large, heavy saucepan, combine all ingredients, cover and keep on low heat for about 2 hours. Serve in coffee mugs.

## Di Saronna Ammaretto

### *Ingredients*

1 oz. Di Saronna Amaretto

8 oz. Madesco [cold brew coffee](#)

Whipped cream

### *Instructions*

Blend Di Saronno Amaretto with coffee, then top with whipped cream. Serve in Irish Coffee mug.

## Dizzy Dame

### *Ingredients*

1 1/2 oz. Brandy

1 oz. [Coffee liqueur](#)

1 oz. Cherry Liqueur

1 oz. cream

### *Instructions*

Shake with ice and serve in a Cocktail glass.

## Dulce y Salado

### *Ingredients*

Pinch ground coffee

Pinch salt

1 ounce Cream Sherry such as Lustau East India Solera

1 ounce Castries Peanut Rum Cream Liqueur, chilled

1 ounce Madesco [cold brew coffee](#)

### *Instructions*

Mix ground coffee and salt in a saucer. Wet half the rim edge of the serving glass with water. Dip the wet half of the glass rim in the mixture to rim half the glass. Stir the Sherry, Peanut Liqueur and cold brew coffee together in a mixing glass without ice. Pour into rimmed serving glass and serve at room temperature.



## Dutch Treat

### *Ingredients*

12 oz. heated Madesco [cold brew coffee](#)

2 oz. or more 151 Rum

1 large scoop whipped cream

1 oz. Haagen-Dazs Liqueur or Bailey's Irish Cream

2 tablespoons chocolate syrup

### *Instructions*

Put 151 Rum in the bottom of mug. Pour the heated cold brew coffee 3/4 of the way up. Add HagenDaz or Bailey's. Drizzle chocolate syrup to taste. Top with whipped cream.

## **Espresso Martini**

### *Ingredients*

- 2 oz. Ron Zacapa
- 0.5 oz. Pedro Ximenez Sherry
- 0.5 oz. White Crème de Cacao
- 1 shot Madesco [cold brew coffee concentrate](#)
- 4 dashes chocolate bitters
- 3 espresso beans

### *Instructions*

Build cocktail by combining all ingredients into shaker. Add ice and shake vigorously to create slight foam. Strain into chilled Martini glass. Add espresso beans for garnish.

## **From Ireland With Love**

### *Ingredients*

- 1/4 cup skim milk
- 1/2 cup plain low-fat yogurt
- 2 teaspoon sugar
- 1 oz. Madesco [cold brew coffee concentrate](#)
- 1 teaspoon Irish whiskey

### *Instructions*

In blender at low speed, blend all ingredients about 30 seconds. Pour into glass.

## Frosty Brandy

### *Ingredients*

1 cup Madesco [cold brew coffee concentrate](#)

2 tablespoons sugar

¼ cup whipped cream

1 cup half and half

4 ice cubes

### *Instructions*

Mix sugar, ice cubes and coffee concentrate in blender. Blend on medium for 25-30 seconds.

Add half and half, and brandy; blend for additional 10-15 seconds. Top with whipped cream (optional).

## Good Night

### *Ingredients*

2 oz. [Coffee Liqueur](#)

2 oz. Vodka

2 oz. Bailey's Irish Cream

2 oz. milk

### *Instructions*

Pour over ice, stir vigorously.



## Grasshopper

### *Ingredients*

1 ½ cups Madesco cold brew coffee concentrate

2 oz. Crème de Menthe

2 oz. coffee liquor (Tia Maria or Kahlua)

¼ cup whipped cream

Dark and white chocolate after dinner mints

### *Instructions*

Crush or shave dark and white chocolate after dinner mints. Pour 1 oz. each of liquors into 2 tall latte glasses. Fill with cold brew coffee concentrate and top with whipped cream. Decorate with shavings of dark and light after dinner mints.

## Haute & Steamy Coffee Cocktail

### *Ingredients*

6 ounces Madesco cold brew coffee (heated)

½ ounce Adult Chocolate Milk (or Godiva Vodka Chocolate)

Homemade coconut whipped cream

### *Instructions*

Pour Chocolate Vodka into a glass. Add heated coffee. Top with a scoop of homemade coconut whipped cream.

## Hawaiian Kahlua Night

### *Ingredients*

1 oz. Kahlua

1/2 oz. Brandy

1 cup heated Madesco cold brew coffee

1 oz. whipped cream

### *Instructions*

Add Kahlua and Brandy to coffee and garnish with whipped cream.

## Hot Mint Julep

### *Ingredients*

2 oz. Madesco [cold brew coffee concentrates](#)

5 oz. Bourbon

2 tablespoons sugar

2 tablespoons heavy cream

2 sprigs mint leaf

### *Instructions*

Lace Bourbon and sugar into 2 large warm coffee mugs. Add cold brew coffee concentrate (heated) and stir to dissolve. Top with cream, but do not stir. Accent with mint leaf.

## Hot Toddy

### *Ingredients*

1 ¼ oz. Madesco [cold brew coffee concentrates](#)

4 oz. Calvados

2 oz. Peach or Apricot brandy

2-4 teaspoons sugar

1 ½ tablespoons heavy whipping cream

### *Instructions*

Place Calvados and brandy in small saucepan and heat slowly, using low setting. Add coffee concentrate, then sugar to taste.

While cold brew coffee concentrate is spinning from stirring, add cream but do not stir.





## **Hummer**

### *Ingredients*

1 oz. [Coffee Liqueur](#)

1 oz. White Rum

2 scoops vanilla ice cream

### *Instructions*

Blend all ingredients in an electric blender at a low speed for a short length of time. Pour into a Highball glass and serve.

## **Iced Coffee Cocktail**

### *Ingredients*

4 ounces Madesco [cold brew coffee](#)

1 1/2 ounces flavoured Vodka (vanilla or caramel)

1 tablespoon heavy cream

### *Instructions*

Fill a glass with ice. Add cold brew coffee, Vodka and cream. Stir. Enjoy!

## **Iced Irish Coffee**

### *Ingredients*

2 oz. Baileys or Irish Whiskey

4 oz. Madesco [cold brew coffee](#)

Whipped cream to garnish

### *Instructions*

Mix your choice of Baileys or Irish Whiskey with chilled cold brew coffee before pouring into a Highball glass filled with ice. Top with whipped cream.

## Iced Orange Creamsicle

### *Ingredients*

6 oz. Madesco [cold brew coffee](#)

4 oz. vodka

Splash of Citrus Vodka or Orange Liqueur

Dash orange bitters

2 tablespoons simple syrup

Heavy cream

### *Instructions*

Combine all ingredients into a shaker. Shake like a salt shaker or a Polaroid picture. Strain over glass of ice. Garnish with orange.

## Iguana

### *Ingredients:*

1/2 oz. Vodka

1/2 oz. Tequila

1/4 oz. [Coffee Liqueur](#)

1 1/2 oz. Sweet and Sour

Lime slice

### *Instructions*

Shake all ingredients (except lime slice) with ice and strain into a chilled Cocktail glass. Add lime slice and serve.



## Improved Iced Coffee

### *Ingredients*

- 6 ounces Madesco [cold brew coffee](#)
- 1 ounce Old Grandad Bonded Bourbon
- 1/2 ounce Luxardo Maraschino
- 1/2 ounce cream
- 1/2 ounce Demerara Syrup (see note above)
- 3 dashes Absinthe
- 3 dashes orange bitters
- Garnish: nutmeg (optional)

### *Instructions*

Combine cold brew coffee, bourbon, Maraschino, cream, Demerara Syrup, Absinthe and bitters in a cocktail shaker. Fill with ice and shake until cold - about 15 seconds. Strain into a goblet filled with crushed ice. Garnish with fresh nutmeg if desired.



## Indian Summer Shooter

### *Ingredients*

- 1 oz. [Coffee Liqueur](#)
- 1 oz. Vodka
- 2 oz. Pineapple Juice

### *Instructions*

Add the three ingredients into a shot glass, starting with the juice and the vodka, before layering the coffee liqueur.

## Irish Coffee

### *Ingredients*

1/3 cup Irish Cream Liqueur

1 1/2 cup Madesco [cold brew coffee](#)

1/4 cup heavy cream, slightly sweetened and whipped (optional)

### *Instructions*

Divide the liqueur and coffee in two mugs. Top with poufs of whipped cream if desired. Serve at once.

## Irish Coffee Right Now

### *Ingredients*

1 teaspoon sugar

1 cup Madesco [cold brew coffee](#) (heated)

1 ½ oz. (1 jigger) Irish Whiskey

Whipped cream

### *Instructions*

Dissolve sugar in heated cold brew coffee in an Irish Coffee glass or a heat-resistant, non-metallic glass, cup or mug. (DO NOT USE A GLASS WITH METALLIC TRIM.) Heat uncovered in microwave until hot. Stir in Irish Whiskey. Carefully float a spoonful of whipped cream on top.

## Irish Dreamer

### *Ingredients*

1 1/2 tablespoons instant hot chocolate

1/2 oz. Irish Cream Liqueur

3/4 cup Madesco cold brew coffee concentrate

1/4 cup whipped cream

### *Instructions*

Add all ingredients, except whipped cream, in an Irish Coffee glass. Stir until well mixed and garnish with whipped cream.



## **Irish (hot)**

### *Ingredients*

2 cups Madesco [cold brew coffee concentrate](#) (heated)

2 tablespoons orange juice

2 teaspoons lemon juice

Whipped cream

### *Instructions*

Mix coffee concentrate, orange juice and lemon juice. Pour into Irish Whiskey glass. Top with whipped cream.

## **Jamaica Kiss**

### *Ingredients:*

1 shot [Coffee Liqueur](#)

1 shot Jamaican Light Rum

Ice cubes

Milk

### *Instructions*

Fill a tumbler with ice cubes. Add a shot of [Tia Maria](#) and a shot of Jamaican Light Rum. Fill tumbler with milk. Blend until smooth and serve immediately.

## **Jamaican Kicker**

### *Ingredients*

2 cups Madesco [cold brew coffee concentrate](#)

2 oz. [Kahlua](#) or 2 oz. [Tia Maria](#)

2 oz. Dark Rum

1/4 cup whipped cream

### *Instructions*

Mix Kahlua or Tia Maria and Rum in 2 cups of coffee concentrate. Top with whipped cream; sprinkle with nutmeg.

## **Kahlua Coffee Irish Style**

### *Ingredients*

2 oz. [Kahlua](#) or [coffee liqueur](#)

2 oz. Irish Whiskey

4 cup Madesco [cold brew coffee](#) (heated)

¼ cup whipping cream, whipped

### *Instructions*

Pour 1/2 oz. Coffee Liqueur in each cup. Add ½ oz. Irish Whiskey to each cup. Pour in heated cold brew coffee and stir. Gently spoon two heaping tablespoons of whipped cream on top of each. Serve HOT.

## Karl the Fog

### *Ingredients*

- 1 oz. Brandy
- 5 oz. Benedictine
- 5 oz. Frangelico Hazelnut Liqueur
- 5 oz. [coffee liqueur](#)
- 2.5 oz. Madesco [cold brew coffee](#)
- 1 toasted marshmallow



### *Instructions:*

Add all ingredients in an Irish Coffee mug and stir gently. Top with a toasted marshmallow.

## King Maholo Coffee

### *Ingredients*

- 6 cups heated Madesco [cold brew coffee](#)
- 1 cup chocolate syrup
- ¼ cup [Kahlua](#)
- ½ teaspoon ground cinnamon
- Whipped cream

### *Instructions*

Combine coffee, chocolate syrup, Kahlua and cinnamon in a large container; stir well. Serve immediately. Top with whipped cream.

## Loco Cocoa Mocha

### *Ingredients*

- 1 oz. Kahlua
- 1/2 cup Madesco cold brew coffee
- 1 teaspoon Nestle Quick or sweetened Hershey's Cocoa
- 2 tablespoons half and half

### *Instructions*

Combine all ingredients in your best mug.

## Mamma's Irish Coffee

### *Ingredients*

- 1 cup Madesco cold brew coffee
- 2 tablespoons Irish Whiskey
- Dessert topping from a pressurized can
- Brown sugar to taste

### *Instructions*

Combine cold brew coffee (heated) with Irish Whiskey and brown sugar. Top with pressurized dessert topping.

## Maraschino Cherry Tree

### *Ingredients*

- 1 cup Madesco cold brew coffee (heated)
- 1 oz. Amaretto
- Whipped topping
- 1 Maraschino cherry

### *Instructions*

Fill coffee mug with heated cold brew coffee. Stir in Amaretto. Top with pressurized dessert topping and cherry. Serve with teaspoon.





## Mocha Margarita

### *Ingredients*

1 cup chocolate ice cream

½ cup prepared espresso

¼ cup Herradura Tequila

### *Instructions*

Combine all ingredients into cocktail shaker. Add crushed ice. Shake until ice cream is smooth and pourable. Serve in a chilled Martini glass, Margarita glass or Solo cup.

## Mocha Maria

### *Ingredients*

2 oz. [Coffee Liqueur](#)

2 oz. Dark Crème de Cacao

2 oz. Bailey's® Irish Cream

### *Instructions*

Add ingredients to shaker half-filled with ice, shake and pour over ice in a Highball glass.

## Napoleon Espresso

### *Ingredients*

2 cups heated Madesco [cold brew coffee concentrate](#)

½ cinnamon stick (3" long)

3 teaspoons Brandy

3 teaspoons Crème de Cacao

4 tablespoons whipping cream, chilled

Chocolate sprinkles or chocolate curls for garnish

### *Instructions*

Add cinnamon to heated cold brew coffee concentrate and let soak for a minute or so. Add Brandy and Crème de Cocoa, stir and pour into cups. Top with whipped cream. May also add chocolate sprinkles, chocolate curls and ice cream to finish.

## Nightcap

### *Ingredients*

1 oz. [Coffee Liqueur](#)

1 dash nutmeg

6 oz. milk

1 tablespoon powdered sugar

### *Instructions*

Heat milk. Add sugar and Coffee Liqueur, sprinkle nutmeg on top and serve.

## Nuts for Fall Drunken Latte

### *Ingredients*

4 cups of Madesco [cold brew coffee concentrate](#)

2 oz. of apple syrup

4 oz. Dark Rum

1.5 oz of hazelnut syrup

1.5oz of caramel syrup

Adjust flavoring amounts to suit your own tastes

### *Instructions*

Add the flavored syrups to your coffee and shake well. Or, if you would rather add syrups to your brew as an individual serving, place only a quarter of the overall measurement per cup serving of coffee. Place the container in the refrigerator for a couple of hours. Wait until the brew is at a temperature to your liking. If you choose to add sugar, creamer or milk, you may do so immediately before serving. Because this is a coffee concentrate, before drinking, pour some of the brew into a cup and add cold filtered water to change the strength of coffee according to your preference. Add the dark rum and top off this delectable beverage by adding a sprinkle of cinnamon sugar and dollop of whipped cream. This coffee is best served warm, but you can try it chilled if you prefer.

## Nutty Russian

### *Ingredients*

1 oz. [Coffee Liqueur](#)

1 oz. Vodka

1 oz. Frangelico

### *Instructions*

Serve well mixed over ice. Add 1 part milk if desired.

## Obal's Toasted Almond

### *Ingredients:*

1 oz. [coffee liqueur](#)

1 parts Vodka

1 parts Amaretto

1 dash milk

### *Instructions*

Pour all ingredients into a shaker with ice. Shake well, then strain into a chilled Cocktail glass, over a few ice cubes. Add whipped cream if desired.



## Omalley's Brew

### *Ingredients*

1 cup Madesco [cold brew coffee concentrate](#)

1 1/2 oz. Irish Whisky

1 teaspoon sugar

1 tablespoon whipped cream

### *Instructions*

Mix coffee, sugar and Whiskey in a large mug or cup. Microwave until hot and top with whipped cream.

## **Paradise Found**

### *Ingredients*

1 cup Madesco [cold brew coffee](#)

1 oz. Spiced Rum

30 ml Butterscotch Schnapps

1 tablespoon sugar

Whipped cream and coffee beans to garnish

### *Instructions*

Pour ingredients into a tall glass, stir well and fill with ice. Garnish with whipped cream and a few coffee beans.

## **Paralyzer**

### *Ingredients*

1/2 oz. Vodka

1/2 oz. Tequila

1/2 oz. [Coffee Liqueur](#)

4 oz. cola

4 oz. cream

### *Instructions*

Pour Tequila, Vodka and Coffee Liqueur over ice in a Collins glass. Half-fill with cola and top with light cream or milk. Stir gently with a straw.

## Pina Coffeelada

### *Ingredients*

2 cups Madesco [cold brew coffee concentrate](#)

2 oz. Tequila or 2 oz. Rum

½ oz. coconut flavoring

½ teaspoons vanilla

2 cups crushed ice

4 tablespoons whipped cream

¼ cup Malibu Rum

### *Instructions*

Combine all ingredients in blender. Blend on high until smooth and creamy. Pour into Pina Colada glass or tall drinking glass. Top with whipped cream.

## Pineapple Expresso

### *Ingredients*

1 1/2 cups pineapple juice

1/2 cup Madesco [cold brew coffee concentrate](#)

2 tablespoons Orgeat (almond syrup)

8 pineapple cubes

### *Instructions*

Combine first 3 ingredients in a Cocktail Shaker with ice; shake vigorously for 30 seconds. Pour mixture into 2 Tiki glasses. Garnish with pineapple cubes skewered with cocktail umbrellas.



## Quinoa Coffee

### *Ingredients*

2 oz. Godiva Liqueur

1 oz. Irish Cream Liqueur

10 oz. Madesco [cold brew coffee](#) (heated)

### *Instructions*

Pour everything in mug, stir, pour into 2 glasses, garnish with whipped cream.

## Red Guitar

### *Ingredients*

1 oz. [Tia Maria](#)

1 oz. Campari

2 oz. Apple Juice

### *Instructions*

Put Campari, Tia Maria, Grenadine Syrup and apple Juice into a Shaker with Rocks. Shake well.

Stain to Cocktail glass.

## Revolver

### *Ingredients*

1/2 oz. [Coffee Liqueur](#)

2 oz. Bourbon

2 dashes orange bitters

### *Instructions*

Stir all ingredients with ice until well chilled. Strain into a chilled Cocktail glass. Flame an orange disc on top of the drink and then drop in the drink (the "smoking gun") for garnish.

## Roman Café

### *Ingredients*

1/2 cup half-and-half  
2 cups Madesco [cold brew coffee concentrate](#)  
4 tablespoons Brandy  
3 tablespoons White Rum  
4 tablespoons Dark Crème de Cacao  
Sugar

### *Instructions*

Whisk half-and-half in heavy, small saucepan over high heat until frothy - about 3 minutes.  
Divide coffee between 2 cups. Add half of Brandy and Crème de Cacao to each cup. Re-whisk half-and-half and pour into cups. Sweeten to taste with sugar.

## Rum-Spiked Coconut Coffee

### *Ingredients*

2 tablespoons shredded coconut  
3/4 cups Madesco [cold brew coffee concentrate](#), chilled  
1 1/2 ounces Spiced Rum  
1 cup coconut milk (from a carton)  
Ice  
4 tablespoons whipped topping



### *Instructions*

Fill two 12-ounce glasses with ice. Toast the coconut in a small pan over high heat for 3-4 minutes, or until it begins to brown. Immediately remove from heat. Fill a cocktail Shaker with ice. Add the coffee and rum; shake well. Strain into pint glasses. Pour in the coconut milk; stir. Top with whipped cream and sprinkle with toasted coconut.

## Running Irish Coffee

### *Ingredients*

- 1 1/2 flask of Irish Whiskey
- 3 cups Madesco [cold brew coffee](#) (heated)
- 1 teaspoon brown sugar (optional)
- 1 dash Crème de Menthe, green
- 1 cup whipped cream

### *Instructions*

Pour Whiskey into Irish Coffee cup and fill to 1/2 inch from top with coffee. Add sugar, if desired, and mix. Top with whipped cream and drizzle Crème de Menthe on top. May rim cup with sugar (optional)

## Russian Nog

### *Ingredients*

- 1 oz. [Coffee Liqueur](#)
- 1 oz. Vodka
- 1 oz. eggnog

### *Instructions*

Stir over ice in an Old-Fashioned glass.

## Scottish Bagpipes

### *Ingredients*

- 1 cup Madesco [cold brew coffee](#) (heated)
- 1 oz. Scotch Whiskey
- 1.5 teaspoons raw brown sugar
- Double (heavy) cream; whipped until slightly thick

### *Instructions*

Pour coffee into a warmed glass. Add Whisky and sugar to taste. Stir well. Pour some lightly whipped cream into the glass over the back of a teaspoon.



## Screaming Orgasm

### *Ingredients*

1 part [Coffee Liqueur](#)

1 part Bailey's Irish Cream

1 part Amaretto

### *Instructions:*

Pour ingredients into a shaker with ice. Shake well. Strain into a shot glass.



## Shamrock Surprise

### *Ingredients*

4 cups Madesco [cold brew coffee concentrate](#) (heated)

1/4 cup sugar

1/2 cup Irish Whiskey

1 cup whipped cream

2 tablespoons sugar

2 tablespoons Irish Whiskey

### *Ingredients*

Place 4 cups of cold brew coffee concentrate (heated) in a saucepan with 1/4 cup sugar or to taste. Add 1/2 cup Irish Whiskey and heat thoroughly but do not boil. (Scotch, Bourbon or other Whiskeys may be used.) Meanwhile, whip 1 cup whipping cream until light. Beat in 2 tablespoons each of sugar and Irish Whiskey. Pour your concoction into mugs or goblets and pipe or spoon the flavored cream on top.

## **Siciliano**

### *Ingredients*

60 ml Vermouth

30 ml Amaro

1 oz. Madesco [cold brew coffee concentrate](#)

1 oz. simple syrup (a melted sugar cube will also work)

Soda water and an orange wheel

### *Instructions*

Shake Vermouth, Amaro, cold brew coffee concentrate and simple syrup in a Cocktail Shaker and then pour into a tumbler. Add a few ice cubes and then fill with soda water before garnishing with the orange wheel.

## **Snowball #5**

### *Ingredients*

1/2 oz. [Coffee Liqueur](#)

3 oz. 1921 Tequila Cream Liqueur

1 oz. evaporated skim milk

3 drops vanilla

Cinnamon

### *Instructions*

Mix all ingredients with ice in a blender for about 10 seconds. Pour into a wineglass and sprinkle with cinnamon dust.

## Spanish Coffee

### *Ingredients*

¾ ounce 151-proof Rum

½ ounce Triple Sec

2 ounces Kahlua

3 ounces Madesco cold brew coffee

Lightly whipped cream

Nutmeg

### *Instructions*

Gather a lighter or matches and a sugar-rimmed red wine or Irish Coffee glass (make sure it's tempered). Add the Rum and Triple Sec to the glass and carefully ignite. Add the Kahlua, which should make the flame go out. Top with heated cold brew coffee and garnish with whipped cream and nutmeg.



## Terminator #1

### *Ingredients*

1/2 oz. Coffee Liqueur

1/2 oz. Irish Cream

1/2 oz. Sambuca

1/2 oz. Grand Marnier

1/2 oz. Vodka

### *Instructions*

Layer in a Cordial glass.

## **The Chocolate Soldier**

### *Ingredients*

1 shot Madesco [cold brew coffee concentrate](#)

1 oz. premium Chocolate Liqueur

1 oz. [Kahlua](#)

1 oz. Vodka

½ oz. milk

### *Instructions*

Add all ingredients in a Cocktail Shaker filled with ice and shake vigorously. Pour drink in a chilled glass. For extra ammo, add another shot of espresso.

## **The Great North Coffee**

### *Ingredients*

1/2 cup pure maple syrup

1/2 cup Rye Whiskey

3 cups of heated Madesco [cold brew coffee concentrate](#)

1 cup whipped cream

1 dash cinnamon

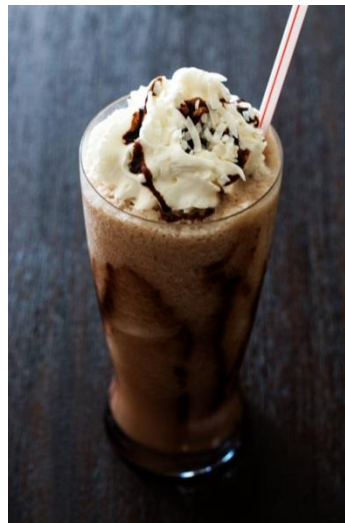
### *Instructions*

Whip maple syrup and whipped cream together until it peaks stiffly. Pour heated coffee concentrate and Whiskey into 4 glasses. Spoon whipped topping on top. Sprinkle with cinnamon to taste.

## The Rye 10 Speed

### *Ingredients*

1 oz. Rye Whiskey  
5 oz. White Crème de Cacao  
5 oz. Maraschino Liqueur  
2-3 oz. Madesco [cold brew coffee](#)  
Whipped cream  
Grated chocolate



### *Instructions*

Add all ingredients, except whipped cream, coffee and chocolate, in a cocktail shaker. Shake and strain over ice in a Collins glass. Top with coffee, whipped cream and grated chocolate. Coffee and cream can be added to desired amounts.

## The Salted Caramel Coffee Martini

### *Ingredients*

½ oz. [Kahlua](#)  
1 oz. Vodka  
2 oz. Madesco [cold brew coffee](#)  
Sea salt  
Caramel sauce

### *Instructions*

Rim your Martini glass with caramel sauce and salt to taste. Drizzle a pinch of caramel on the inside of the glass. Combine Kahlua, Vodka and coffee into a shaker with ice. Strain and serve in a Martini glass.

## The Wake Up Call

### *Ingredients*

2 oz. New Amsterdam Vodka

1 oz. Madesco [cold brew coffee concentrates](#)

½ oz. Triple Sec

1 oz. milk

3 coffee beans

### *Instructions*

Add all ingredients, except beans, in a cocktail shaker filled with ice and shake well. Strain over ice into a Rocks glass Martini glass. Garnish with 3 coffee beans.

## Tia Maria

### *Ingredients*

1 cup water

2 cups white sugar

2 cups Madesco [cold brew coffee concentrate](#)

1 teaspoon pure vanilla extract

1 1/2 cups Brandy

### *Instructions*

Boil water and sugar until dissolved. Turn off heat. Slowly add cold brew coffee concentrate and continue stirring. Add vanilla extract to the Vodka and then combine the cooled sugar syrup and coffee solution with the vodka. Cover tightly and shake vigorously each day for 3 weeks.

## Truffle Martini

### *Ingredients*

1 oz. Frangelico  
1 oz. SKYY Vodka  
¾ oz. cold espresso

### *Instructions*

Shake with ice and serve in a Cocktail or Martini glass. Dust with dark chocolate shavings.

## Velvet Hammer

### *Ingredients*

1 oz. Vodka  
1 oz. Crème de Cacao  
2 oz. Madesco [cold brew coffee concentrate](#)  
4 oz. half and half  
1 cup crushed ice

### *Instructions*

Combine Vodka, Crème de Cacao, cold brew coffee concentrate and half and half into blender. Blend on high 20 seconds. Add crushed ice; blend another 20 seconds. Immediately pour into 12 oz. glass.

## White Russian

### *Ingredients*

1 1/2 oz. Vodka  
1 oz. [Kahlua](#)  
1 oz. heavy milk cream

### *Instructions*

Pour all ingredients in an Old Fashioned glass filled with ice cubes.

