

The Midnight Jolt Martini

(For when you need a cocktail that works as hard as your espresso machine)

Ingredients:

- 2 oz (60 ml) Cold Brew Coffee
- 1 oz (30 ml) Chocolate Liqueur
- 1 oz (30 ml) Vodka (Titos works great)
- 1 oz (30 ml) Skrewball Peanut Butter Whiskey
- 1 oz (30 ml) Milk (2% or whatever youve gotkeep it classy)

Garnish:

- Optional: Cocoa powder, chocolate shavings, or coffee beans for that Instagram-worthy finish.

Directions:

1. ****Get Shaking****: Fill a cocktail shaker with ice. Add the cold brew coffee, chocolate liqueur, vodka, Skrewball whiskey, and milk. Dont skimp on the shakingits your arm workout for the day.
2. ****Pour & Admire****: Strain into a chilled martini glass. Bonus points if its a fancy one, but hey, no judgment if its your favorite coffee mug.
3. ****Fancy It Up****: Dust with cocoa powder, sprinkle some chocolate shavings, or float a few coffee beans on top. Impress your guestsor just yourself.

Pro Tip:

For a thicker, creamier version, substitute half the milk with heavy cream or add a splash of sweetened coffee creamer. Its dessert in a glass, people.