

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 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 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 water. 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. It's a chemical thing that happens when coffee beans get scalded, but we'll reserve that for Chemistry 102. 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 ½ 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.

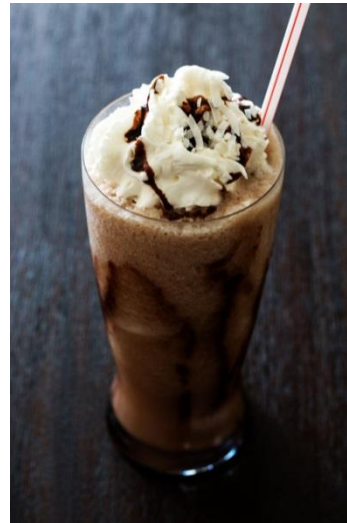
The Rye 10 Speed

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.

