

EDMOND'S HONOR

MADAGASCAR VANILLA BOURBON

ESPRESSO MARTINI COCKTAIL BOOK

MUST BE 21+

PROTECT YOUR STORY. SIP RESPONSIBLY.

Edmond's Honor, Madagascar Vanilla Bourbon, Straight Bourbon Whiskey Finished in Cognac Casks with Pure Vanilla Essence, 43% Alc./Vol., Untold Spirits, Alpharetta, GA. © 2025. All Rights Reserved.



INTRODUCTION

Inspired by the legacy of Edmond Albius, Edmond's Honor is a bourbon rooted in craftsmanship, history, and botanical innovation. From its high-corn mash bill rested in American oak to its refined finish in French oak cognac casks that once held Madagascar vanilla, each step of the process is designed to deliver depth, balance, and character.

Those layered notes of bourbon vanilla, toasted oak, warm spice, and subtle sweetness pair seamlessly with espresso—transforming the classic espresso martini into a richer, smoother experience. This book celebrates that intersection of story and flavor, inviting you to explore cocktails made for every occasion and savor the craft in every pour.

EDMOND'S
HONOR
MADAGASCAR VANILLA BOURBON

TABLE OF CONTENTS

Beekeeper Espresso Martini	3
Espresso Martini	5
Tiramisu Espresso Martini	7
S'mores Espresso Martini	9
Crème Brûlée Espresso Martini	11
Peanut Butter Espresso Martini	13
Pumpkin Spice Martini	15

EDMOND'S HONOR

MADAGASCAR VANILLA BOURBON

BEEKEEPER ESPRESSO MARTINI

SERVES 1

1.5 Oz Edmond's Honor Madagascar Vanilla Bourbon

1 Oz Mocha Beekeeper

0.5 Oz Coffee Liqueur

0.5 Oz Simple Syrup

Add all ingredients to an ice filled tin and shake for 30 seconds.

Strain into a chilled martini glass.

Garnish: 3 coffee beans.



EDMOND'S HONOR

MADAGASCAR VANILLA BOURBON

ESPRESSO MARTINI

SERVES 1

2 Oz Edmond's Honor Madagascar Vanilla Bourbon

0.5 Oz Coffee Liqueur

0.5 Oz Vanilla Syrup*

1 Oz Espresso

Add all ingredients to an ice filled tin and shake for 30 seconds.

Strain into a chilled martini glass.

Garnish: 3 coffee beans.

*Vanilla Syrup Recipe:

Add 0.5 tbsp of pure vanilla extract to ½ cup hot water and ½ cup brown sugar. Stir until dissolved.



EDMOND'S HONOR

MADAGASCAR VANILLA BOURBON

TIRAMISU ESPRESSO MARTINI

SERVES 1

1 Oz Edmond's Honor Madagascar Vanilla Bourbon

0.5 Oz Du Nord Coffee Liqueur

0.5 Oz Crème Liqueur

0.5 Oz Simple Syrup

0.5 Oz Mascarpone Cream*

Add all ingredients to an ice filled tin and shake for 30 seconds.

Strain into a chilled martini glass.

Garnish: Cocoa powder on one side.

*Mascarpone Cream Recipe:

Whisk ¼ cup heavy cream and 2 tbsp mascarpone until smooth.



EDMOND'S HONOR

MADAGASCAR VANILLA BOURBON

S'MORES ESPRESSO MARTINI

SERVES 1

1 Oz Edmond's Honor Madagascar Vanilla Bourbon

0.25 Oz Du Nord Coffee Liqueur

0.25 Oz Espresso

0.25 Oz Chocolate Syrup

0.25 Oz Crème Liqueur

0.25 Oz Simple Syrup

Add all ingredients to an ice filled tin and shake for 30 seconds.

Strain into a chilled martini glass with chocolate swirl.
Garnish: 3 roasted marshmallows.



EDMOND'S HONOR

MADAGASCAR VANILLA BOURBON

CRÈME BRÛLÉE ESPRESSO MARTINI

SERVES 1

1 Oz Edmond's Honor Madagascar Vanilla Bourbon

0.5 Oz Almond Milk

0.25 Oz Espresso

0.25 Oz Du Nord Coffee Liqueur

0.5 Oz Demerara Syrup

0.5 Oz Heavy Cream

4 Tbsp Powdered Sugar

Add all ingredients except heavy cream and powdered sugar to an ice filled tin and shake for 30 seconds.

Strain into a chilled martini glass.

Garnish: Crème brûlée foam* and coffee grounds.

*Crème Brûlée Foam Recipe:

Whisk heavy cream and powdered sugar to soft peaks.



EDMOND'S HONOR

MADAGASCAR VANILLA BOURBON

PEANUT BUTTER ESPRESSO MARTINI

SERVES 1

2 Oz Edmond's Honor Madagascar Vanilla Bourbon

1 Oz Peanut Butter Whiskey

1 Oz Espresso

Add all ingredients to an ice filled tin and shake for 30 seconds.

Strain into a chilled martini glass.

Garnish: 3 coffee beans.



EDMOND'S HONOR

MADAGASCAR VANILLA BOURBON

PUMPKIN SPICE MARTINI

SERVES 1

2 Oz Edmond's Honor Madagascar Vanilla Bourbon

1 Oz Cream Liqueur

1 Oz Pumpkin Syrup*

Add all ingredients to an ice filled tin and shake for 30 seconds.

Strain into a chilled martini glass.

Garnish: Fresh nutmeg and/or toasted marshmallow.

*Pumpkin Syrup Recipe:

Combine ½ cup pumpkin purée, 1 cup water, ¾ cup brown sugar, pinch of salt, 1 tbsp pumpkin pie spice in saucepan. Simmer, cool, add 1 tsp vanilla extract.

Refrigerate up to 1 week.



EDMOND'S HONOR

MADAGASCAR VANILLA BOURBON

We hope you enjoyed these special Edmond's Honor Madagascar Vanilla Bourbon Espresso Martini cocktail recipes. Thoughtfully crafted and meant to be enjoyed, each recipe reflects the harmony of bold flavor and smooth finish that defines Edmond's Honor.

We can't wait to see your recreations! Be sure to tag us on Instagram and share how you bring Edmond's Honor Madagascar Vanilla Bourbon to life.



@EDMONDSHONORBOURBON

PROTECT YOUR STORY. SIP RESPONSIBLY.

Edmond's Honor, Madagascar Vanilla Bourbon, Straight Bourbon Whiskey Finished in Cognac Casks with Pure Vanilla Essence, 43% Alc./Vol. Unroad Spirits, Alpharetta, GA. © 2026. All Rights Reserved.