

THE RHODE ISLAND COFFEE GUIDE

These local coffee spots are changing the roasting, grinding and brewing game by bringing quality beans to the Ocean State.

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Buzz-worthy Beverages

Bring that cafe feel to your home with these recipes from some of Rhode Island's best baristas and bartenders. By Orrin Hanratty.

Espresso Martini

From Shane DiBiasio, bartender at the East End

(This cocktail is not on the menu, but is made on special request.)

"It's an often underutilized cocktail, and I love the idea of coffee and orange together. It's a deep flavor that is classic for winter," says DiBiasio, who began working at the East End when one of his mixology mentors, Kayleigh Speck, signed on as the bar manager.

1 oz Diplomatico Reserva rum
1 oz fresh espresso
1/2 oz Buffalo Trace bourbon cream
1/2 oz Grand Marnier
1/4 oz Galliano L'Autentico
1/4 oz simple syrup
3 dashes orange bitters

Add all ingredients into a cocktail shaker with ice, shake and strain into a chilled cocktail glass. Garnish with orange zest and grated espresso.

The East End, 224 Wickenden St., Providence, 433-9770, theeastendpvd.com