



Creamy Chaitini

Monsoon Coast's Creamy Chaitini is an exquisite cocktail that blends the bold and aromatic spices of chai with the elegance of a well-crafted martini. It's the perfect drink to enjoy as an aperitif, an after-dinner treat, or whenever you're in the mood for a unique and indulgent cocktail experience. Cheers to this captivating infusion of flavors and the perfect balance of warmth and cool elegance!

Creamy Chaitini

Okay... so this might not be a totally authentic way to use our amazing Chai blend but it's still a great way to spice up cocktail hour. If you are into martinis, this is a fun one to try!

- 2 tsp Railway Chai
- 1 oz Vodka
- ½ oz Vanilla Vodka
- ½ oz Triple Sec or Dry Vermouth
- 1 oz Creamy White Liquor (We like Godiva White Chocolate Cream Liquor)
- Crushed Ice

Garnish

- Whole star anise or cinnamon (grated or stick) or shaved chocolate
1. Place the Railway Chai spices into a martini shaker and pound with a muddler (or crush with a mortar)
 2. Add vodka and vanilla vodka. Let sit for 3 minutes to infuse.
 3. Add Triple Sec, Godiva liquor and crushed ice. Shake until really cold (our rule is 40 times).

4. Strain and pour into a chilled martini glass and garnish.

Drinks

American, Indian & South Asian

Alcohol, Martini

Ingredients:

2 tsp Railway Chai

1 oz Vodka

1/2 oz Vanilla Vodka

1/2 oz Triple Sec or dry vermouth

1 oz creamy white liquor (we like
Godiva White Chocolate Cream
Liquor)

Crushed ice

Garnish: whole star anise OR
cinnamon (grated or stick) OR shaved
chocolate

Spices Used: Railway ChaiChai Tea Box

Instructions: Place the Railway Chai spices into a martini shaker and pound with a muddler (or crush with a mortar)

2 - Add vodka and vanilla vodka. Let sit for 3 minutes to infuse.

3 - Add Triple Sec, Godiva liquor and crushed ice. Shake until really cold (our rule is 40 times).

4 - Strain and pour into a chilled martini glass and garnish.