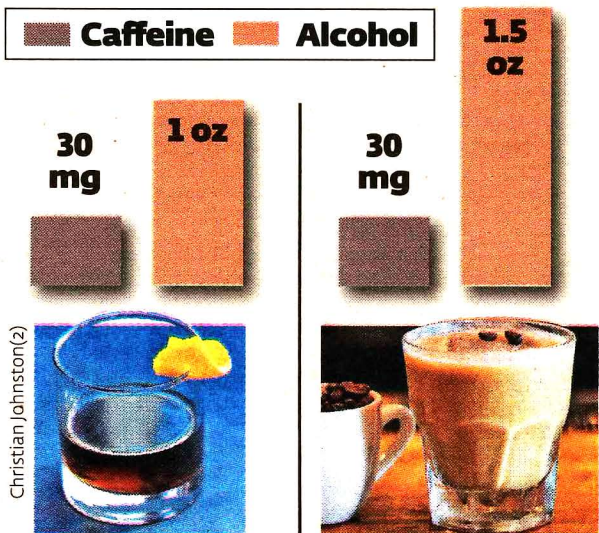


DOUBLE BUZZ

With both booze and caffeine, these coffee cocktails hit you in more ways than one

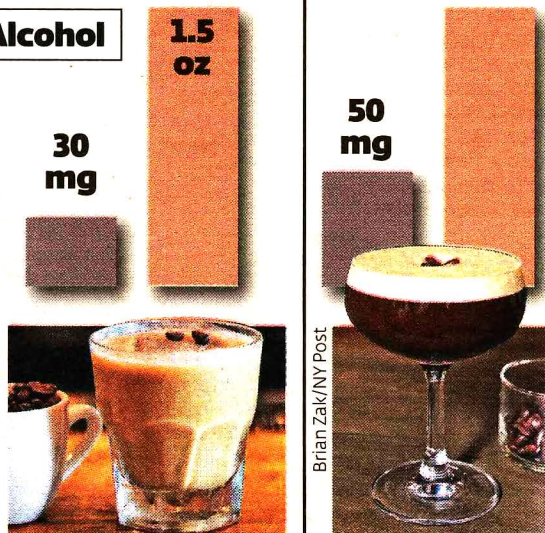
■ Caffeine ■ Alcohol



THE ALLEY THE ICEWAGON

At **Pearl & Ash** (220 Bowery; 212-837-2370) Massachusetts Institute of Technology molecular biologist turned mixologist Eben Klemm was inspired by the classic Negroni — gin, sweet vermouth and Campari. His take is made with both Punt e Mes vermouth infused with cold brew coffee and sweet vermouth. Klemm says it tastes stronger than it is — there's less just a shot of not-very-strong booze and about as much caffeine as a cup of green tea.

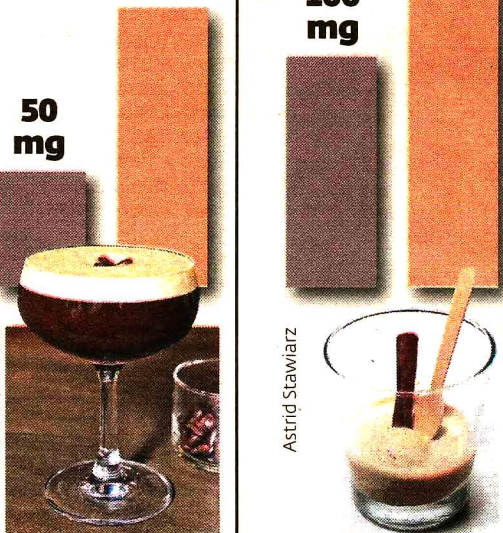
Christian Johnston(2)



BUZZED LEBOWSKI

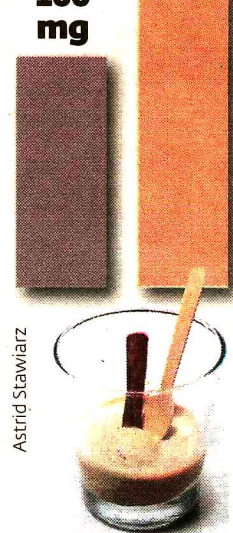
Cap off a meal at the **Meatball Shop** (locations throughout the city, themeatballshop.com) with this spin on a White Russian — the Dude's cocktail of choice in "The Big Lebowski" — made with Grady's Cold Brew Iced Coffee, vodka, Kahlua and cream. The easy-drinking tippie tastes like a malted milkshake, and, with just a Diet Pepsi's worth of caffeine and a shot of vodka and a splash of Kahlua, it won't hit you much harder than one.

Brian Zak/NY Post



TALISMAN

At new downtown small plates spot **Bacchanal** (146 Bowery, 646-355-1840), bartenders shake up scotch, Drambuie (a sweet Scottish liqueur), espresso, agave and a pinch of cayenne pepper. The spicy mix packs as much caffeine as a double espresso and a little more than a shot of fairly hard alcohol.



AFFOGATO BAMBINO

At the Mondrian Soho's (9 Crosby St., 212-389-1000) new rooftop bar, **Sonny's Soda Shoppe**, this boozy spin on an Italian affogato (hot espresso poured over gelato) is made by shaking up a shot of espresso and a scoop of espresso gelato with pisco and Cardamaro liqueur. It's then topped off with another scoop of gelato. The final drink has as much caffeine as a Mountain Dew, but any boozy effect is tempered by the fat and sugar in the gelato.

Astrid Stawiarz



CAFFE NEGRONI

Red Hook's **Fort Defiance** (365 Van Brunt St., Brooklyn, 347-453-6672) serves up a classic Negroni — gin, Camparo Antica. Formula sweet vermouth and Campari — with a float of house-made cold brew coffee. It has as much caffeine as a 5 Hour Energy shot and more than two shots of alcohol — plenty of perk and punch.

— Maridel Reyes

Gabi Porter