

LIVING



5 coffee cocktails that'll get you totally buzzed

By [Maridel Reyes](#)

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When it comes to beverages, New Yorkers tend to geek out about two types in particular: artisan coffee and craft cocktails. Now, the city's hottest bars and restaurants are bringing them together and experimenting with java-based cocktails that go way beyond traditional Irish coffee.

"More and more bartenders are looking for big, bold flavors to make their drinks stand out," says Fort Defiance bartender Zac Overman, who recently introduced a coffee-infused Negroni to the Red Hook restaurant's brunch menu. "And with the abundance of excellent coffee in New York City, it's only natural that the drinks are meeting in the middle."

Follow our guide to the city's fresh-brewed cocktails to see what the buzz is about.

Buzzed Lebowski



Skye LaTorre pours a Buzzed Lebowski.

Photo: Christian Johnston

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.