



Liquid Love: 10 Top Chocolate Cocktails

Laurie Wilson November 2, 2017 / Leave a Comment
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Dessert first has long been our motto. Rather than spoiling our appetites, though, we're getting our fix with these top chocolate cocktails – the ideal elixir for long winter nights ahead.

Nutella Blue Martini, Philippe, New York, New York

Chocolate and hazelnut are a celebrated pairing, and you'll find it in this martini made with Martell Blue Cognac, Frangelico, Nutella, and fresh mint and garnished with raspberries. [Make a reservation at Philippe.](#)



Love Goddess, Raven & Rose, Portland, Oregon

A boozy spin on ice cream, this cocktail is made with chocolate stout ice cream balls, Black Grouse Blended Scotch, Crème de Menthe, homemade coffee liqueur, and six drops of Be-Loved Aphrodisiac Bitters (featuring local bee honey). [Make a reservation at Raven & Rose.](#)



Airishu Coffee, Katsuya-South Beach, Miami Beach, Florida

Stylish and unique, this South Beach cocktail is created with Makers Mark bourbon and Japanese iced coffee infused with chocolate and is topped with housemade cinnamon whipped cream. [Make a reservation at Katsuya-South Beach.](#)



Fin D' Noir, Fixe, Austin, Texas

Executive chef James Robert's chocolate cocktail is so sweet it's listed on the dessert menu. It's made with Godiva White Chocolate Liqueur, Frangelico, Tellamore Dev, cold brew coffee, and freshly shaved chocolate. [Make a reservation at Fixe.](#)



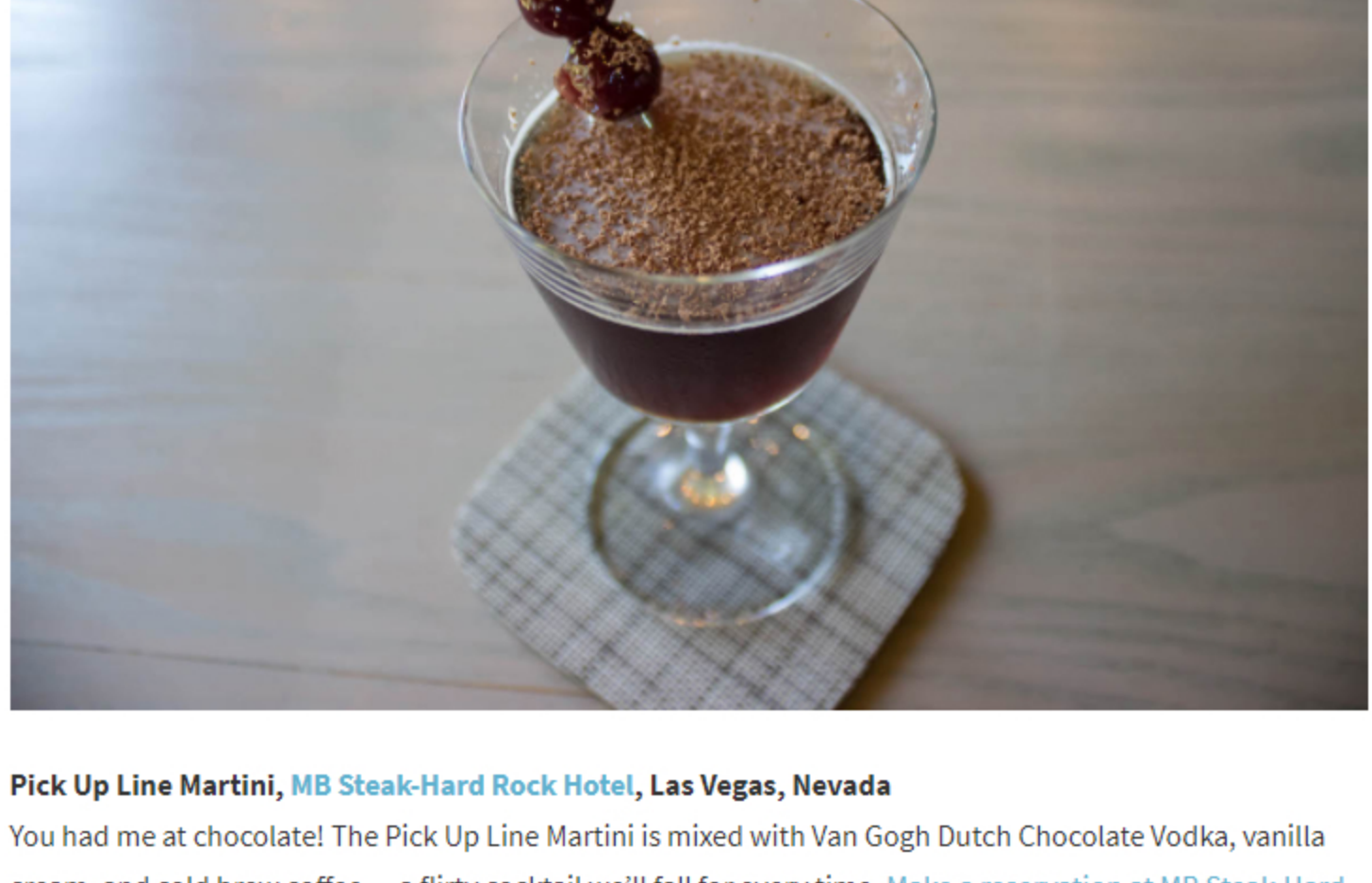
Mocha Martini, The Tuck Room, New York, New York

Tuck into this boozy chocolate martini made with housemade chocolate liqueur (dark chocolate, strong coffee, heavy cream, maple syrup, cognac, dark rum, and pure vanilla extract), vodka, espresso, and a salted mocha rim. [Make a reservation at The Tuck Room.](#)



Adults Only, Fearrington House, Pittsboro, North Carolina

Love chocolate covered cherries? This sip is made with housemade crème de cacao, cherry brandy, Luxardo Cherry Liqueur, cold brew coffee, Niagara Cherry Icewine Shrub, orgeat, and an Absinthe rinse. It's garnished with brandied cherries and layer of shaved dark chocolate. [Make a reservation at Fearrington House.](#)



Pick Up Line Martini, MB Steak-Hard Rock Hotel, Las Vegas, Nevada

You had me at chocolate! The Pick Up Line Martini is mixed with Van Gogh Dutch Chocolate Vodka, vanilla cream, and cold brew coffee – a filthy cocktail we'll fall for every time. [Make a reservation at MB Steak-Hard Rock Hotel.](#)



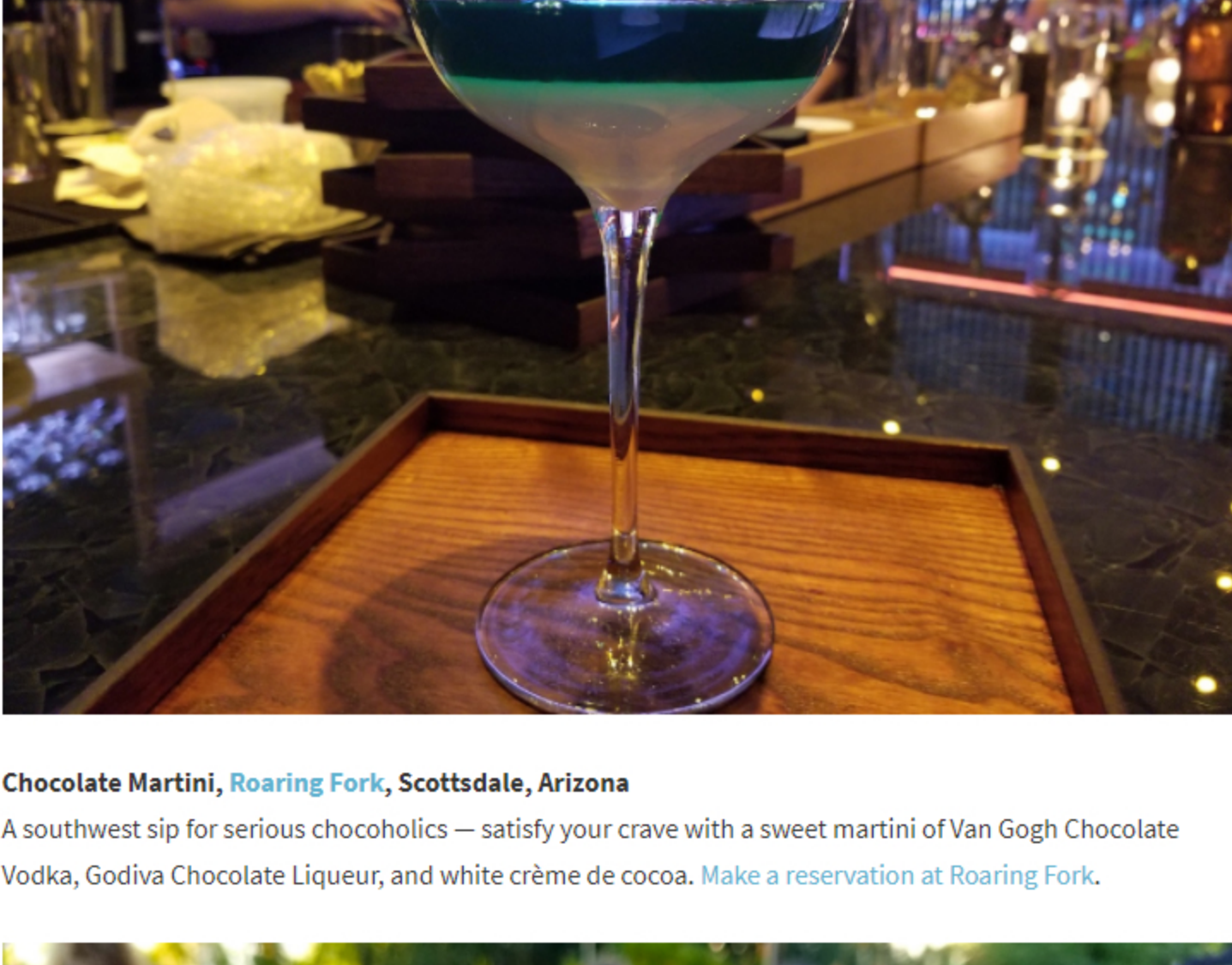
Chocolate Martini, The Root Restaurant & Bar, White Lake, Michigan

Keep calm and get your chocolate on with this trifecta of a chocolate cocktail forged from Van Gogh Dutch Chocolate Vodka, chocolate bitters, and Amaro Averna and adorned with whipped Guernsey's cream. [Make a reservation at The Root Restaurant & Bar.](#)



Room Service, Sen Sakana, New York, New York

The idea behind this sip and its name is "a mint chocolate sitting on a hotel pillow." It's crafted with a housemade marshmallow soaked in Japanese Whiskey and topped with crème de menthe and crème de cacao (using Peruvian chocolate). [Make a reservation at Sen Sakana.](#)



Chocolate Martini, Roaring Fork, Scottsdale, Arizona

A southwest sip for serious chocoholics – satisfy your crave with a sweet martini of Van Gogh Chocolate Vodka, Godiva Chocolate Liqueur, and white crème de cocoa. [Make a reservation at Roaring Fork.](#)



What are your picks for the top chocolate cocktails? Tell us here or over on Facebook, G+, Instagram, Pinterest, or Twitter. And, remember to snap + share your #dishpics with us on Instagram for a chance to win in our weekly giveaway.

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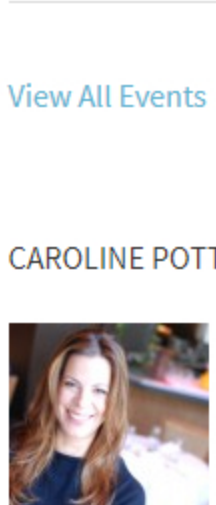
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CAROLINE POTTER



Caroline Potter is the Chief Dining Officer for OpenTable, Inc. She's a dining trend-spotter and an OpenTable VIP, who dines out more than she eats in and has accrued more than 10,000 Dining Rewards points.

Caroline started working in restaurants as a teen and she's since tackled every front-of-the-house job, from bartender and hostess to runner and server. She trained as a chef at Manhattan's prestigious French Culinary Institute, cooking at L'Ecole. In addition to her role at OpenTable, she has written about food from farm to table for New York City's famed Greenmarket and Edible Brooklyn and Edible East End magazines. Caroline is also a Certified Master Gardener.

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