Tea Cocktails

From the teas.co.uk wiki

> **Tea cocktails, in summary:** Tea cocktails, properly made: Earl Grey martini, hojicha old fashioned, matcha gin and tonic, Lapsang sour. The infusion methods and the classics.

Last reviewed by the teas.co.uk team in January 2026.

Tea infused cocktails are now a real category at UK bars, Earl Grey martini, hojicha old fashioned, matcha gin and tonic, Lapsang sour. The technique is simple: cold brewed tea or tea infused spirit forms the base; standard cocktail making completes the drink. Worth experimenting with.

The classic tea cocktails

Earl Grey martini (Earl Grey MarTEAni)

The defining tea cocktail. Earl Grey infused gin + lemon + simple syrup + optional egg white. Detailed recipe.

Hojicha old fashioned

Hojicha infused bourbon + sugar + bitters. Roasted toasty cocktail.

Matcha gin and tonic

Standard G&T + ½ tsp matcha whisked into a little water. Vivid green; floral vegetal twist.

Lapsang sour

Lapsang infused whisky + lemon + sugar + egg white. Smoke + citrus.

Chai espresso martini

Chai concentrate replaces (or accompanies) coffee in espresso martini.

Jasmine champagne cocktail

Jasmine infused vodka or gin + champagne + lemon twist.

Mint tea mojito

Mint tea concentrate replaces mint sprigs in classic mojito. Stronger mint character.

Hibiscus margarita

Hibiscus infused tequila + lime + agave + salt rim. Vivid pink margarita.

Tea infusion methods

1. Hot brew + cool method

1. Brew tea hot at strong concentration.
2. Cool to room temperature.
3. Mix into cocktail.

2. Cold brew method

1. Tea + cold water in jug.
2. Refrigerate 6-8 hours.
3. Strain.
4. Use as cocktail base.

Smoother, less bitter than hot brew + cool.

3. Spirit infusion method

1. Tea bags or loose leaf in spirit (gin, whisky, vodka).
2. Steep 2-6 hours at room temperature.
3. Strain.
4. Use spirit as standard cocktail ingredient.

Most flexible approach. The spirit tea combo lets you make any standard cocktail with tea character.

4. Tea syrup method

1. Brew strong tea (200ml from 4 bags).
2. While hot, dissolve equal weight sugar (200g).
3. Cool. Bottle. Refrigerate up to 2 weeks.

Flexible, use any spirit + lemon + tea syrup for instant tea flavoured cocktails.

The standard cocktails reimagined with tea

Tea infused martini

Earl Grey, jasmine, smoky Lapsang variants. Replace standard gin or vodka with tea infused spirit.

Tea infused old fashioned

Hojicha, smoky Lapsang, or oolong infused bourbon.

Tea infused gin and tonic

Earl Grey gin + tonic; jasmine gin + tonic; matcha gin + tonic.

Tea infused negroni

Earl Grey gin + Campari + sweet vermouth. Distinctive twist on classic.

Tea sour

Tea infused spirit + lemon + sugar + egg white. Foam topped tea cocktail.

Tea highball

Tea infused whisky + soda water. Refreshing simple drink.

Tea spritz

Tea concentrate + prosecco + soda. Aperitif style.

The tea types best for cocktails

Earl Grey

The most versatile cocktail tea. Bergamot survives infusion well.

Lapsang Souchong

Smoky character adds drama to whisky and gin cocktails.

Jasmine green

Floral; works with gin and champagne.

Hojicha

Roasted toasty character pairs with bourbon.

Oolong (especially Tieguanyin)

Floral fruity character; pairs with gin and white spirits.

Matcha

Vivid colour + umami. Cocktails specifically built around matcha character.

Hibiscus

Tart sweet; pink colour. Tequila and rum cocktails.

Chai

Spice complexity; coffee cocktail variants.

Mocktail (non alcoholic) tea cocktails

The same recipes work without alcohol:

- Tea tini mocktail (Earl Grey + lemon + honey syrup, no gin)
- Iced tea mojito (mint tea + lime + soda water)
- Hibiscus tea spritz (cold brewed hibiscus + sparkling water)
- Tea highball mocktail (tea + soda + bitters or syrup)

The non alcoholic versions are increasingly popular as adult mocktails for Dry January, pregnancy, and designated drivers.

Equipment

- Cocktail shaker
- Strainer (fine mesh + Hawthorne)
- Jigger / measuring jug
- Bar spoon
- Coupe / martini glasses
- Ice (good clear ice for premium cocktails)

Where tea cocktails are popular

- UK speakeasy / cocktail bars increasingly feature tea cocktails
- Hotels with afternoon tea + cocktail combination programming
- Specialist mocktail menus
- Home cocktail enthusiasts

Caffeine considerations

Tea cocktails contain caffeine. Watch consumption, cocktails late at night + caffeinated tea = sleep disruption. Use decaf tea or rooibos for late night tea cocktails.

FAQ

Best tea cocktail? Earl Grey MarTEAni, the most defined and most accessible tea cocktail.

Easiest tea infusion method? Spirit infusion, 4 hours at room temperature with tea bags in the bottle.

Mocktail option? Same recipes minus alcohol; cold brewed tea bases work beautifully.

Caffeine in tea cocktails? Yes, typically 30-50mg per cocktail from the tea base. Use decaf for late night drinks.

Where to start? Earl Grey + gin + lemon + honey syrup, minimum viable tea cocktail.

Curator's note: tea cocktails are one of the most rewarding home bar experiments. £20 of equipment + a bottle of decent gin + Earl Grey tea bags = an entire category of distinctive drinks. The MarTEAni alone justifies the investment. Lee, teas.co.uk, Tunbridge Wells.

The classic tea cocktails, at a glance

Cocktail	Tea	Build
MarTEAni / Earl Grey martini	bergamot Earl Grey	tea infused gin or vodka, lemon, shaken
Hojicha old fashioned	roasted hojicha	hojicha infused bourbon, sugar, bitters
Matcha gin and tonic	matcha	matcha whisked into gin, topped with tonic
Lapsang sour	Lapsang Souchong	smoky tea base, citrus, sugar, egg white optional
Chai bourbon / hot toddy	spiced chai	strong chai, bourbon, honey, lemon

Each is a familiar drink with a deliberate tea swap, and each builds into a mocktail by dropping the spirit and lengthening with soda, citrus and syrup. Pick a tea bold enough to survive the drink, brew the base cleanly, and treat the recipe as a starting point. Start from a characterful base in the Earl Grey range or the full tea shop.

Reference noted

- EFSA Scientific Opinion on the Safety of Caffeine (2015)

FROM THE CURATOR

teas · With tea cocktails too, the glass you finish is the right one. Leave the wider cocktail list until that first one is settled.

Tea-cocktail companion reading

- about Earl Grey
- Cold brew tea guide
- Black tea
- Green tea

More from the tea wiki

- Green tea
- Black tea
- Oolong tea
- White tea
- Herbal tea
- Caffeine in tea
- How to make tea properly
- Loose leaf vs teabag

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