

Pumptini Cocktail

Learn to make the perfect Pumptini cocktail with fresh grapefruit juice, vodka, and Cointreau. A refreshing twist on classic martinis with step-by-step instructions.

10 min

PREP

10 min

TOTAL

1

SERVINGS

Easy

DIFFICULTY

Ingredients

- 2 oz vodka
- 1 oz grape juice
- 1 oz orange liqueur
- 3 oz lime juice
- 3 raspberry

Instructions

1 Prepare the glass

Place a martini glass in the freezer for 10 minutes to chill thoroughly.

2 Set up the shaker

Fill a cocktail shaker with ice cubes until it's about three-quarters full.

3 Add 2 oz vodka, 1 oz pumpkin puree, 1 oz fresh lime juice, and 3 oz cranberry juice to the ice-filled shaker.

4 Mix the cocktail

Secure the shaker lid tightly and shake vigorously for 15-20 seconds until the outside of the shaker feels very cold and frosty.

5 Strain and serve

Remove the chilled glass from the freezer and strain the cocktail through the shaker's built-in strainer into the glass.

6 Garnish with 3 fresh cranberries dropped into the drink and serve immediately.

Tips

Use room temperature grapefruit and roll it firmly on the counter before juicing to extract maximum juice from each fruit.

Freeze your martini glasses for at least 10 minutes before serving to ensure the cocktail stays properly chilled throughout drinking.

Shake vigorously for exactly 15 seconds with fresh ice to achieve the perfect dilution and temperature without over-diluting the drink.

Express the grapefruit twist oils over the drink by holding the peel skin-side down and giving it a firm twist directly over the glass surface.

Strain twice through a fine-mesh strainer to remove any ice chips or pulp for a perfectly smooth cocktail.

Taste your grapefruit juice before mixing – sweeter grapefruits may require a splash of fresh lime juice to maintain proper tartness balance.

Chill all ingredients beforehand, including the vodka and Cointreau, to minimize dilution during shaking.

For batch preparation, mix the spirits and juice in a pitcher and store refrigerated, then shake individual portions with ice when ready to serve.