Bartender Stephen Acosta created this rich martini recipe with the DoubleTree Cookie, vanilla vodka, half and half, green crème de menthe and chocolate syrup from Grimaldi Candy, a local confectionary store established in Melbourne in the 1960s.

**INGREDIENTS**
- Green Crème de Menthe: 1.5 oz
- Vanilla Vodka: 2 oz
- Half and Half: 4 oz
- DoubleTree Cookie
- Chocolate Syrup: 1
- Whipped Cream

**PROCESS**
1. Mix the green crème de menthe, vanilla vodka, and half and half.
2. Crush the DoubleTree Cookie and rim the martini glass.
3. Drizzle the chocolate syrup to add a design within the glass. Then pour mixture into glass.
4. Top with whipped cream, remaining DoubleTree Cookie crumbs, a light chocolate drizzle and serve.