

Texas Dirty Martini

A bold twist on a classic, this Texas-style Dirty Martini brings smooth, briny flavor with a subtle jalapeño kick from Mason's Brand Jalapeño Stuffed Olives.



Ingredients

- 2 ½ oz premium vodka or gin
- ½ oz dry vermouth
- Mason's Brand Jalapeño Stuffed Olives (for garnish)
- ½ oz olive brine (from Mason's Brand Jalapeño Stuffed Olives)
- Ice

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Instructions

1. Fill a mixing glass or cocktail shaker with ice.
2. Add vodka (or gin), dry vermouth, and olive brine.
3. Stir (or shake) until well chilled.
4. Strain into a chilled martini glass.
5. Garnish with 2–3 Mason's Brand Jalapeño Stuffed Olives on a skewer.
6. Serve immediately.

Pairs Well With

Turn your Texas Dirty Martini into a full experience by pairing it with bold, savory Texas favorites:

- ****Smoked Brisket**** – The rich, smoky flavor pairs perfectly with the crisp, briny bite of the martini.
- ****Texas BBQ Ribs**** – Sweet, smoky ribs balance beautifully with the salty, tangy olive brine.
- ****Stuffed Jalapeños (Grilled Texas Style)**** – Double down on the heat with a creamy, spicy appetizer.
- ****Charcuterie Board**** – Featuring Mason's Brand pickles, olives, and cured meats for the perfect cocktail

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spread.

- **Brisket Tacos** – Fresh, bold flavors with a squeeze of lime complement the martini's brightness.

***Tip:** Add a skewer of Mason's Brand Jalapeño Stuffed Olives on the side for an extra garnish and snack.