



Maple Pecan Scotchie

With fall right around the corner all I want to do is bake! This take on a Maple Blonde Brownie helps curb my cravings just a little bit.

Yield: 1, 8 oz. Drink

Ingredients:

- $\frac{3}{4}$ oz. or 3 pumps of DaVinci Maple Syrup
- $\frac{3}{4}$ oz. or 3 pumps of DaVinci Butterscotch Syrup
- $\frac{1}{2}$ oz or 2 pumps of DaVinci Caramel Pecan Syrup
- 2 Shots of Espresso
- 4 oz. of steamed Half & Half

Directions:

Add all of the syrups followed by two shots of espresso into your favorite 8 oz. cortado mug. Top it with steamed half & half.

Toasty Mocha

When the leaves start to change and the weather gets cold my family starts to come indoors and movie nights begin. With a big bowl of popcorn, a pack of black licorice and a hot chocolate full of marshmallows we are ready for the show. This drink is a reminder of one of my favorite fall memories.

Yield: 1, 16 oz. Drink

Ingredients:

- ½ oz. or 2 pumps of Torani Toasted Marshmallow Syrup
- ¼ oz. or 1 pump of Marron (Chestnut) Syrup
- 1 oz. or 2 pumps of Torani Dark Chocolate Sauce
- 1 oz. or 2 pumps of Torani White Chocolate Sauce
- 2 Shots of Espresso
- 10 oz of Steamed Milk

Optional: 1 Shot of Jagermeister - combine it with the syrups and sauces.

Garnish Suggestions: Toasted Marshmallows

Directions:

Add all of the syrups and sauces into your favorite mug and stir them with the espresso. Fill the rest of the cup with steamed milk and top it with marshmallows and chocolate drizzle.

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Pear Crumble

As fall rolls around, I still try to hang on to summer. Drinking iced Americano's is my vice! I still want to give in ever so slightly to the Autumn turn, so this drink is the best of both worlds.

Yield: 1, 16 oz. Drink

Ingredients:

- ½ oz. or 2 pumps of Monin Desert Pear Syrup
- ¼ oz. or 1 pumps of Monin Cookie Butter Syrup
- ¼ oz. or 1 pump of Monin Pistachio Syrup
- A drizzle of Monin's Vanilla Bean Sauce
- 3 oz. Milk or Water based on preference
- 2 Shots of Espresso

Garnish Suggestions: Sliced Pear, Vanilla Bean

Directions:

Drizzle a 16 oz. cup with the vanilla bean sauce. Fill the cup to the top with ice and pour the espresso shots on top. Add all of the syrups and give it a stir. I always top off my glass with milk, but you can top yours with a little water and ice based on your preference.

Mountain Mule

Enjoy a fall twist on a summer classic with this apple cider Moscow mule. With or without the alcohol, this sweet combination of ginger and apple cider is a spice filled way to start the season.

Yield: 1, 12 oz. Drink

Ingredients:

- ½ oz. or ½ pump of Mountain Cider Hot Spiced Cider Concentrate
- 3 ½ oz. of Water
- ½ oz. or two pumps of Monin Lime Syrup
- ½ oz. or two pumps of Monin Ginger Syrup
- 3 oz. Club Soda

Optional: Double Shot or 3 oz. of Vodka

Directions:

Start by combining the Mountain Cider Concentrate and water to create apple cider. Next combine Ginger syrup with club soda to make a delicious mock ginger beer. Fill the mug up with ice then add the vodka, prepared Mountain Cider and mock ginger beer. Top it with lime syrup. Give it all a good stir and enjoy!

For non-alcoholic option - Leave out the Vodka and add a little more cider!





Spiced Blackberry Hot Chocolate

Blackberries are so beautifully in season right now that I thought putting a fruity spin on a cozy hot chocolate would be fun!

Yield: 1, 16 oz. Drink

Ingredients:

- 14 oz. of Pacific Natural Foods Barista Series Rice Milk
- 1 heaping Tbs. of Ghirardelli Sweet Ground Chocolate & Cocoa Powder
- ¼ oz. or 1 pump of Monin Wild Blackberry Syrup
- 2 tsp. of Two Leaves And A Bud Mountain High Chai
- A pinch of Savory Spice Shop Saigon Cinnamon

Optional: 1 Shot or 1.5 oz of your favorite Bourbon - combine it with the chocolate and blackberry syrup

Garnish Suggestions: Blackberries, Marshmallows

Directions:

Put the chai in a tea sachet, and tie it off. Steam the milk and chai together and set it aside. In a mug, combine the chocolate powder and Blackberry syrup. Pour just enough milk in the mug to melt the chocolate powder as you stir. Once you have a smooth consistency, pour in the remaining milk. Top with a little sprinkle of cinnamon and enjoy!

Fall Fog

This spin on a London Fog will send your taste buds into the tranquility of a misty morning. The classic Earl Grey and warmed cream is contrasted with a zing of cranberry and mellowed by smooth praline for a dichotomy you can't refuse.

Yield: 1, 12 oz. Drink

Ingredients:

- 1 sachet of Two Leaves And A Bud Organic Earl Grey
- ¼ oz. or 1 pump of Monin Cranberry Syrup
- ¼ oz. or 1 pump of Monin Vanilla Syrup
- ½ oz. or 2 pumps of Monin Praline Syrup
- 3 oz. of Half & Half
- 5 oz. of Hot Water

Garnish Suggestions: Blackberries, Marshmallows

Directions: In a 12 oz cup steep Earl Grey according to package's directions and add in cranberry and vanilla syrups to infuse. Next steam half and half with the praline syrup. Remove the tea sachet and top the cup with the half & half. If more cranberry flavor is preferred, add equal parts of vanilla to avoid curdling.

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