



## Honey Hibiscus Iced Latte

Macadamia nuts, sweet honey, and crisp hibiscus flavors have drifted in on the trade winds... This floral iced latte is tropical and light.

Yield: 1, 12 oz. Drink

### Ingredients:

- 8 oz. of Milkadamia Original Macadamia Nut Milk
- ½ oz. (or 2 pumps) of Torani Hibiscus Syrup
- ½ oz. (or 2 pumps) of Madhava Ambrosia Honey
- 2 oz. of Espresso
- About 1 oz. of Ice

**Directions:** Pour espresso into the serving glass then add the honey and hibiscus syrup. Stir well. Add cold Milkadamia and top with ice. For best results, sip while relaxing in the sunshine.

## Hot Chocolate Dipped Strawberries

Chocolate covered strawberries are a timeless treat but they can be a little time-consuming to make. This drink offers the decadent taste of a chocolate covered strawberry, but the warmth and convenience of a 2 minute hot chocolate.

Yield: 1, 16 oz. Drink

### Ingredients:

- 1 ½ oz. of Dr. Smoothie Organic Strawberry Smoothie Concentrate
- 2 ½ tbs. of Ghirardelli Sweet Ground Chocolate & Cocoa
- 14 oz. of Oatly Oat Milk Barista Edition

*Optional Garnish: Whipped Cream & Strawberries*

**Directions:** Pour the Oatly into a steaming pitcher, add the Ghirardelli and steam it. In a 16 oz. cup, add the Dr. Smoothie. Pour the hot chocolate into the cup and stir until blended. Garnish as desired.

**Custom Whipped Cream Directions:** Pour 2 ½ oz. of Torani Cupcake Syrup and 1 quart of Heavy Whipping Cream into an iSi Profi (Quart Capacity). Seal it according to the iSi Profi Instructions, add a fresh iSi N2O Professional Cream Charger and shake well. Dollop on the desired amount!





## Matcha Vanilla Frap

Get back to the basics with this subtly sweet matcha frap. It has the unique matcha flavor that we love with a hint of sweet vanilla.

Yield: 1, 16 oz. Drink

### Ingredients:

- 2 tbs. of Cafe Essentials Matcha Green Tea Latte
- 1 tbs. of Cafe Essentials Organic Madagascar Bourbon Vanilla Creme
- 10 oz. of Milk
- About 6 oz. of Ice

**Directions:** Add the milk to the bottom of the blender. Next add the matcha powder and bourbon vanilla creme powder. Fill one 16 oz. cup with ice and add it to the blender. Lastly blend everything together.

## Irish Cider Mocktail

Though more commonly lauded for their coffee and beer, the Irish have another beverage that sets them apart: cider. Like Irish fairy tales and folklore, Irish cider possesses distinct characteristics not found in others around the world. This drink is a replication of that flavor profile with crisp berry and pear notes but without the fermentation.

Yield: 1, 12 oz. Drink

### Ingredients:

- 1 sachet of Two Leaves And A Bud Alpine Berry Herbal Tea
- 1 oz. (or 4 pumps) of Monin Desert Pear Syrup
- 1 oz. (or 1 pump) of Mountain Cider Hot Spiced Cider Concentrate
- 5 oz. of Hot Water
- About 5 oz. of Ice

*Optional Garnishes: Fresh Raspberries & Blueberries*

**Directions:** Steep tea bag in hot water for 6 minutes. As the tea is steeping, add the syrup and cider concentrate to hot water. Stir the tea bag gently to mix the ingredients. Pour the mixture over ice and enjoy.







## Chilled Chocolate Toddy

Cold Brew is one of my favorite drinks on a hot summer afternoon. Inspired by Nutella hazelnut spread, this variation is the perfect combination of refreshing and indulgent.

Yield: 1, 12 oz. Drink

### Ingredients:

- 5 oz. of Pacific Natural Foods Hazelnut Milk
- 1 oz. (or 2 pumps) of Hollander Chocolate Sauce
- About 6 oz. of Toddy Cold Brew Coffee Concentrate Ice Cubes (We brewed BPS Tamper Tentrum Coffee according to Toddy's recommended brewing instructions: 5lbs of coffee in 14 quarts of water in a Commercial Toddy Coffee Maker for 24 hours.)

**Directions:** Pour the Toddy cold brew coffee concentrate into an ice cube tray and freeze it overnight. Combine the chocolate sauce and hazelnut milk in a small pitcher and mix well until combined. Fill your glass to the top with the cold brew ice cubes. Top your glass with the chocolate milk mixture.

## Dirty Cold Brew Chai

The combination of Cold Brew and Chai creates a perfectly smooth and energizing beverage. This recipe is great all year round -- on hot summer days when it's hard to choose between iced tea or coffee through fall when the leaves start changing but you're not quite ready for pumpkin spice season.

Yield: 1, 16 oz. Drink

### Ingredients:

- 1 oz. of DaVinci Cold Brew Coffee Concentrate
- 7 oz. of Water
- 4 oz. of Oregon Chai Spiced Chai
- 2 oz. of Ice
- 2 oz. of Milk or Alternative Milk

*Optional Garnish: Savory Spice Shop Saigon Cinnamon*

**Directions:** Dilute the cold brew concentrate with water (1 part concentrate to 7 parts water) and set it aside. (TIP: It is easier to batch more cold brew than you need because of the ratio. We recommend 1 oz. of concentrate to 7 oz. of water). In a cold cup, mix 1 oz. of the diluted cold brew, the chai and your choice of milk (I prefer about 2 oz. of milk but you can adjust the amount to your taste). You may also substitute the milk with water. Stir, add ice and enjoy.





## Refreshing Frozen Peach Lemonade

Just what the “doctor” ordered, this frozen lemonade smoothie is a refreshing remedy for scorching summer temperatures. With a hint of peach and mint, it’s the perfect drink made frozen, over ice or even in popsicle form for those hot days when you need to beat the heat.

Yield: 1, 16 oz. Drink

### Ingredients:

- 3.5 oz. of Dr. Smoothie Lemon-Ade 100% Crushed Fruit Smoothie Concentrate
- 1.5 oz. of Dr. Smoothie Organic Peach Smoothie Concentrate
- 2 oz. of Dr. Smoothie Citrus Mint Refreshers
- 1 oz. of Water (or an alcohol of choice for a fun and refreshing alcoholic frozen drink)
- 8 oz. of Ice

*Optional Garnish: Sliced Peach, Lemon & Mint Leaves*

**Directions:** Pour the Dr. Smoothie Lemon-Ade, Organic Peach, Citrus Mint Refreshers, water, and ice into a blender. Blend to perfection and enjoy.

## Pear Crumble

Brimming with harvest flavors but iced to keep you refreshed, this Americano is ripe with the autumnal turn. Crisp, fruity and nutty, it is as vibrant as the changing leaves.

Yield: 1, 16 oz. Drink

### Ingredients:

- ½ oz. or (2 pumps) of Monin Desert Pear Syrup
- ¼ oz. or (1 pump) of Monin Cookie Butter Syrup
- ¼ oz. or (1 pump) of Monin Pistachio Syrup
- A drizzle of Ghirardelli Vanilla Sauce
- 2 shots of Espresso
- 3 oz. of Milk or Water based on preference

*Optional Garnishes: Sliced Pear, Vanilla Bean*

**Directions:** Drizzle a 16 oz. cup with the vanilla 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.







## Everything's Comin' Up Roses

There's something so soothing about rose scented baths... But, for those days when you can't lounge at home, this white rose tea with its delicate flavor profile, channels that relaxation in a cup.

Yield: 1, 10 oz. Drink

### Ingredients:

- 1 bag of Numi White Rose - Velvet Garden White Tea
- ¼ oz. (or 1 pump) of Torani Coconut Signature Syrup
- 2 oz. of Warmed Oatly Barista Edition Oat Milk (or cream)
- 8 oz. of Rose Water

**Directions:** Place about 20 rinsed rose petals in the bottom of a french press and pour hot water over them. Let them steep for 5 minutes. Depress the plunger and pour the rose water into a cup. Steep the tea in the cup of rose water for 2-3 minutes (as directed on the package) and remove the tea bag. Add the coconut syrup. Slightly warm the oat milk or cream and pour it over top of the tea. Use a couple petals as a garnish.

*It is really important to verify that the rose water used is edible and does not have any additives.*