



Nighty Night Cap

Sit back, relax and enjoy this combination of tea and alternative milk. It's the perfect way to forget all about your day and cast away the cares of tomorrow!

Yield: 1, 16 oz. Drink

Ingredients:

- 1 sachet of Smith Meadow - blended chamomile herbal infusion
- 8 oz. of Hot Water
- 7 oz. of Califia Barista Blend Almond Milk
- 1 oz. of Ambrosia Honey
- 2 Star Anise

Directions: In your favorite mug, steep the tea and honey together in hot water for 5 minutes. Steam 2 star anise together with the almond milk. Pour the milk over the tea and enjoy!

Spiced Scotcharoo Tea

In this drink the naturally sweet and earthy notes of rooibos tea (succulent honeybush and a bit of orchard fruit flavor) pair nicely with the candy taste of butterscotch. Topped with cinnamon-infused steamed cream, it's a delicious addition to any breakfast!

Yield: 1, 10 oz. Drink

Ingredients:

- 1 sachet of Smith Tea Red Nectar - blended South African herbal infusion
- 1 tsp. of Savory Spice Shop Saigon Cinnamon
- ½ oz. (or 2 pumps) of Monin Butterscotch Syrup
- 8 oz. of Hot Water
- 2 oz. of Half & Half

Optional garnish: Savory Spice Shop Saigon Cinnamon

Directions: In a 10 oz. cup, steep the tea and butterscotch syrup together in hot water for 5 minutes. Combine the cinnamon and Half & Half in a steaming pitcher and steam it to 140 degrees. Remove the tea sachet, if you wish, and top the cup with steamed Half & Half. Enjoy!





Matcha Mint Zebra Hot Chocolate

What's black and white and green all over... A Matcha Mint Zebra Hot Chocolate! Adding the Matcha Mint Tea really adds a refined aspect to a traditional zebra hot chocolate.

Yield: 1, 8 oz. Drink

Ingredients:

- 1 sachet of Two Leaves and a Bud Organic Matcha Mint Green
- ½ tbsp. Ghirardelli® Sweet Ground Chocolate & Cocoa
- ½ tbsp. Ghirardelli® Sweet Ground White Chocolate & Cocoa
- 8 oz. of Califia Barista Blend Almond Milk

Directions: Steam the almond milk and powders together. Pour the blend over the tea and steep it for 3-4 minutes. Stick your pinky out and enjoy!

Royal Baby

Soothing lavender and sweet vanilla are the perfect addition to this frothy tea favorite.

Yield: 1, 16 oz. Drink

Ingredients:

- 7 oz. of Minor Figures Oat M*lk
- 7 oz. of Hot Water
- 1 sachet of Smith Lord Bergamot - blended and scented black teas
- 1 oz. (or 4 pumps) of 1883 Lavender Syrup
- 1 oz. (or 4 pumps) of 1883 Vanilla Syrup

Directions: Steep the tea in 7 oz. of hot water for 5 minutes. While the tea is steeping, froth up 7 oz. of minor figures with the lavender and vanilla syrup. Pour the steamed blend into the tea. For added pleasure, drink with your pinky out.



Cranberry Orange Blossom

This bright citrus tonic is as vibrant as the changing leaves and as crisp as the autumn air. Brimming with black tea and berry sweetness, it is the perfect fall refreshment.

Yield: 1, 16 oz. Drink

Ingredients:

- 1 sachet of Mighty Leaf Orange Blossom
- 2 oz. of Hot Water
- 10 oz. of Cold Water
- ½ oz. (or 2 pumps) of Monin Cranberry Syrup
- 4 oz. of Ice

Optional Garnish: fresh cranberries

Directions: In the serving cup, steep the tea and syrup in 2 oz. of hot water for 5 minutes. Next, add cold water and ice. Gently stir and top with fresh cranberries.

Rooibos Root Beer

Vanilla and sarsaparilla paired with the earthy tones of rooibos make this subtly sweet drink a great way to wind down anytime.

Yield: 1, 8 oz. Hot Beverage or 12 oz. Iced Beverage

Ingredients:

- 1 ½ oz. of Red Espresso Premium Espresso Ground Rooibos Tea
- 1 oz. (or 4 pumps) of DaVinci Root Beer Syrup
- 6 oz. of Milk (or Pacific Natural Foods Barista Series Rice Milk)

Directions: Load the Red Espresso in the portafilter according to the Red Espresso Brewing Instructions (do not tamp) and pull the shots. Add the syrup to the serving cup and steam the milk. Pour the Red Espresso shots over the syrup and then pour your milk. (For the iced version, I like to pour the shots over the top of the ice after mixing the syrup and milk.)





Golden Hour

This rich tea contains a warm blend of cinnamon, cardamom and ginger. Topped with sweet coconut and spicy turmeric chai whipped cream, this golden delight is the perfect complement to an evening spent watching the sunset.

Yield: 1, 8 oz. Beverage

Ingredients:

- 1 bag of Numi Golden Chai - Spiced Assam Black Tea
- 1 tsp. of Numi Turmeric Chai Golden Latte
- 8 oz. of Hot Water
- 1 ½ oz. (or 6 pumps) of 1883 Coconut Syrup
- 2 cups of heavy whipping cream

Optional Garnish: Numi Turmeric Chai and Star Anise

Directions: Steep 1 bag of Numi Golden Chai in 8 oz. of water for 4-5 min. Top with Coconut Turmeric Whipped Cream and garnish.

Whipped Cream: Start by dissolving 1 tsp. of the Numi Turmeric Chai powder in 1 oz. of water. Pour 1 ½ oz. of 1883 Coconut syrup, the Numi Turmeric Chai mixture and 2 cups of heavy whipping cream into the iSi Profi (quart capacity). Seal it according to the iSi Profi Instructions, add a fresh iSi N2O Professional Cream Charger and shake.

Misty Masala Morning

Balanced with the subtle sweetness of maple and lavender, this spicy Masala chai offers the comfort of a cozy breakfast nook on a foggy morning. Topped with cinnamon, nutmeg and honey, let this rich tea latte transport you.

Yield: 1, 12 oz. Drink

Ingredients:

- 2 sachets of Smith Tea Masala Chai
- 2 oz. of Hot Water
- ½ oz. (or 2 pumps) of Torani Maple Syrup
- ¼ oz. (or 1 pump) of Torani Lavender Syrup
- 9 oz. of Minor Figures Oat M*lk
- 1 tsp. of Ambrosia Honey

Optional Garnish: Savory Spice Shop Saigon Cinnamon, Turmeric and Nutmeg

Directions: Steep the tea sachets and syrups in hot water for 5 minutes. Steam the oat milk and pour it over the tea. Finally, drizzle honey in a crosshatch pattern on top and garnish with a sprinkle of nutmeg, turmeric and cinnamon.



Minor Macadamia Matcha

A little hipster, a little sweet roasted and a little earthy, this matcha latte is nuanced enough for a refined high tea but punk enough to proudly proclaim that it's 100% dairy-free.

Yield: 1, 12 oz. Drink

Ingredients:

- 1 stick of Two Leaves And A Bud Ceremonial Matcha
- 10 oz. of Minor Figures Oat M*lk
- ¼ oz. (or 1 pump) of 1883 Macadamia Nut Syrup
- 2 oz. of Hot Water

Directions: Combine the Matcha powder and hot water in the bottom of the serving cup. Stir until the powder has completely dissolved. Steam the oat milk and syrup together in a steaming pitcher and pour it over the matcha brew. Enjoy!