



Bloody Leprechaun

Celebrate St. Patty's Day! Or any day, with this green-mary mocktail. It's a balanced brunch classic packed with heat, yet still refreshing.

Yield: 1, 16 oz. Drink

Ingredients:

- 2 oz. of Smartfruit Harvest Greens + Detox
- 6 ml (or 2 pumps) of Monin Jalapeño Concentrated Flavor
- 6 ml (or 2 pumps) of Monin Cucumber Concentrated Flavor
- ½ oz. of Island Rose Premium Lemonade
- 12 oz. of Seltzer Water
- 1 oz. of Ice
- Optional: To make the drink a cocktail, substitute 1 oz. of seltzer water with 1 oz. of vodka.

Optional Garnish: Celery Stalk, Jalapeno, Cucumbers & Olives

Directions: Mix together the Smartfruit blend, jalapeno and cucumber concentrates. Add the Island Rose and stir. Add ice and the seltzer water to top off the glass. Garnish as desired and enjoy!

Irish Grasshopper

With rich, creamy chocolate and vibrant mint, this classic dessert drink will have you clicking your heels in a celebratory spirit!

Yield: 1, 12 oz. Drink

Ingredients:

- 1 oz. of Monin White Chocolate Sauce
- 1 oz. (or 4 pumps) of Monin Green Mint Syrup
- 10 oz. of Milk
- Optional: To make the drink a cocktail, substitute 1 oz. of milk with 1 oz. of Bailey's.

Optional Garnish: Clover Sprinkles

Directions: Steam the milk, white chocolate and mint syrup together and pour it into the serving glass. If desired, add Bailey's and top with sprinkles.





Water-Me-Lawn Cocktail

When the spring snow dampens the day, this cocktail will make you feel like you're laying in the grass beside the pool on a warm sunny day.

Yield: 1, 8 oz. Drink

Ingredients:

- 6 ml (or 2 pumps) of Monin Basil Concentrated Flavor
- ½ oz. (or 2 pumps) of Monin Watermelon Syrup
- ½ oz. (or 2 pumps) of Monin Ginger Syrup
- 6 oz. of Hot Water
- 8 oz. of Ice
- 1 bag of Numi Dry Desert Lime - Lime Herbal Teasan
- Optional: To make the drink a cocktail, substitute 1 oz. of water with ½ oz. of tequila.

Optional Garnish: Watermelon & Lime

Directions: Steep the tea in hot water for 2-3 minutes. Next, remove the bag and pour the tea into a shaker with the ice, tequila (if desired), syrups, and concentrate. Shake well. Strain into your favorite glass and garnish with a wedge of watermelon and lime.

Good Luck-y Charm

A boozy blended brunch beverage... Say that five times fast! This drink checks all the boxes and puts a fun spin on a classic kids breakfast favorite.

Yield: 1, 16 oz. Drink

Ingredients:

- 1, 70 cc scoop (or ¼ cup) of Cafe Essentials Organic Madagascar Bourbon Vanilla Creme
- ½ oz. (or 2 pumps) of Monin Almond (Orgeat) Syrup
- 4 oz. of Minor Figures Oat M*lk
- About 12 oz. of Ice
- Optional: To make the drink alcoholic, substitute 1 oz. of Oat Milk with 1 oz. of bourbon.

Whipped Cream:

- 4 oz. of Monin Toasted Marshmallow Syrup
- 2 cups of Heavy Whipping Cream

Optional Garnish: Monin White Chocolate Sauce, Crushed Cereal, Toasted Marshmallow, Whipped Cream & Lucky Charms Marshmallows

Directions:

Whipped Cream: Pour 4 oz. of Monin Toasted Marshmallow Syrup and 2 cups of heavy whipping cream into the iSi Profi (quart size). Seal it according to the iSi Profi Instructions, add a fresh iSi N2O Professional Cream Charger and shake well.

Drink: Pour the oat milk, almond syrup and bourbon (if desired) into the blender. Add in the Cafe Essentials, top it with ice and blend. While blending, prep the serving glass by dipping the rim in the chocolate sauce and then the crushed frosted cereal. Pour the blended mixture into the prepared glass. Top it with whipped cream and sprinkle with marshmallows.





Stone Hunter

This subtly sweet sparkling espresso based cocktail incorporates the raw flavors of stone fruit and honey with the star anise and spice of Jager.

Yield: 1, 10 oz. Drink

Ingredients:

- ½ oz. (or 2 pumps) of Monin Stone Fruit Syrup
- ½ oz. (or 2 pumps) of Monin Honey Sweetener
- 2 shots of Espresso
- 5 oz. of Seltzer Water
- 1 oz. of Ice
- 1 oz. of Jagermeister (To make the drink non-alcoholic, add an extra oz. of seltzer water instead of Jager.)

Optional Garnish: Slice of Orange or Orange Twist

Directions: In the bottom of the serving glass, mix the syrup, sweetener, espresso and Jager. Add ice to the mixture and pour the seltzer over top. Give it one good stir with a spoon and garnish as desired.

Cold-Pana

a shot made to look like a mini Guinness

Yield: 1, 1 oz. Shot

Ingredients:

- $\frac{3}{4}$ oz. of Toddy Cold Brew
- Approx. 1 oz. of Irish Whipped Cream (made with 2 cups of heaving whipping cream & 2 oz. of Monin Irish Cream Syrup)

Optional Garnish: Anything green or you'll get pinched!

Directions:

Cold Brew: I brewed BPS BPS Tamper Tentrum Coffee according to Toddy's Commercial Model Brewing Instructions PDF (5lbs of coffee in 14 quarts of water in a Commercial Toddy Coffee Maker for 24 hours) but you could use a Toddy Consumer Model (according to Toddy's Consumer Model Brewing Instructions PDF) and your preferred coffee for this recipe instead.

Whipped Cream: Pour 2 oz. of Monin Irish Cream Syrup and 2 cups of heavy whipping cream into the iSi Profi (quart size). Seal it according to the iSi Profi Instructions, add a fresh iSi N2O Professional Cream Charger and shake well.

Drink: Pour $\frac{3}{4}$ oz. of cold brew into the serving cup and top it with a dollop of whipped cream. For an alcoholic twist, use Kahlua instead of cold brew.

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Pinch of Green Mojito

Light and refreshing, this bubbly beverage is a great everyday drink or the perfect pinch of green to add to your St. Patrick's Day celebration. Add rum and enjoy a fresh twist on a classic mojito!

Yield: 4, 8 oz. Drinks

Ingredients:

- 51 ml (or 17 pumps) of Monin Cucumber Concentrated Flavor
- 3 oz. (or 12 pumps) of Monin Lime Syrup
- 27 oz. of Water
- Ice
- Optional: To make the drinks cocktails, in each glass substitute ½ oz. of Cucumber Lime Soda Water with ½ oz. of White Rum. (Mix the prepared soda water and rum in the serving cup. Do not put the alcohol in the iSi Siphon)

Optional Garnish: Mint Leaves, Cucumber & Lime

Directions:

Soda Water: Mix the concentrate and syrup with water in an iSi Soda Siphon (quart capacity). After firmly attaching the lid and loading a charger, give it a good shake (see the iSi Stainless Steel Soda Siphon Usage Guide & Safety Brochure). Chill to make the drink more bubbly.

Drink: Muddle mint, cucumber and lime in the bottom of your serving glass. Fill your glass with ice and then top it off with your cucumber, lime soda water. To create a cocktail, add ½ oz. of white rum to your cup and mix well. Garnish as desired!

Green & Gold Cocktail

Bright with sweet citrus and as refreshing as light rain in the vale, this sparkling mocktail (or cocktail) is just the thing to toast the coming spring!

Yield: 1, 12 oz. Drink

Ingredients:

- 3 ml (or 1 pump) of Monin Rosemary Concentrated Flavor
- 6 ml (or 2 pumps) of Monin Grapefruit Concentrated Flavor
- 2 oz. of Island Rose Lemonade Concentrate
- 8 oz. of Sparkling Water
- 2 oz. of Ice
- Optional: To make the drink a cocktail substitute 1 oz. of sparkling water with 1 oz. of gin.

Optional Garnish: Sprig of Rosemary

Directions: Pour all of the ingredients into the serving cup and stir. Then, top it with ice and garnish with a sprig of rosemary.

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