



Peach Cobbler Iced Tea

When your sweet tooth attacks, whip up this delicious cold beverage. With the perfect combination of peach and cookie dough, this is the next best thing when a homemade peach cobbler is not in reach!

Yield: 1, 16 oz. Drink

Ingredients:

- ½ oz. of DaVinci Peach Syrup
- ½ oz. of DaVinci Cookie Dough Syrup
- 1 sachet of Smith Tea British Brunch
- 14 oz. of Water
- 1 oz. of Whole Milk Foam

Optional Garnish: Frozen Peach Slices

Directions: In a separate cup, steep the tea in hot water for 4 minutes. Layer ice and frozen peaches in the serving cup. Pour the peach syrup over top. When the tea is done steeping, remove the sachet and pour the tea into your cup. In a steaming pitcher, steam the milk and cookie dough syrup together to create micro-foam. Spoon the foam on top of the iced tea and enjoy!

Hibiscus Sunset

End your summer days sitting on the porch watching the sunset with this delicious lemonade. Mixed with big hibiscus tea and a healthy dose of turmeric, it's glowing with the golden hour's brilliance.

Yield: 1, 16 oz. Drink

Ingredients:

- 1 Sachet of Smith Teamaker Big Hibiscus
- ¾ oz. (or 3 pumps) of Monin Golden Turmeric Syrup
- ½ oz. of Island Rose Premium Lemonade Concentrate
- 8 oz. of Hot Water
- 5-6 oz. of Ice

Directions: Steep the tea in hot water for 3 minutes according to the instructions on the package. Remove the sachet and chill the tea for 10-20 minutes. Combine the tea, lemonade concentrate, syrup and ice in a shaker. Shake and serve.





Blackberry & Bourbon Sweet Tea

Southernly sweet blackberry tea with a splash of bourbon to cool you off on a hot summer night.

Yield: 1,8 oz. Drink

Ingredients:

- 6 oz. of Island Rose Southern Style Sweet Tea
- 1 oz. of Bourbon
- 1 oz. of 1883 Blackberry Syrup

Optional Garnish: Fresh Blackberries & Thyme

Directions: Pour all ingredients into a shaker over ice. Gently shake and strain into the serving glass. Garnish with blackberry and thyme.

Kandy Coconut Shandy

What could be more refreshing than a Tea Shandy on a hot summer day? This rendition is made with a blend of Ceylon black tea and sweet coconut syrup.

Yield: 1, 16 oz. Drink

Ingredients:

- 1 Sachet of Smith Tea Kandy - Blended Ceylon Black Tea
- 4 oz. of Hot Water
- 1 oz. of Island Rose Premium Lemonade Concentrate
- 3 oz. of Cold Water
- ½ oz. (2 pumps) of 1883 Coconut Syrup
- 7-8 oz. of Ice

Optional Garnish: Fresh Lemon Round

Directions: Start by steeping the tea sachet in 4 oz. of hot water for 5 minutes according to the instructions on the package. Pump the coconut syrup into the bottom of your favorite glass and top it off with ice. When the tea is done steeping, remove the sachet and pour the tea over the ice and syrup. Dilute the lemonade concentrate with cold water and slowly add the lemonade into your serving cup. Garnish with a fresh lemon slice.





"I am not Tea" Coffee Shandy

Je ne suis pas du thé-I am not Tea. This nitro infused blueberry espresso lemonade delivers the perfect balance of sweet and sour to cool you off and pick you up.

Yield: 2, 16 oz. Drink

Ingredients:

- 4 oz. of Espresso
- 1 oz. of Island Rose Premium Lemonade Concentrate
- 1 oz. of 1883 Blueberry Syrup
- 26 oz. of Water
- 1 iSi Nitro Whip
- 1 iSi N2 Nitro Charger

Directions: Pull the espresso shots and pour them along with all of the other ingredients into a 32 oz. iSi Nitro Whip Canister. Firmly attach the lid, load a N2 Nitro Charger and give it a good shake. Dispense into serving glasses and enjoy!

Backyard Bahama Mama

At a backyard barbeque, but want that island sun and sea breeze? Come prepared with some Dr. Smoothie and transform the regular tea and lemonade into a tropical vacation!

Yield: 1, 16 oz. Drink

Ingredients:

- ½ oz. of Third Street Organic Iced Tea
- ½ oz. of Island Rose Premium Lemonade
- 1 oz. of Dr. Smoothie Blood Orange Coconut Ginger Refresher
- 1 oz. of Dr. Smoothie Organic Mango Smoothie Concentrate
- ½ oz. of DaVinci Strawberry Syrup
- 4 ½ oz. of Water
- 1 oz. of Rum (or water for a non-alcoholic option)
- 7 oz. of Ice

Directions: Combine all of the ingredients except the strawberry syrup in a shaker and shake. Pour the blend into the serving cup and drizzle the syrup on top. Garnish as desired and serve.





Peach Blossom Lemonade

Sweet white peaches combine with light lavender notes to create this bright and refreshing bubbly beverage.

Yield: 1, 12 oz. Drink

Ingredients:

- ½ oz. (2 pumps) of Torani Signature White Peach Syrup
- ½ oz. (2 pump) of Torani Lavender Syrup
- 2 oz. of Torani Real Fruit Lemonade Smoothie Mix
- 5 oz. of Soda Water
- 4 oz. of Ice

Optional Garnish: Fresh Peaches

Directions: In your desired serving glass, add all of the listed ingredients and stir to combine. Garnish with fresh peaches and enjoy!

Blueberry Basil Lemonade Cocktail

Ripe with summer sweetness, this crisp cocktail is just the thing for warm nights and patio parties.

Yield: 1, 12 oz. Drink

Ingredients:

- ¼ oz. of Monin Blueberry Fruit Puree
- ½ pump (or 3 ml) of Monin Basil Concentrated Flavor
- ¾ oz. of Island Rose Premium Lemonade Concentrate
- 1 oz. of Vodka (or more sparkling water for a non-alcoholic option)
- 5 oz. of Ice
- 5 oz. of Sparkling Water

Optional Garnish: Blueberries & Fresh Mint

Directions: Muddle a few blueberries and mint leaves in the bottom of the serving glass. Combine all of the ingredients in a shaker and shake gently. Strain into the serving glass. Garnish with more blueberries and mint if desired.

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Pear & Earl Grey Tart

A delicate combination of buttery crust, smooth mascarpone filling and tender earl grey tea-poached pears, this treat is the perfect accompaniment for your summer night soirée.

Yield: 1 Tart

Ingredients:

Crust:

- 2 cups of Flour
- 1 cup of Sugar
- 1 ½ sticks of Butter
- 1 oz. of Vanilla

Mascarpone Filling:

- 12 oz. of Mascarpone (room temperature)
- 4 oz. of Cream Cheese (room temperature)
- 2 oz. of 1883 Vanilla Syrup
- 1 tsp. of Cinnamon

Earl Grey Poached Pears:

- 4 Pears (peeled and cored)
- 3 oz. of 1883 Vanilla Syrup
- 4 Sachets of Smith Tea Lord Bergamot

Optional Garnish: Powdered Sugar

Pear & Earl Grey Tart Continued...

Directions:

Pears: In a medium size pot, let the tea bags steep in boiling water for four minutes to infuse. Remove tea bags and add the peeled pears and 1883 Vanilla Syrup to the pot. Bring it to a boil. Let the pears simmer for 20 – 30 minutes until the pears are tender. Once they are done, remove the pears, allow them to cool and then cut into thin slices. Sauté the sliced pears in butter over low heat to caramelize.

Tart: Start by blending all of your crust ingredients together and then press this mixture into a pan that is coated in flour and butter. Bake the crust at 350 degrees for 20 minutes (or until golden brown). While the crust is baking, whip together the mascarpone filling ingredients in a mixer. Once combined, set this mixture aside until the crust is cool.

To complete the dessert, smooth the mascarpone filling onto the crust and then top with the sliced pears. Garnish with a light dusting of powdered sugar.

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Island Rose Lemonade

Yield: ½ Gallon of Lemonade

Ingredients:

- 11 oz. of Island Rose Premium Lemonade Concentrate
- 53 oz. of Water

Optional Garnish: Fresh Lemon Slices

Directions: Stir the concentrate into chilled water. If desired, add ice and lemon slices.

Third Street Iced Tea

Yield: ½ Gallon of Lemonade

Ingredients:

- 8 oz. of Third Street Organic Iced Tea Concentrate
- 56 oz. of Water

Directions: Stir the concentrate into chilled water. If desired, add ice.