



Moon Hot Cocoa

Enjoy this delightful golden milk hot cocoa on a cool night under a full moon, it will warm you up like nothing else.

Yield: 1, 16 oz. Drink

Ingredients:

- 2 tsp. of Two Leaves And A Bud Turmeric Latte
- 2 tbsp. Ghirardelli Majestic Dutch Processed Cocoa Powder
- 2 oz. of Monin Maple Pancake Syrup
- 14 oz. of Minor Figures Oat M*lk

Optional Garnish: Cocoa Powder & Turmeric Powder

Directions: Dissolve the turmeric powder in 7 oz. of oat milk and steam it. In a separate pitcher, dissolve the cocoa powder in the rest of the oat milk and steam it. Add the syrup to the bottom of your serving cup and finish your drink by pouring both milks over top and it's ready to enjoy!

Hydrate Tea Infusion

Hydrate and energize your body with this fruity drink! With green coffee extract from Dr. Smoothie's Strawberry Refresher and the combination of hibiscus and spearmint tea, you can't go wrong.

Yield: 1, 12 oz. Drink

Ingredients:

- 1 sachet of Two Leaves And A Bud Hydrate - Herbal Thirst Quencher Tea
- 1 oz. of Dr. Smoothie Strawberry Acai Refreshers
- 1 oz. of Dr. Smoothie Organic Organic Raspberry Blend Smoothie Concentrate
- 6 oz. of Hot Water
- 4 oz. of Ice

Optional Garnish: Strawberries & Raspberries

Directions: Steep the tea in 6 oz. of hot water for 5 minutes. Allow the tea to cool, then combine all ingredients in a shaker and shake well. Pour the mixture over ice and serve.





Red Hot Tea

There are several health benefits to consuming spicy foods/drinks; they can help burn calories, relieve pain, and chilies are full of vitamins and minerals. This tea is a clean rendition of a Red Hot candy.

Yield: 1, 16 oz. Drink

Ingredients:

- 2 Shots of Red Espresso (made with 1, 14 g scoop of Red Espresso Premium Espresso Ground Rooibos Tea extracted with a Red Crema Plus Filter Basket)
- 1 oz. (or 4 pumps) of Monin Cinnamon Syrup
- 1 pump of Monin Habanero Concentrated Flavor
- 13 oz. of Hot Water

Optional Garnish: Cinnamon Stick

Directions: Using a Red Espresso basket pull 2 Red Espresso shots according to the Red Espresso Brewing Instructions. Combine of the ingredients in your desired mug and enjoy.

Perfectly Peachy Bellini

Pop goes the prosecco! This cocktail will make you want to sit on a patio and soak up what is left of the summer sun. It is easy to assemble and has a few added health benefits too!

Yield: 1, 6 oz. Drink

Ingredients:

- 1 oz. of Smartfruit Perfect Peach+Energy
- 5 oz. of Prosecco

Optional Garnish: Fresh Peach Slices

Directions: Pour the Smartfruit Peach in the bottom of the glass and top with chilled prosecco. Give it a quick stir and garnish with a fresh slice of peach.





Matchamisu

This antioxidant-packed green tea adds a playful twist on the classic Italian dessert!

Yield: 1, Dessert (use a 9" x 5" loaf pan)

Ingredients:

- 5 tbsps. of Two Leaves And A Bud Nice Matcha
- 15 Ladyfinger Cookies
- 8 oz. of Mascarpone
- 1 cup of Heavy Whipping Cream
- 4 oz. of Monin Organic Vanilla Syrup
- 1 cup of Warm Water

Optional Garnish: Matcha Powder & Raspberries

Directions:

Mascarpone: Begin by mixing the heavy whipping cream and 2 oz. of Monin Organic Vanilla Syrup. When stiff peaks form fold in the mascarpone and set it aside.

Ladyfinger Cookies: In a shallow pan lay all of the ladyfingers out flat. In a separate bowl whisk together one cup of warm water, three tablespoons of matcha, and the remainder of the Monin Organic Vanilla Syrup. Pour the mixture over the ladyfingers. Working quickly start the assembly process. For easy cleanup, and presentation, line the inside of your loaf pan with parchment paper or plastic wrap.

Tiramisu: Start by adding a thin layer of the mascarpone mixture followed by the matcha soaked ladyfingers. Next, add a thicker layer of matcha and repeat the process until you are out of ingredients. Let the dessert firm up in the freezer for at least an hour, or until you are ready to serve. Once you have removed the Matchamisu from the pan, and parchment paper, place on a platter and shave off the edges to expose the layers. Dust with the remaining matcha and top with raspberries.

Watermelon Matcha

Beautifully layered matcha over a pure watermelon puree is refreshing and uplifting at any time of day.

Yield: 1, 8 oz. Drink

Ingredients:

- 2 packets of Two Leaves And A Bud Ceremonial Matcha
- 2 oz. Monin Watermelon Fruit Purée
- 3 oz. Water
- 3 oz. Ice

Directions: Whisk together 2 packets of matcha and 1 oz. of water until fully dissolved. In your desired serving cup, combine the rest of your ingredients and top it off with the matcha mixture.





Hot Toddy

A Hot Toddy

Yield: 1, 12 oz. Drink

Ingredients:

- 1 Sachet of Two Leaves And A Bud Organic Assam Breakfast Tea
- ½ oz. of Madhava Ambrosia Honey
- ¼ oz. of Lemon Juice
- ¼ oz. of Whiskey
- 10 oz. of Hot Water

Optional Garnish: Lemon Wedge

Directions: Steep the tea in 10 oz. of hot water for 4-5 minutes. Mix in the whiskey, lemon juice and honey then garnish with a lemon wedge.

Harvest Greens Smoothie

Brimming with fruity flavor and wholesome ingredients, sipping this blended beauty is the perfect way to enjoy a cool, sweet treat while sneaking in those added vegetables and nutrients.

Yield: 1, 16 oz. Drink

Ingredients:

- 5 oz. of Dr. Smoothie Organic Pineapple Smoothie Concentrate
- 1 scoop of Dr. Smoothie Leafy Greens Beverage Blend-Ins
- 3 oz. of KidsLuv Starstruck Coconut - Juice Infused Water
- 8 oz. of Ice

Optional Garnish: Bubba's Fine Foods Bourbon Vanilla Ungranola

Directions: Add all of the listed ingredients into your blender and blend. Pour into your serving glass and garnish as desired.

BARISTA **BPS** PRO SHOP



Paleo Autumn Spice Chai

Blended with harvest maple and apple cider, this chilled chai is cascading with autumnal spice.

Yield: 4, 8 oz. Drinks

Ingredients:

- 12 oz. of Bhakti Chai Unsweetened Chai Concentrate
- 15 oz. of Califia Farms Barista Blend Unsweetened Almond Milk
- 4 oz. of Mountain Cider Company Hot Spiced Cider Concentrate
- 1 oz. of Maple Syrup
- 1 iSi Nitro Whip
- 1 N2 Nitro Charger

Optional Garnish: Savory Spice Saigon Cinnamon & Savory Spice Nutmeg

Directions: Combine all of the ingredients in an iSi Nitro Whip. Firmly attach the lid, load a N2 Nitro Charger and give it a good shake. Chill for 20-30 minutes. Dispense and enjoy!