



Sugar Skull

Haunting aromas of dark, bittersweet chocolate with real cocoa butter, a touch of marshmallowy sweetness, finished with a hint of ghost peppers is sure to bring out the ghoul in you this Halloween. This edgy mocha is a great way to start your morning of spooky festivities, or unwind in the evening by enjoying as a hot chocolate whilst watching your favorite Halloween films.

Yield: 1, 16 oz. Drink

Ingredients:

- 2 Shots Espresso
- ½ Tbsp. Ghirardelli Majestic Cocoa Powder
- 1 oz. (2 pumps) Torani Sweet Heat Syrup
- 1 oz. (2 pumps) Torani Toasted Marshmallow
- 9 oz. Steamed Milk

Directions: Thoroughly dissolve cocoa powder completely into 2 shots of espresso, add syrups, and finish with steamed milk. To make as a hot chocolate, simply remove espresso and top with whipped cream if desired.

Poison Apple Cider

This drink is sure to warm up your insides with spicy notes from sweet heat and sweetness from ginger and cider. Trick your guests into thinking this is a typical punch and treat them with a surprising new twist. I believe everything is better HOT, so turn up the scovilles and embrace your inner Evil Queen!

Yield: 1, 16 oz. Drink

Ingredients:

- 2 oz. (2 pump) Mountain Cider Company Apple Cider Concentrate
- ¼ oz. (1 pump) Monin Ginger Syrup
- ¼ oz. (1 pump) Torani Sweet Heat Syrup
- 12 oz. Soda Water OR Hot Water

Directions: Add syrups and cider to the bottom of a cup for mixing. Add about half of your soda water and give it a stir. Top it off with the remainder of your soda water and pour over ice. Want to warm up while you wander through a haunted corn maze or other fall festivity? Dissolve all your ingredients in hot water instead.





Twix Bar

You know that feeling when you get to enjoy the your loot after Trick or Treating, this drink will bring those right back. When you get the classic combination of chocolate and caramel mixed with the Cookie Butter from Monin, you will want to dress up as a Ninja Turtle (Donatello of course) and go trick or treating again!

Yield: 1, 16 oz. Drink

Ingredients:

- 1 ½ oz Monin Cookie Butter
- ½ oz Ghirardelli Chocolate Sauce
- 1 ½ oz Ghirardelli Caramel Sauce
- 2 shots of Espresso
- 10 oz. Steamed Milk
- Whipped Cream, Caramel Drizzle, and Cookie Crumbles to Garnish (optional)

Directions: Add your shots of espresso to your Monin Cookie Butter, Chocolate sauce, and caramel sauce. Swirl to make sure all your sauces melt into your espresso. Top off with steamed milk, whipped cream and caramel drizzle (if you have it available you can add a dash of cookie crumbles). Happy trick or treating!

It's Looking at me a Latte

Yield: 1, 16 oz. Drink

Ingredients:

- Cappuccine Red Velvet Drink Mix
- 2 Shots Espresso (optional)
- 7-10 eyeball marshmallows
- 12 oz whole milk
- Red food coloring (use at your discretion)

Directions: Put the red velvet powder in the bottom of a steam pitcher and fill the pitcher with 12 oz of milk. Steam until the powder is fully dissolved. If you do not have a steam pitcher; heat the milk in the microwave or on the stove top then pour of the milk into a container already containing ½ the powder and mix until fully dissolved. Then pour the rest of the powder in and the rest of the milk while stirring to dissolve the red velvet powder. Pull your shots of espresso and put them in the bottom of the cup you plan to serve this drink in then pour the red velvet on top. Garnish with as many eyeballs as you can easily place in the cup (recommended to place eyeballs with iris facing the drinker)





B Positive

Ever since I hit my late twenties I have made a joke that my dream is to become that little old lady that sits in a rocking chair on her front porch with a basset hound giving out butterscotch hard candies on Halloween and yells at teenagers for no reason. This fun, kid friendly drink is my first step on the path to making my dream come true.

Yield: 1, 12 oz. Drink

Ingredients:

- ½ oz. Torani Cupcake Syrup
- 1 oz. Torani Butterscotch Syrup
- ½ Tablespoon Ghirardelli Sweet Ground White Chocolate & Cocoa
- 10 oz. of Steamed Milk

Directions: In a 12 oz. cup add syrups and white chocolate together. Steam milk and pour into cup. Mix well. For topping mix 2 drops of red food coloring to 1 oz of caramel sauce and mix well. Drizzle sauce as desired and enjoy!

"Beetle Juice"

Feeling strange and unusual this time of year? Is your whole life a dark room? Are you utterly alone? Revive yourself with this terrifying tonic. Monin's Granny Smith Apple syrup lends the perfect neon color to send shivers down your spine and a tartness to tickle your tastebuds while the Blackberry ice cubes add a touch of sweetness and a ton of spook! Imbibe this petrifying potion amongst friends and perhaps while watching a certain Tim Burton movie.

Yield: 1, 16 oz. Drink

Ingredients:

- 1.5 oz. Monin Granny Smith Apple Puree
- 12 oz. Soda Water
- Monin Blackberry Puree as desired
- Water

Directions: Mix Blackberry syrup and water in equal parts, then freeze into your favorite ice cube trays. Combine Granny Smith Apple syrup with soda water and pour over blackberry ice cubes. Serve chilled.

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Hot Candy Corn

Not everyone likes candy corn, but I certainly enjoy a hand-full here and there in the fall! It reminds me of Halloween and begs the inevitable question here in our Colorado Location - What's the weather going to be for Halloween? If you are from here, or have ever visited, you know our weather is about as dependable as the weather man, and so children go about planning their costumes around their coats! This was my idea to warm them up - a candy corn white hot chocolate!

Yield: 1, 12 oz. Drink

Ingredients:

- 1 oz. Ghirardelli White Chocolate Sauce
- 12-15 Candy Corns
- 2 oz. Hot Water
- 8 oz. Steamed Milk

Directions: Dissolve candy corn in 2 oz. of (boiling) hot water then stir in 1 oz. of White Chocolate Sauce. Steam Milk, and pour into candy corn mixture.