THE NEW FALL FAVORITE



Fall Flavor At Its Finest

Caramel Apple Butter Latte

Glass Size: 16 oz.

- 1 oz. Monin Caramel Apple Butter Syrup
- 2 shots espresso
- steamed milk

Combine ingredients, except milk, in serving cup then stir and set aside. Steam milk in pitcher. Pour steamed milk into serving cup, stirring gently, and garnish.



Caramel Apple Butter Mocha

Glass Size: 16 oz.

- ½ oz. Monin Caramel Apple Butter Syrup
- ½ oz. Monin White Chocolate Sauce
- 2 shots espresso
- steamed milk

Combine ingredients, except milk, in serving cup then stir and set aside.

Steam milk in pitcher. Pour steamed milk into serving cup, stirring gently, and garnish.

Caramel Apple Butter Iced Latte

Glass Size: 16 oz.

- 1 oz. Monin Caramel Apple Butter Syrup
- 2 shots espresso
- 5 oz. milk
- ice

Fill serving glass with ice. Add remaining ingredients. Cap and shake vigorously or transfer from serving glass to other glass and back. Garnish.



Caramel Apple Butter Shake

Glass Size: 16 oz.

- 1 ½ oz. Monin Caramel Apple Butter Syrup
- 4 scoops vanilla ice cream
- 3 oz. milk

Combine ingredients in mixing tin. Spindle mix until smooth. Pour into serving glass and garnish.

Spiced Apple Martini

Glass Size: 8 oz.

- 1 oz. vodka
- ¾ oz. fresh lemon juice
- ¾ oz. Monin Caramel Apple Butter Syrup
- ¼ oz. Monin Honey Syrup

Combine ingredients in shaker in the order listed. Cap and shake vigorously. Strain into chilled serving glass and garnish.



Smoked Apple Martini

Glass Size: 8 oz.

- 1 ½ oz. whiskey
- 1 oz. Monin Caramel Apple Butter Syrup
- 1/8 oz. Monin Hickory Smoke Syrup
- 1 oz. fresh brewed tea
- ½ oz. fresh lemon juice
- 2 oz. apple juice

Combine ingredients in shaker in the order listed. Cap and shake vigorously. Strain into chilled serving glass and garnish.

