# **Drinks & Things Standard Builds**

Espresso Shots (Hot)

Drink	Short	Tall	Grande	Venti
Cappuccino & Latte (2% milk)	1	1	2	2
Americano (H2O)	1	2	3	4
Flat White (Ristretto) (whole milk)	2	2	3	3

Syrup Pumps (Hot)

DRINK	Short	Tall	Grande	(Hot) Venti	(Iced) Venti
Latte,Americano , Flat White	2	3	4	5	6
Cappuccino and Caramel Macchiato	1	2	3	4	5

#### **Espresso Bar Key Points**

- Swirl sauces & syrup with espresso before pouring milk to combine!
- Drinks with whipped cream should get minimal foam.
- Espresso should pull between 18 & 23 seconds.

## **Frappuccino Key Points**

- All frappuccinos get topped with whipped cream besides coffee & espresso frappuccinos.
- Follow 2/3/4 for all frappuccino drink components if using CBS pumps.
- Follow 1/2/2 for syrups if using espresso bar pumps including chai, and white mocha
- Strawberry Cream Frappuccinos get 1/2/2 pumps of classic syrup
- Matcha Frappuccinos get 2/3/4 pumps of classic syrup
- Frappuccinos with frap. chips get drizzle.

Espresso Shots (Iced)

Drink	Tall	Grande	Venti
Latte	1	2	3
Americano	2	3	4
Flat White (Ristretto)	2	3	4
Dblsht on Ice	2	3	5

Syrup Pumps (Iced)

DRINK	Tall	Grande	Venti	Trenta
Dblsht on Ice	2	3	5	х
Iced Coffee & Cold Brews	3	4	6	7
Iced Teas	3	4	6	7

#### **Cold Foam Builds**

Cold Foam	nonfat milk + 2 pumps vanilla
Sweet Cream CF	sweet cream
Salted Cream CF	sweet cream + 2 sea salt
Cinn. Almond CF	almond milk + 2 pumps vanilla + 2 shakes cinnamon
Dark Cocoa Almond CF	almond milk + 1 pump mocha (2 cbs mocha) + 2 shakes cocoa

### **Iced Beverage Key Points**

- Iced coffee & teas are sweetened by standard.
- Specialty cold brew drinks get 1/2/3/4 pumps of syrup.
- Vanilla Sweet Cream Cold Brews & Nitro Cold Brew should only get ¼ inch of sweet cream on top.
- Iced teas & refreshers get cut with water or lemonade, unless otherwise specified, including matcha lemonade.
- Refreshers get 1/1/1/2 scoops of inclusions