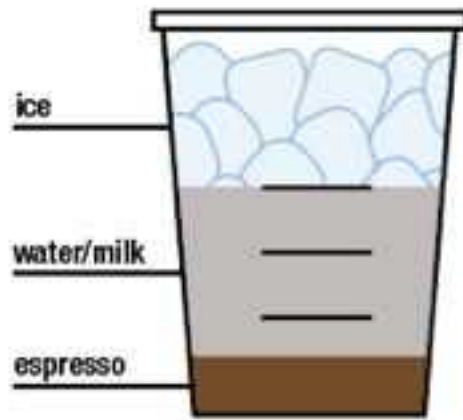


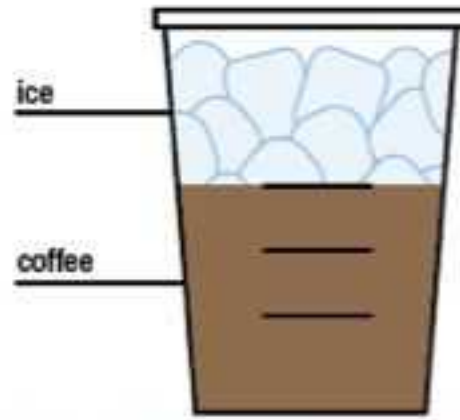
# Cold Bar (Iced Coffee)

## Basic Builds:



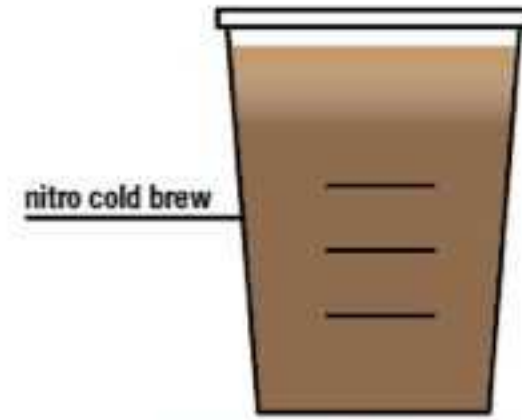
### Iced Espresso Drinks

- iced americanos
- iced lattes
- iced flat whites



### Iced Coffee/Cold Brew

- iced coffee - sweetened (Classic)
- cold brew - unsweetened
- stores without nitro/CB tap:
  - cold brew concentrate to 1st line
  - water to 3rd line



### Nitro Cold Brew

- unsweetened
- no ice
- no venti/trenta size
- nitro lid

## Iced Espresso Bar:

### Americano

- 2/3/4 shots
- 3/4/6 pumps
- cold water & ice

### Latte

- 1/2/3 shots
- 3/4/6 pumps
- 2% milk & ice

### Flat White

- 2/3/4 ristretto shots
- 3/4/6 pumps
- whole milk % ice

### Iced Espresso

- default tall iced cup
- single/double/triple/quad
- add ice

### Iced Shaken Espresso

- 2/3/4 shots
- 3/4/6 pumps classic (half pump)
- shake w/ ice scoop (t/g/v)
- top w/ 2% milk

## Iced Flavored Lattes:

### Caramel Machiatto

- 2/3/4 pumps vanilla
- 2% milk & ice
- 1/2/3 shots on top
- top w/ caramel drizzle

### Mocha

- 3/4/6 pumps mocha
- 1/2/3 shots (swirl in)
- 2% milk & ice
- top w/ whip

### White Mocha

- 3/4/6 pumps white mocha
- 1/2/3 shots (swirl in)
- 2% milk & ice
- top w/ whip

### Cinnamon Dolce

- 3/4/6 pumps cinnamon dolce
- 1/2/3 shots
- 2% milk & ice
- top w/ whip and cinnamon dolce topping

## Iced Tea Lattes:

### Matcha Latte

- 2/3/4 scoops matcha
- 2% milk & shake w/ ice

### Chai Tea Latte

- 3/4/5/6 pumps chai
- 2% milk & ice

### London Fog Latte

- 1/2/2 Earl Grey tea bags
  - steep 5 minutes in PO kettle
  - pour hot tea over ice scoop (t/g/v)
- 3/4/6 pumps vanilla
- 2% milk & shake

### English Breakfast Latte

- 1/2/2 REB tea bags
  - steep 5 minutes in PO kettle
  - pour hot tea over ice scoop (t/g/v)
- 3/4/6 pumps liquid cane
- 2% milk & shake

## Iced Coffee/Cold Brews (CB):

### Iced Coffee

- 3/4/6/7 classic
- (optional) milk/cream

### Cold Brew

- (optional) 3/4/6/7 pumps
- (optional) milk/cream

### Vanilla SCCB

- 1/2/3/4 pumps vanilla
- top CB w/ sweet cream

### Nitro CB w/ SC

- top NCB w/ sweet cream (no ice)

## Cold Foam (CB & NCB):

### Salted Caramel CF

- cold foam blender:
  - 100ml sweet cream
  - 2 salt packets
- 3/4/6/7 pumps vanilla in CB
- top CB with foam & nitro lid

## Alt. Iced Shaken Espresso

### Brown Sugar Oatmilk

- 2/3/4 blonde shots
- 3/4/6 pumps brown sugar syrup
- shake w/ cinn powder & ice scoop (t/g/v)
- top w/ oatmilk

### Chocolate Almondmilk

- 2/3/4 blonde shots
- 2/3/4 scoop malt powder
- shake w/ ice scoop (t/g/v)
- top w/ almond milk

\*standard cold foam - 100 ml nonfat milk & 2 pumps of vanilla  
 vanilla sweet cream cold foam - 100 ml sweet cream  
 Alternate cold foams will always have 2 pumps of syrup