

## Tea Latte *continued...*

### CHOCOLATE & CARDAMOM PU-ERH LATTE *1, 12oz. serving*

2 Numi Chocolate Pu-erh tea bag  
2 Numi Cardamom Pu-erh tea bag  
1½ tsp. agave nectar  
¼ cup hot milk  
8 oz. hot water

1. **Steep** 4 tea bags in 8 oz. hot water for 4 min. in serving cup.
2. **Stir** in ½ tsp. of agave nectar
3. **Pour** milk over tea

*Credit: Diana Agtane*

### MATCHA LATTE *1, 12oz. serving*

1 tsp. matcha powder  
2 tsp. sugar  
6 oz. hot water  
4 oz. hot milk

1. **Combine** matcha powder, sugar and water in cup; mix well
2. **Steam** milk
3. **Pour** milk over tea
4. **Top** latte with foam and serve

*Credit: Diana Agtane*

# Frappés

Frappés were invented in Greece when a thirsty vendor, lacking hot water, prepared his instant coffee in a shaker with milk. The result was a surprisingly foamy and satisfying beverage: the café frappé was born. Still widely popular as a coffee drink, recipes with fruit juices, spices, tea and herbs, blend just as well for delicious frappé alternatives. Start shaking and give these a try!

## **CITRUS-MINT FRAPPE** (Caffeine Free) 1, 16 oz. serving

1 Numi Moroccan Mint tea bag  
 $\frac{3}{4}$  cup freshly-boiled water  
 $\frac{3}{4}$  cup orange juice  
16 oz. ice  
 $\frac{1}{2}$  cup regular organic yogurt  
1 pump agave syrup

1. Steep tea in water for 10 minutes
2. Chill tea
3. Blend ingredients and serve

*Credit: Diana Agtane and Ahmed Rahim*

## **ROOIBOS CHAI FRAPPE** (Caffeine Free) 1, 16 oz. serving

1 Numi Rooibos Chai tea bag  
 $\frac{3}{4}$  cup freshly boiled water  
 $\frac{3}{4}$  cup unsweetened vanilla soymilk  
16 oz. ice  
 $\frac{1}{2}$  cup regular organic yogurt  
1 tsp. agave syrup

1. Steep tea in water for 10 minutes
2. Chill tea
3. Blend all ingredients and serve

*Credit: Diana Agtane and Ahmed Rahim*

## Iced Tea

The simple combination of ice and tea is remarkably young in comparison to its heated counterpart. The earliest written recipes date to the mid 1800's and use green tea in place of black. Popularized at the exceptionally hot World's Fair at St. Louis in 1904, iced black tea found its foothold as a summertime refreshment and southern staple.

*Try our 1-gallon sized iced tea brewing-pouches for fresh and easy large-batch brewing. Flavors include: Berried Treasures™, High Mountain Black™, Classic Black, Citrus Green and Tropical Sunset. Please inquire.*

### 1 GALLON ICED TEA

Place 1 Numi iced tea brewing-pouch in a clean gallon container. Bring two quarts of fresh water to a boil. Pour over bag and let steep 6-8 minutes (10-12 minutes for Berried Treasures). Squeeze bag to release all flavor and compost bag. Add two quarts cold water or four quarts ice. Serve chilled over ice. Enjoy!

### AUTOMATIC 3-GALLON MACHINE

Place 3 Numi iced tea brewing pouches in brew basket and follow instructions on machine to run one cycle. When cycle has finished, squeeze remaining liquid and compost used bags. For freshest quality, we recommend brewing a new batch after 10 hours.

*You can also make iced tea with our regular tea bags! Some of our favorites include: Aged Earl Grey, Moroccan Mint, Rooibos, Rainforest Green and Berry Black. Just brew hot, put over ice and add fresh mint or lemon.*

### 1 GLASS ICED TEA 16 oz.

Select 2 tea bags of your favorite Numi flavor (or mix and match!) and steep in 8 oz. hot water for 5 minutes. Fill separate glass with ice and pour in brewed tea. Top off with more ice if needed and enjoy!

### 1 PITCHER ICED TEA 32 oz.

Steep 4 tea bags of your choice of Numi Organic Tea in a heat resistant glass/cup in 16 oz. hot water for 8 minutes. Fill separate pitcher with ice. Pour hot tea over ice and top off with more ice.

### SUN TEA

Place 6 tea bags in 32 oz. pitcher with fresh, cool water. Cover and let sit for 1 hour. Makes four 8 oz. servings.



## Refreshers + Punches

Punches and refreshers have been the featured drink at summer soirees and countryside picnics for centuries. King George the IVth was particularly fond of green tea punch and is remembered for his lavishly indulgent (and potent!) beverages. Fit for a king, or a warm afternoon on the porch, these refreshers will please any crowd!

### NON-ALCOHOLIC SUMMER CAFÉ CANTALOUPE TEA DAIQUIRI

*1, 10 oz. serving*

**1** Numi Moroccan Mint tea bag  
**3 oz.** freshly boiled water  
**3 oz.** frozen cubed cantaloupe  
**6 oz.** coconut milk  
Splash of lemon juice

- 1. Steep** tea in water for 10 minutes, remove bag and chill
- 2. Combine** and blend ingredients in blender
- 3. Serve** over ice
- 4. Garnish** with lemon wedge

*Credit: James Labe*

### SUMMER CAFÉ GREEN ICED TEA *1, 10 oz. serving*

**1** Numi Decaf Ginger Lemon tea bag  
**4 oz.** freshly boiled water  
**1½ oz.** tequila  
Splash of lemon juice

- 1. Steep** tea in water for 10 minutes, remove bag and chill
- 2. Combine** and blend ingredients in blender
- 3. Serve** over ice
- 4. Garnish** with lime wedge.

*Tea and cucumber, livened with lemon. A cool refresher. In three bold strokes, Numi Decaf Ginger Lemon tea blends tart organic lemongrass and invigorating ginger with pure organic decaffeinated green tea*  
- James Labe

### BASIL JASMINE REFRESHER *1, 8 oz. serving*

**1** Numi Jasmine Green tea bag  
**¾ cup** freshly boiled water  
**¾ cup** chilled organic blood orange juice  
**1** teaspoon agave (1 pump)  
**6** fresh basil leaves muddled

- 1. Steep** tea in hot water for 10 minutes, remove bag and chill
- 2. Muddle** basil in shaker then add all ingredient
- 3. Shake** vigorously for 10 seconds
- 4. Serve** chilled

*Credit: Diana Agtane and Ahmed Rahim*

## Refreshers + Punches *continued...*

### **BASIL JASMINE REFRESHER** 1, 8 oz. serving

1 Numi Jasmine Green tea bag

$\frac{3}{4}$  cup freshly boiled water

$\frac{1}{4}$  cup chilled organic blood orange juice

1 teaspoon agave (1 pump)

6 fresh basil leaves muddled

1. **Steep** tea in hot water for 10 minutes, remove bag and chill

2. **Muddle** basil in shaker then add all ingredients

3. **Shake** vigorously for 10 seconds

3. **Serve** chilled

*Credit: Diana Agtane and Ahmed Rahim*

### **SUPER BERRY-MINT** 1, 12 oz. serving

$\frac{3}{4}$  cup (one steeped tea bag) Numi Berry Black

$\frac{1}{4}$  cup chilled organic acai juice

$\frac{1}{4}$  cup frozen blueberries

1 tsp. (pump) mint syrup

$\frac{1}{4}$  cup ice

**Blend** ingredients and serve

*Credit: Diana Agtane and Ahmed Rahim*

### **SPICE ORANGE LEMONADE** 1, 8 oz. serving

$\frac{3}{4}$  cup (one steeped tea bag) Numi Orange Spice

$\frac{1}{4}$  cup fresh organic lime juice

1 teaspoon agave (1 pump)

Splash of ginger ale

**Blend** ingredients and serve iced

*Credit: Diana Agtane and Ahmed Rahim*

### **MANGO BLACK TEASER** 1, 8 oz. serving

$\frac{3}{4}$  cup (one steeped tea bag) Numi Breakfast Blend

$\frac{1}{4}$  cup fresh organic mango puree or juice

1 teaspoon agave

**Blend** ingredients and serve iced

*Credit: Diana Agtane and Ahmed Rahim*

### **MINTY POMEGRANATE REFRESHER** 1, 8 oz. serving

$\frac{3}{4}$  cup (one steeped tea bag) Numi Moroccan Mint

$\frac{1}{4}$  cup fresh organic mango puree or juice

1 teaspoon agave

**Blend** ingredients and serve iced

*Credit: Diana Agtane and Ahmed Rahim*



## Tea Cocktails

For hundreds of years people have mixed fine spirits with tasty ingredients, but the origin of the term “cocktail” is as muddled as the history of the spirituous liquors themselves. What can be agreed upon is that the organic teas and herbs of Numi make excellent additions to these familiar favorites.

### PEAR HONEYBUSH

**1 Numi Honeybush tea bag**  
**2 parts bourbon**  
**4 parts pear juice**

1. **Infuse** tea bag in bourbon for thirty minutes, then remove bag, squeezing out excess
2. **Pour** ingredients into a shaker with ice
3. **Shake** and strain into glass
4. **Serve** with maraschino cherry

*“There’s something relaxing in the way the tea flavor eases into full, sweet pear. Honeybush has a fantastic flavor, as the name implies: full and sweet.” - James Labe*

### BERRY TEA ROYALE

**1 part prepared Numi Berry Black Tea**  
**1 part crème de cassis**  
**3 parts champagne**

1. **Steep** tea at 4x normal strength for 2 minutes, then remove tea bag and chill liquid for later use
2. **Pour** chilled tea and cassis into glass and stir
3. **Tilt** glass and slowly fill with champagne
4. **Serve** without garnish

*“I felt like celebrating after having this fruity, bubbly concoction. Numi Berry Black Tea has vibrant organic strawberries and raspberries with mellow organic Darjeeling tea.” - James Labe*

### GOLDEN CHAI EGGNOG

**1 part prepared Numi Golden Chai**  
**1 part brandy**  
**3 parts milk**  
**1 egg yolk**

1. **Steep** tea at 4x normal strength for 2 minutes, then remove tea bag, stir in 1 tsp. sugar per serving, and chill liquid for later use
2. **Pour** liquid ingredients, plus one egg yolk per serving, into a shaker with ice
3. **Shake** vigorously and strain into glass
4. **Dust** with nutmeg to garnish

*“The comfort food of the tea world meets the comfort food of the cocktail world. Golden Chai is an Indian recipe: Assam black tea with organic spices, traditionally drunk with milk and sugar.” - James Labe*

## Tea Cocktails *continued...*

### CANTALOUPE DAIQUIRI

1½ parts Numi Moroccan Mint  
1½ parts vodka\*  
3 parts frozen cubed cantaloupe  
1 part coconut milk  
Splash of lemon juice

1. Steep tea at 4x normal strength for 2 minutes, then remove tea bag and chill liquid for later use
2. Combine and blend ingredients in blender, adding a splash of lemon for each serving
3. Serve on the rocks
4. Garnish with lemon wedge.

*\*for a non-alcoholic drink, replace the vodka with more tea.*

*Credit: James Labe*

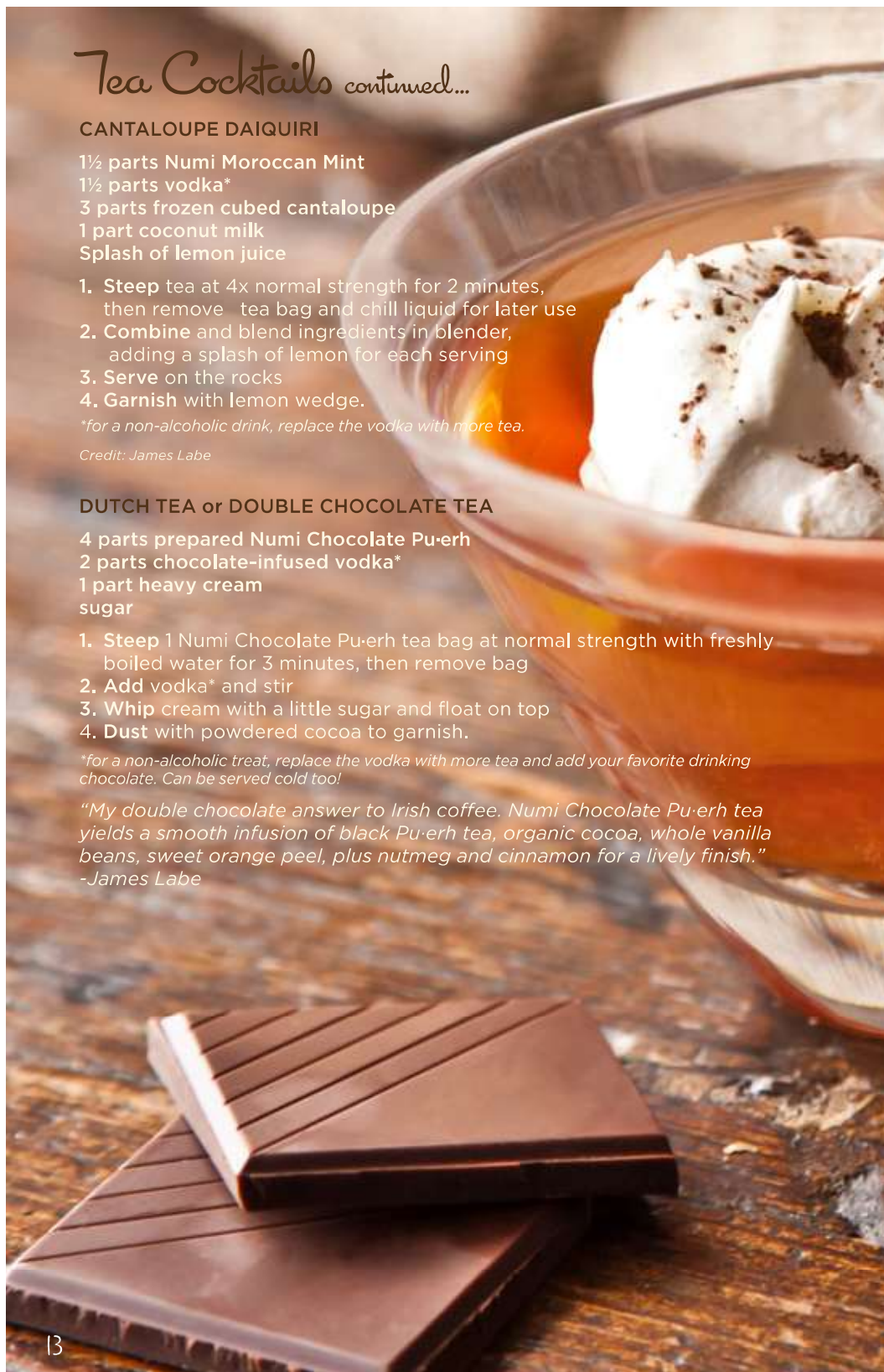
### DUTCH TEA or DOUBLE CHOCOLATE TEA

4 parts prepared Numi Chocolate Pu-erh  
2 parts chocolate-infused vodka\*  
1 part heavy cream  
sugar

1. Steep 1 Numi Chocolate Pu-erh tea bag at normal strength with freshly boiled water for 3 minutes, then remove bag
2. Add vodka\* and stir
3. Whip cream with a little sugar and float on top
4. Dust with powdered cocoa to garnish.

*\*for a non-alcoholic treat, replace the vodka with more tea and add your favorite drinking chocolate. Can be served cold too!*

*"My double chocolate answer to Irish coffee. Numi Chocolate Pu-erh tea yields a smooth infusion of black Pu-erh tea, organic cocoa, whole vanilla beans, sweet orange peel, plus nutmeg and cinnamon for a lively finish."*  
*-James Labe*



## Tea Cocktails *continued...*

### GREY RUSSIAN

**1½ parts Numi Aged Earl Grey**  
**1½ parts orange-infused vodka**

1. **Steep** tea at 4x normal strength for 2 minutes, then remove tea bag and chill liquid for later use
2. **Combine** and stir ingredients
3. **Serve** on the rocks
4. **Garnish** with lemon wedge.

*"Afternoon tea was never like this! Earl Grey's citrus notes amplified with orange vodka. Numi's Earl Grey tea is a rare classic, scented with whole Italian bergamot peel." - James Labe*

### ORANGE SPICED CIDER

**1 Numi White Orange Spice tea bag**  
**8 oz. apple cider**  
**2 oz. Anejo rum**

1. **Heat** cider until very hot
2. **Steep** 1 tea bag directly in cider for 5 minutes, covered
3. **Uncover**, add rum\* and stir
4. **Garnish** with cinnamon stick

*\*for a non-alcoholic drink, replace the rum with more cider. Can be served chilled on ice too!*

*"Invigorating spiced tea and cider that together really show off this lovely tea's citrus notes. Numi Orange Spice tea is a masterful white tea blend with citrus and spice." - James Labe*

### GREEN ICED TEA

**1 Numi Decaf Ginger Lemon tea bag**  
**4 parts fresh cucumber juice**  
**2 parts tequila**  
**Splash of lemon juice**  
**lemon slice**

1. **Infuse** tea bag in vodka for thirty minutes, then remove bag, squeezing out excess
2. **Pour** liquid ingredients into a shaker with ice
3. **Shake** and strain into glass over lemon slice
4. **Garnish** with lime wedge

*"Yes, it's a cocktail! Bright tea cooled by cucumber, livened with lemon and fortified with tequila. A cool aperitif. Ginger Lemon tea blends organic lemongrass and invigorating ginger with organic decaffeinated green tea." - James Labe*



# MarTEAnis

Numi is proud to partner with Allison Evanow, founder of Square One Organic Vodka to create exquisite recipes using organic vodka and organic tea. She's used an innovative method of steeping our tea bags into her vodka bottle and allowing the flavor to infuse into the alcohol like a tonic. Enjoy!

## FLOWER CHILD

### Infusion:

6 Numi White Rose tea bags

750 ml bottle vodka

### MarTEAni Ingredients:

2 oz. vodka/tea infusion

1 oz. hibiscus flower unsweetened concentrate

½ oz. fresh lemon juice

½ oz. organic agave nectar

½ oz. Cointreau

Dash of bitters

1. Place 6 tea bags in 750 ml bottle of vodka
2. Steep for at least 4 - 6 hours
3. Remove bags before use
4. Mix all ingredients in a cocktail shaker and shake for 30 seconds
5. Strain into martini glass
6. Garnish with a rose petal (if available) or a lemon twist

*Credit: Allison Evanow*

## BERRIED TREASURES

### Infusion:

1 pouch Numi Berried Treasures Iced Tea

750 ml bottle vodka

### MarTEAni Ingredients:

2 oz vodka/tea infusion

½ oz. fresh lime juice

½ oz. agave nectar or simple syrup

ginger beer

1. Place 6 tea bags in 750 ml bottle of vodka
2. Steep for at least 3 hours
3. Remove bags before use
4. Put all ingredients (except ginger beer) in a cocktail shaker with crushed ice
5. Shake with ice and strain into a rocks or Collins glass filled with fresh ice
6. Top with ginger beer and garnish with a lime twist

*Credit: Allison Evanow*

## Marteanis *continued...*

### RAINFOREST GREEN-TEA-NI

#### Infusion:

3 Numi Mate Lemon tea bags  
3 Numi Decaf Ginger Lemon tea bags  
750 ml bottle vodka

#### MarTEAni Ingredients:

2 oz. vodka/tea infusion  
1½ oz. unsweetened fresh lime juice  
½ oz. agave nectar  
¼ oz. triple sec  
Lime zest for garnish

1. Place 6 tea bags in 750 ml bottle of vodka
2. Infuse for at least 4 - 6 hours
3. Remove bags before use
4. Mix all ingredients in a cocktail shaker and shake for 15 seconds
5. Strain into martini glass. Using a cocktail zester, add a tiny amount (1-2 passes) of lime zest to finish cocktail

*Credit: Allison Evanow*

### MINTY ARNOLD PALMER

#### Infusion:

6 Numi Moroccan Mint tea bags  
750 ml bottle vodka

#### MarTEAni Ingredients:

2 oz. vodka/tea infusion  
1½ oz. lemonade  
½ oz. organic agave nectar  
¼ oz. triple sec

1. Place 6 tea bags in 750 ml bottle of vodka
2. Infuse for at least 4 - 6 hours
3. Remove bags before use
4. Mix all ingredients in a cocktail shaker and shake for 15 seconds
5. Strain into martini glass
6. Top with a squeeze of lemon and lemon zest

*Credit: Allison Evanow*



## Marteanis *continued...*

### CHOCOLATE PU-ERH RUSSIAN

#### Infusion:

6 Numi Chocolate Pu-erh tea bags

750 ml bottle vodka

#### MarTEAni Ingredients:

2 oz. vodka/tea infusion

1 oz. triple sec

½ - 1 oz. vanilla soymilk

Splash of agave nectar

1. Place 6 tea bags in 750 ml bottle of vodka
2. Infuse for at least 4 - 6 hours
3. Remove bags before use
4. Mix all ingredients in a cocktail shaker and shake for 15 seconds
5. Strain into martini glass

*Credit: Allison Evanow*

### GOODNIGHT GINGER

#### Infusion:

6 Numi Chamomile Lemon tea bags

750 ml bottle vodka

#### MarTEAni Ingredients:

2 oz. vodka/tea infusion

Juice of ½ lemon or 2 oz. fresh lemon juice

1 teaspoon fresh grated ginger

1 oz. agave nectar

Splash of extra-dry vermouth

1. Place 6 tea bags in 750 ml bottle of vodka
2. Infuse for at least 4 - 6 hours
3. Remove bags before use
4. Put all ingredients in a cocktail shaker with crushed ice
5. Shake vigorously for 15 seconds
6. Strain into a martini glass & garnish with a lemon twist

*Credit: Allison Evanow*

### INDIAN NIGHTCAP

#### Infusion:

6 Numi Decaf Black Vanilla tea bags

750 ml bottle vodka

#### MarTEAni Ingredients:

1½ oz. vodka/tea infusion

1 oz. Vanilla French Cognac Liqueur

1. Place 6 tea bags in 750 ml bottle of vodka
2. Infuse for at least 4-6 hours
3. Remove bags before use
4. Put all ingredients in a cocktail shaker
5. Shake vigorously for 15 seconds. Strain into a snifter neat or with one ice cube

*Credit: Allison Evanow*



## Pisco + Tea

### GINGER CHAMOMILE FIZZ - LOBBY BAR

Featuring: Numi Chamomile Lemon Tea, ginger Vodka, lemon juice, honey, soda & rhubarb bitters

### MOROCCAN MINT DAISY - AQUARIUM BAR

Featuring: Numi Moroccan Mint Tea, Pisco Torantel, lemon juice, cherry liqueur, honey & creole bitters

### LAVENDER ROSE COLLINS - SWAMP BAR

Featuring: Numi White Rose Tea, vodka, lavender infused honey, soda & spiced bitters

### DESERT LIME RICKEY - DJ / PLANETARIUM BAR

Featuring: Numi Desert Lime & Ginger Lemon Teas, Pisco Alcholado, soda, lime & bitters

### JASMINE GIMLET - 3<sup>rd</sup> FLOOR / VIP BAR

Featuring: Numi Jasmine Green Tea, gin, lime juice, honey & fresh mint



# Mulled Spiced Wine

Out of necessity, the ancients added spices to their wine when the flavors turned foul. Out of tradition, generations of our family added heaps of clove to hot wine during the holidays. Out of culinary expertise, we offer you this superbly balanced rendition of an ageless classic: mulled wine.

## MOONLIGHT BY THE FIRE

16 (1 box) Numi Orange Spice tea bags  
1 bottle (750ml) red wine  
1 bottle (750ml) port  
1 bottle (750ml) vodka  
2 oranges quartered  
8.75 oz. natural sugar cubes  
4 qt pot, lid  
1 metal sieve  
matches

1. Squeeze orange quarters and drop them into a large pot along with all tea bags
2. Pour all red wine and port wine into pot and simmer for 1 hour
3. Turn temperature to high and add vodka. Put sugar cubes into metal sieve
4. Light liquid on fire and slowly dip metal sieve into and out of liquid (Sugar should catch on fire, begin to caramelize and drip into the liquid) *Safety Note: Do not use exhaust fan and keep lid nearby and use if flame becomes too high. After sugar has dissolved, remove sieve, put lid on and turn off heat.*
5. Allow to cool and then remove contents by straining into another pot
6. Serve warm in little espresso/tea cups. Can be re-bottled and used at a later date.

*Credit: Anna Wasserman-Hartman*