

Our Coffee

We work very closely with our own private roaster to keep our quality and blend up to par with organic industry standards, and to create a very pH neutral (low acidity) espresso and house coffee. Our decaf is also created with the "Swiss Water Process."

Drink Descriptions and Terms

Latte- espresso with steamed milk

Cappuccino (Wet/Dry) - espresso with milk and milk foam

Mocha- espresso, steamed milk, chocolate

Breve- espresso with steamed half & half

Americano- espresso and hot (or iced) water

Café Au Lait- coffee with steamed milk (ratio half and half)

Mocha Au Lait- coffee with chocolate steamed milk (ratio half and half)

Nondairy- offer almond, coconut, or soy milk

Skinny - skim milk (try to stray from the word "non-fat" not appetizing). We do not automatically put sugar-free syrup; ask the customer if they would also like sugar-free.

2% Milk- mix one part whole milk to one part skim. No need to go too far in to detail with customer.

Explain what you are doing if asked

Flat- no foam, less air steamed through milk. Hold back any foam when pouring over espresso.

Frozen- a delicious milk and vanilla base, combined with the flavor of choice and espresso (blended, frappe, frappuccino)

Iced- any specialty drink made with our "Iced Recipe"

Extra sweet- add half as much flavor as regular recipe EXAMPLE: normally 5 pumps, extra sweet = 7 ½ pumps. Unless otherwise requested by customer

Shot in the dark/Red eye- regular coffee with espresso shots added (ask how many shots)

Dirty Chai- regular chai recipe with shots of espresso added (ask customer how many shots they would like – typically 1 or 2)

Undertow- 2oz of cold half & half with 1 pump flavor (typically vanilla) stirred. Layer 1 shot of hot espresso on top of half & half by gently pouring espresso down the back of a spoon. Do not mix espresso and half & half

Specialty Flavors

Hopscotch: our signature latte! Butterscotch and hazelnut

Mexican Mocha: a unique blend of chocolate with touches of nutmeg and cinnamon.

Caramel Macchiato: a vanilla latte with caramel sauce in a cross-hatch on top.

Wake Up Avalanche: the best way to wake up! 6 shots of espresso, white chocolate and caramel flavors accented by breve to give it its awesome unique flavor

Vanilla Thunder: Vanilla-Peanut butter Latte

Almond Joy: Mocha with almond and coconut flavor

Snickers: Mocha with peanut butter and caramel flavor

Samoa: Mocha with coconut and caramel flavor

Butterfinger: Mocha with butterscotch and peanut butter

Starburst Red Bull: Choice of flavor (i.e. cherry, strawberry, orange) w/almond & white chocolate

OUR COFFEE

The Details

The Facts

Locally Roasted at:	Spanish Peaks Coffee
Certified:	USDA Organic
Origins:	Central Mexico, Honduras & Guatemala
Type (Genus Species):	Arabica
Blend:	Medium & Dark roast - blended after roasting

The Instructions

1. Ensure that coffee urn is completely empty and lid cap removed
2. Place coffee urn under coffee brewer
3. Place coffee filter in brew basket. Ensure that filter is tucked under wire as to avoid grinds getting outside of the filter
4. Place measuring cup under grinder and press button to grind whole coffee beans.
5. Press the button once (1) for a half batch
6. Press the button twice (2) for a full batch
7. Empty grinds from measuring cup into filtered brew basket
8. Secure brew basket in coffee brewer
9. Hold brew button until you hear a click and that is the only button illuminated
10. Hold the full batch button for a full batch
11. Hold the half batch button for a half batch
12. When brewing is completed, all lights return, and drip stops, place cap on coffee urn lid.
13. Dispose of coffee grounds and rinse the brew basket in the sink. Ensure that all coffee grounds are removed from brew basket
14. Return empty brew basket back to coffee brewer

The Important Notes

- It takes approximately 9 minutes to brew a full batch of coffee. Keep this in mind when monitoring the coffee urn currently in use
- Coffee in urn should always be above 155°. This means that coffee needs to be tempered regularly. Coffee should not remain in use after four hours
- If after 12:00 PM (noon), coffee should be brewed as a half batch to reduce waste

HOT ESPRESSO DRINKS

The Basics

Americano

Best Practices:

- Americanos are extremely hot and must be double cupped
- Always ask if they need cream or sugar, if adding anything to the americano you must stir the drink
- Sugar First, cream last

Recipes:

Cup Size	12oz	16oz	20oz	24oz
Espresso	2 shots	2 shots	4 shots	4 shots

*Top with hot water

*Tip: All hot espresso drinks use the same number of espresso shots

Latte/Breve

Best Practices:

- Your steam wand will temp the milk for you, however it should be ~152°
- If extra hot: temp between 160°-170° **Always** - use a thermometer and double-cup. Do not steam above 170° this will burn the milk

Recipes:

Cup Size	12oz	16oz	20oz	24oz
Espresso	2 shots	2 shots	4 shots	4 shots

*Top with steamed milk or half & half

Cappuccino

Best Practices:

- Add air to milk while steaming to create the foam
- Foam should be mixed throughout the drink. **Poured, not dolloped**
- Cappuccinos can vary between wet or dry. The wetter the capp, the more milk to foam ratio. The drier the capp, the more foam to milk ratio. Ask the customer which they prefer

Recipes:

Cup Size	12oz	16oz	20oz	24oz
Espresso	2 shots	2 shots	4 shots	4 shots

*Top with steamed milk and foam

Just Above Basic

Single-flavored Lattes/Breves

Best Practices:

- Flavor is put in cup first
- No need to stir in syrup if step above is followed. Unless it is white chocolate
 - Due to the thickness of syrup, always stir white chocolate

Recipes:

Cup Size	8oz (Kids)	12oz	16oz	20oz	24oz
Espresso	1 shot decaf	2 shots	2 shots	4 shots	4 shots
Syrup	1 ½ pump	2 pumps	3 pumps	4 pumps	5 pumps

*Top with milk

Mocha

Best Practices:

- Chocolate powder is **always** added after the espresso is in the cup, this ensures the chocolate completely dissolves and doesn't cake on the bottom
- Whisk twice, to ensure smooth consistency. Once after powder is added to the espresso. Again when the cup is filled half way with milk

Recipes:

Cup Size	8oz (Kids)	12oz	16oz	20oz	24oz
Espresso	1 shot decaf	2 shots	2 shots	4 shots	4 shots
Chocolate	1 ½ scoops	2 scoops	2 ½ scoops	3 scoops	3 ½ scoops

* Top with milk

Becoming a Specialty

Single-flavored Mocha

Best Practices:

- Syrup is added to cup before espresso (just as a flavored latte)
- Chocolate powder is added after espresso (same as above), and again, whisked twice

Recipes:

Cup Size	8oz (Kids)	12oz	16oz	20oz	24oz
Espresso	1 shot decaf	2 shots	2 shots	4 shots	4 shots
Chocolate	1 ½ scoops	2 scoops	2 ½ scoops	3 scoops	3 ½ scoops
Syrup	½ pump	1 pump	2 pumps	3 pumps	4 pumps

*Top with milk

*Tip: Syrup amount is the single-flavor latte recipe minus 1

Double-flavored Latte/Breve

Any latte or breve with two syrup flavors
Our signature latte is the 'Hopscotch'. If someone doesn't know what to get, this is the first thing to suggest!

Best Practices:

- Syrup is again, always added before espresso

Recipes:

Cup Size	8oz (Kids)	12oz	16oz	20oz	24oz
Espresso	1 shot decaf	2 shots	2 shots	4 shots	4 shots
Syrup	1 pump each	1 ½ pumps each	2 pumps each	3 pumps each	3½ pumps each

*Top with milk

Double-flavored Mocha

Any mocha with two syrup flavors

You would use this recipe for a Snickers, Samoa, or Almond Joy

Best Practices:

- Syrup is added to cup before espresso (just as a flavored latte)
- Chocolate powder is added after espresso (same as single-flavor), and again, whisked twice

Recipes:

Cup Size	8oz (Kids)	12oz	16oz	20oz	24oz
Espresso	1 shot decaf	2 shots	2 shots	4 shots	4 shots
Chocolate	1 ½ scoops	2 scoops	2 ½ scoops	3 scoops	3 ½ scoops
Syrup	½ pump each	½ pump each	1 pumps each	1 ½ pumps each	2 pumps each

*Top with milk

*Tip: Use Single-flavor mocha recipe and divide syrup amount in 2

Wake Up Avalanche

Looking to wake up? This is the drink! This special drink has a special recipe

Best Practices:

- Always made as a breve and poured in a 24oz cup
- Remember – stir the white chocolate!

Recipe:

Cup Size	24oz
Espresso	6 shots
Syrup	3 pumps caramel
Syrup	3 pumps white chocolate

ICED ESPRESSO DRINKS

The Basics

Iced Americano

Best Practices:

- Iced americanos are made in the 'iced' measuring cup, not in the drink cup
- We pull hot shots, add in any sugars/cream, stir and then top off to the appropriate line with cold water
- If flavored, add syrup first and cream last if desired

Recipes:

Cup Size	16oz (Small)	20oz (Medium)	24oz (Large)
Espresso	2 shots	3 shots	3 shots
Syrups (If applicable)	1 pump	2 pumps	3 pumps
Water	Fill to 10oz	Fill to 12oz	Fill to 16oz

*Fill with cold water

*Tip: Syrup amount is the single flavor iced latte amount minus 1

Iced Latte / Breve

Best Practices:

- Iced lattes are made in the 'iced' measuring cup, not in the drink cup
- Always pull hot shots first, add milk up to the fill line listed below

Recipes:

Cup Size	16oz (Small)	20oz (Medium)	24oz (Large)
Espresso	2 shots	2 shots	3 shots
Fill Line	Fill to 10oz	Fill to 12oz	Fill to 16oz

*Fill with cold milk or half & half

*Tip: An iced latte is similar to the hot latte, in a size-up cup

Just Above Basic

Single-flavored Iced Latte / Breve

Best Practices:

- Follow above practices
- Flavor is placed in measuring cup before hot shots

Recipes:

Cup Size	8oz (Kids)	16oz (Small)	20oz (Medium)	24oz (Large)
Espresso	1 shot decaf	2 shots	2 shots	3 shots
Syrup	1 ½ pumps	2 pumps	3 pumps	4 pumps
Fill Line	Fill to 8oz	Fill to 10oz	Fill to 12oz	Fill to 16oz

*Fill with cold milk or half & half

*Tip: An iced latte is similar to the hot latte, in a size-up cup

Iced Mocha

Best Practices:

- Again, iced mochas are made in the 'iced' measuring cup, not in the drink cup
- Hot shots must **always** be pulls before placing chocolate in measuring cup
- Whisk twice, to ensure smooth consistency. Once after powder is added to the espresso.
- Again when measuring cup is at desired fill line with milk

Recipes:

Cup Size	8oz (Kids)	16oz (Small)	20oz (Medium)	24oz (Large)
Espresso	1 shot decaf	2 shots	2 shots	3 shots
Chocolate	1 ½ scoops	2 scoops	2 ½ scoops	3 scoops
Fill Line	Fill to 8oz	Fill to 10oz	Fill to 12oz	Fill to 16oz

*Fill with cold milk

*Tip: An iced mocha is similar to the hot mocha recipe, just in a size-up cup

Becoming a Specialty

Single-flavored Iced Mocha

Best Practices:

- Follow above practices
- Syrup is added to measure cup before espresso (just as a flavored latte)

Recipes:

Cup Size	8oz (Kids)	16oz (Small)	20oz (Medium)	24oz (Large)
Espresso	1 shot decaf	2 shots	2 shots	3 shots
Chocolate	1 ½ scoops	2 scoops	2 ½ scoops	3 scoops
Syrup	½ pump	1 pump	2 pumps	3 pumps
Fill Line	Fill to 8oz	Fill to 10oz	Fill to 12oz	Fill to 16oz

*Fill with cold milk

*Tip: An iced mocha is similar to the hot mocha recipe, just in a size-up cup

Double-flavored Iced Latte / Breve

Any latte or breve with two syrup flavors

Best Practices:

- Syrup is again, always added before espresso, followed by milk

Recipes:

Cup Size	8oz (Kids)	16oz (Small)	20oz (Medium)	24oz (Large)
Espresso	1 shot decaf	2 shots	2 shots	3 shots
Syrup	1 pump each	1 ½ pumps each	2 pumps each	3 pumps each
Fill Line	Fill to 8oz	Fill to 10oz	Fill to 12oz	Fill to 16oz

*Fill with cold milk or half & half

*Tip: An iced latte is similar to the hot latte, in a size-up cup

Double-flavored Iced Mocha

Best Practices:

- Remember an iced Mocha is the hot mocha recipe in a size up cup
- A large will only have 3 shots

Recipes:

Cup Size	8oz (Kids)	16oz (Small)	20oz (Medium)	24oz (Large)
Espresso	1 shot decaf	2 shots	2 shots	3 shots
Chocolate	1 ½ scoops	2 scoops	2 ½ scoops	3 scoops
Syrup	½ pump each	½ pump each	1 pump each	1 ½ pump each
Fill Line	Fill to 8oz	Fill to 10oz	Fill to 12oz	Fill to 16oz

*Fill with cold milk

Wake Up Avalanche

Looking to wake up? This is the drink! This special drink has a special recipe

Best Practices:

- Iced Avalanches are made with cold espresso instead of hot shots, this ensures that the drink stays cool
- **Always** made as a breve and poured in a 24oz cup
- Remember – stir the white chocolate!

Recipe:

Cup Size	24oz
Espresso	14 pumps
Syrup	3 pumps caramel
Syrup	3 pumps white chocolate
Fill Line	Fill to 16oz

FROZEN ESPRESSO DRINKS

The Basics

Best Practices:

- Always default to the freeze mix unless the customer specifies otherwise (i.e. skim milk, dairy-free, or sugar-free)
- We only use cold shots that are pumped from prepared chilled bottles
- You must get your cold shots, syrups and chocolate mixed **before** adding the freeze mix
- Add ingredients to measuring cup (mixed) and add freeze mix to the ounce line that correlates to the cup size (16oz drink = fill to 16oz line)

*Tip: All recipes follow hot latte and mocha recipes

Just Above Basic

Single-flavored Frozen Lattes

Best Practices:

- See above

Recipes:

Cup Size	8oz (Kids)	16oz	20oz	24oz
Espresso	2 pumps decaf	6 pumps	8 pumps	10 pumps
Syrup	1 ½ pumps	3 pumps	4 pumps	5 pumps

*Top with freeze mix

Frozen Mocha

Best Practices:

- See above
- Whisk chocolate thoroughly to prevent any gritty texture

Recipes:

Cup Size	8oz (Kids)	16oz	20oz	24oz
Espresso	2 pumps decaf	6 pumps	8 pumps	10 pumps
Chocolate	1 ½ scoops	2 ½ scoops	3 scoops	3 ½ scoops

* Top with freeze mix

Becoming a Specialty

Single-flavored Frozen Mocha

Best Practices:

- See above
- Whisk chocolate thoroughly to prevent any gritty texture

Recipes:

Cup Size	8oz (Kids)	16oz	20oz	24oz
Espresso	2 pumps decaf	6 pumps	8 pumps	10 pumps
Chocolate	1 ½ scoops	2 ½ scoops	3 scoops	3 ½ scoops
Syrup	½ pump each	2 pumps	3 pumps	4 pumps

*Top with freeze mix

Double-flavored Frozen Latte

Best Practices:

- See above

Recipes:

Cup Size	8oz (Kids)	16oz	20oz	24oz
Espresso	2 pumps decaf	6 pumps	8 pumps	10 pumps
Syrup	1 pump each	2 pumps each	3 pumps each	3½ pumps each

*Top with freeze mix

Double-flavored Mocha

Best Practices:

- Syrup is added to cup before espresso (just as a flavored latte)
- Chocolate powder is added after espresso (same as single-flavor), and again, whisked twice

Recipes:

Cup Size	8oz (Kids)	16oz	20oz	24oz
Espresso	2 pumps decaf	6 pumps	8 pumps	10 pumps
Chocolate	1 ½ scoops	2 ½ scoops	3 scoops	3 ½ scoops
Syrup	½ pump each	1 pumps each	1 ½ pumps each	2 pumps each

*Top with freeze mix

Wake Up Avalanche

Best Practices:

- Follow above procedures

Recipe:

Cup Size	24oz
Espresso	14 pumps
Syrup	3 pumps caramel
Syrup	3 pumps white chocolate

*Top with freeze mix

Not a Typical Frozen

Because our freeze mix is dairy based and contains sugar, you want to use the following recipes if skim milk, dairy-free, or sugar-free has been requested.

Hand Blended Latte

Best Practices:

- Always use measuring cup
- Put syrup and espresso pumps in measuring cup **before** milk
- Use full cup of ice for drink size being made

Recipes:

Cup Size	8oz (Kids)	16oz	20oz	24oz
Espresso	2 pumps decaf	6 pumps	8 pumps	10 pumps
Syrup	2 pumps	4 pumps	5 pumps	6 pumps
Fill Line	Fill to 5oz	Fill to 8oz	Fill to 10oz	Fill to 12oz

*Blend on setting '3'

Hand Blended Mocha

Best Practices:

- Measure liquid in measuring cup, such as above, chocolate powder should be placed directly into blender
- Use full cup of ice for drink size being made

Recipes:

Cup Size	8oz (Kids)	16oz	20oz	24oz
Espresso	2 pumps	6 pumps	8 pumps	10 pumps
Chocolate	1 1/2 scoops	2 1/2 scoops	3 scoops	3 1/2 scoops
Syrup	1 pump	3 pumps	4 pumps	5 pumps
Fill Line	Fill to 5oz	Fill to 8oz	Fill to 10oz	Fill to 12oz

*Blend on setting '3'

TEA DRINKS

The Basics

Hot Tea

Our hot tea is made with *Two Leaves and a Bud* brand organic and CO local loose leaf tea sachets. We provide Earl Grey, Peppermint (herbal), Green, Better Rest Blend (herbal), Better Morning Blend (herbal), African Sunset Rooibos (herbal), and ~~Orchard Berry Apple (herbal)~~ will be discontinued by manufacturer.

Best Practices:

- **Always** double-cup, placing the tag of the tea bag between the cups for easy access
- Tea bag(s) and any sweeteners first, then fill with hot water from dispenser.

Recipe:

Cup Size	12oz	16oz	20oz	24oz
Tea	1 bag	1 bag	2 bags	2 bags

London Fog

Best Practices:

- Follow tea bag procedure as above
- $\frac{1}{2}$ hot water, $\frac{1}{2}$ steamed soy, vanilla flavor

Recipe:

Cup Size	12oz	16oz	20oz	24oz
Tea	1 bag	1 bag	1 bag	1 bag
Syrup	1 pump	2 pumps	3 pumps	4 pumps

The Tea Lattes

Hot Chai and Matcha Green Tea

Best Practices:

- **Always** add 1oz of hot water in cup before chai or matcha powder, this ensures the powder completely dissolves and doesn't cake on the bottom
- If there is flavor, add before chai or matcha powder
- Whisk twice to ensure smooth consistency. Once after powder is added to water, and again after milk is poured to fill half the cup
- Dirty Chai – shots of espresso added. Ask customer how many they would like (Typically 1 – 2 shots).

Recipe:

Cup Size	8oz (Kids)	12oz	16oz	20oz	24oz
Chai or Matcha	2 scoops	3 scoops	4 scoops	5 scoops	6 scoops
Syrup (if applicable)	$\frac{1}{2}$ pump	1 pump	2 pumps	3 pumps	4 pumps

*Top with milk

*Tip: syrup flavor is latte recipe minus 1

Iced Chai and Matcha Green Tea

Best Practices:

- Follow procedures as above
- Use 'iced measuring' cup, do not make directly in the cup

Recipe:

Cup Size	8oz (Kids)	16oz	20oz	24oz
Chai or Matcha	2 scoops	3 scoops	4 scoops	5 scoops
Syrup (if applicable)	½ pump	1 pump	2 pumps	3 pumps
Fill Line	Fill to 8oz	Fill to 10oz	Fill to 12oz	Fill to 16oz

*Fill with cold milk or half & half

Frozen Chai and Matcha Green Tea

Best Practices:

- Always add 1oz of hot water in cup before chai or matcha powder, this ensures the powder completely dissolves and doesn't cake on the bottom
- If there is flavor, add before chai or matcha powder
- Whisk twice to ensure smooth consistency. Once after powder is added to water, and after freeze mix is added to proper line

Recipe:

Cup Size	8oz (Kids)	16oz	20oz	24oz
Chai or Matcha	2 scoops	4 scoops	5 scoops	6 scoops
Syrup (if applicable)	1 pump	2 pumps	3 pumps	4 pumps

*Fill with freeze mix

*Tip: pumps are the same as a single-flavored mocha

Iced Tea / Lemonade (and Juice)

We carry Black ~~and Pomegranate~~ Green Tea by Third St brand. This brand is also organic and CO local.

Best Practices:

- Always use a 'smoothie' measuring cup
- Syrup first (if applicable), then concentrate, water last

Recipe:

Cup Size	8oz (Kids)	16oz	20oz	24oz
Concentrate	1oz	2oz	3oz	4oz
Syrup (if applicable)	1 pump	2 pumps	3 pumps	4 pumps
Fill Line	Fill to 8oz	Fill to 10oz	Fill to 12oz	Fill to 16oz

*Top with water

Frozen Tea / Lemonade

Best Practices:

- Always use a 'smoothie' measuring cup
- Syrup first (if applicable), then concentrate, water last
- Use full cup of ice for drink size being made

Recipe:

Cup Size	8oz (Kids)	16oz	20oz	24oz
Concentrate	3oz	4oz	5oz	6oz
Syrup (if applicable)	2 pumps	3 pumps	4 pumps	5 pumps
Fill Line	Fill to 5oz	Fill to 8oz	Fill to 10oz	Fill to 12oz

*Top with water

*Blend on 'Start/Stop' for 20 seconds

OTHER DRINKS

The Basics

Kangaroo Cocoa

Best Practices:

- Add 1oz hot water to cup, add scoops of chocolate and whisk thoroughly
- Chocolate powder is **always** added after water is in the cup, this ensures the chocolate completely dissolves and doesn't cake on the bottom
- Whisk twice, to ensure smooth consistency. Once after powder is added to the espresso. Again when the cup is filled half way with milk
- **For Kids: always** prepare hot chocolate in the 'iced measuring' cup
 - **Always** temp kids drinks between 125° - 130° **Never** any hotter

Recipes:

Cup Size	8oz (Kids)	12oz	16oz	20oz	24 oz
Chocolate	1 ½ scoops	2 scoops	2 ½ scoops	3 scoops	3 ½ scoops

*Top with milk

*Tip: Chocolate scoops are the same as mocha recipe

Steamers

Best Practices:

- Add syrup to cup first
- Stir when cup is filled half way with milk
- **For Kids: always** prepare hot chocolate in the 'iced measuring' cup
 - **Always** temp kids drinks between 125° - 130° **Never** any hotter
 - **Tip:** stop the thermometer at approx. 117° because the milk temp will continue to rise after steaming has stopped

Cup Size	8oz (Kids)	12oz	16oz	20oz	24oz
Syrup	1 ½ pumps	2 pumps	3 pumps	4 pumps	5 pumps

*Top with milk

*Tip: syrup pumps are the same as a single-flavor latte

SMOOTHIES

We use Dr. Smoothie Organic 100% fruit concentrate. All concentrates have multiple fruits used to create their unique flavor. We pair the Dr. Smoothie mix with water to allow us to keep it 100% organic. We offer Strawberry, Berry Blend, Mango, Peach, and Pineapple.

The Basics

Best practices

- Use 'smoothie' measuring cup
- Pour water before concentrate. This helps the concentrate not stick to the cup, so we don't lose flavor
- After preparing mix, prop measuring cup into blender and get ice
- Use full cup of ice for drink size being made
- **For Kids: always** blend an extra 10 sec on 'start/stop' after blending on setting '2'

Recipes:

Cup Size	8oz (Kids)	16oz	20oz	24oz
Water	2 ½ oz	3oz	4oz	5oz
Smoothie	2 ½ oz	4oz	6oz	7oz

*Tip: There is more concentrate than water. Kids are exception

*Blend on setting '2'

If smoothie is already premixed in container

- Use 'smoothie' measuring cup

Recipes:

Cup Size	8oz (Kids)	16oz	20oz	24oz
Premix	5oz	8oz	10oz	12oz

*Tip: Concentrate is half the size of the cup. Kids are exception

*Blend on setting '2'

Just Above Basic

Protein

We use Dr. Smoothie vanilla whey protein

Recipe

- All drink sizes get 1 full scoop
- Protein makes drink expand, so it should be poured in the next size cup

ROOFRESHERS

We use Dr. Smoothie Refresher concentrate to create our Roofreshers. Roofreshers are a fruit based beverage that is lightly caffeinated with green coffee extract; perfect for a refreshing afternoon pick-me-up! We offer Strawberry Acai, Wildberry Hibiscus, Watermelon Cucumber Mint, and Blood Orange Coconut Ginger

The Basics

Iced

Best practices

- Use 'smoothie' measuring cup

Recipes:

Cup Size	8oz (Kids)	16oz	20oz	24oz
Roofresher	4oz	5oz	6oz	8oz
Fill Line	Fill to 8oz	Fill to 10oz	Fill to 12oz	Fill to 16oz

*Top with water

*Tip: The recipe is 50% concentrate 50% water

Just Above Basic

Iced w. Lemonade/Tea

We offer the option to add Lemonade or Tea to the Roofreshers (for a small up-charge) to add a unique flavor.

Best practices

- Use 'smoothie' measuring cup
- Pour lemonade/tea concentrate first, then Roofresher concentrate, then water

Recipes:

Cup Size	8oz (Kids)	16oz	20oz	24oz
Concentrate	1oz	2oz	3oz	4oz
Roofresher Line	Fill to 4oz	Fill to 5oz	Fill to 6oz	Fill to 8oz
Fill Line	Fill to 8oz	Fill to 10oz	Fill to 12oz	Fill to 16oz

*Top with water

*Tip: Use Tea/Lemonade Recipe for concentrate amount. Fill the Roofresher concentrate to half of the total liquid amount. Fill the rest of the liquid amount with water

Becoming a Specialty

Frozen

Best Practices:

- Always use a 'smoothie' measuring cup
- Use full cup of ice for drink size being made

Recipes:

Cup Size	8oz (Kids)	16oz	20oz	24oz
Roofresher	5 2 ¹ / ₂ oz	8 4 ¹ / ₂ oz	10 5 ¹ / ₂ oz	12 6 ¹ / ₂ oz

*Do not add water

*Blend on 'Start/Stop' for 20 seconds

Frozen w. Lemonade/Tea

Best Practices:

- Always use a 'smoothie' measuring cup
- Use full cup of ice for drink size being made

Recipes:

Cup Size	8oz (Kids)	16oz	20oz	24oz
Roofresher	2 ¹ / ₂ oz	4oz	5oz	6oz
Concentrate	2 ¹ / ₂ oz	4oz	5oz	6oz

*Do not add water

*Tip: Use Frozen Lemonade/Tea Recipe. Replace water with Roofresher

*Blend on 'Start/Stop' for 20 seconds

RED BULLS

The Basics

Iced Red Bull

Best Practices:

- Syrup should be directly into cup
- Prop Red Bull on cup while getting ice
- Stir flavor into Red Bull before pouring ice

Recipes:

Cup Size	16oz	24oz
Red Bull	1 can	2 cans
Syrup	4 pumps	8 pumps

*Top with ice

Frozen Red Bull

Best Practices:

- Pour Red Bull and syrup directly into blender
- Use full cup of ice for drink size being made

Recipes:

Cup Size	20oz	24oz
Red Bull	¾ can of Red Bull	1 can of Red Bull
Syrup	6 pumps syrup	8 pumps syrup

*Blend on 'Start/Stop' for 20 seconds

Hot Red Bull

Best Practices:

- Put syrup directly into cup. Putting syrup in pitcher while steaming will "cook" away flavor
- Whisk constantly Red Bull while steaming so it doesn't burn
- Steam to 145°
- Must steam flat, do not add air

Cup Size	12oz	24oz
Red Bull	1 can red bull	2 cans red bull
Syrup	3 pumps syrup	6 pumps syrup

Just Above Basic

Iced Red Bull

Best Practices:

- This recipe is for is you are using concentrate.
 - For example, pineapple Red Bull or lemonade Red Bull
- Always use a 'smoothie' measuring cup
- Measure concentrate and then pour Red Bull on top. Stir, then add to cup

Recipes:

Cup Size	16oz	24oz
Red Bull	1 can	2 cans
Concentrate	1 ½ oz	3oz

*Top with ice

Frozen Red Bull

Best Practices:

- This recipe is for is you are using concentrate.
 - For example, pineapple Red Bull or lemonade Red Bull
- Always use a 'smoothie' measuring cup
- Measure concentrate and then pour Red Bull on top. Stir, then add to blender
- Use full cup of ice for drink size being made

Recipes:

Cup Size	20oz	24oz
Red Bull	¾ can of Red Bull	1 can of Red Bull
Concentrate	2 ½ oz	3oz

*Blend on 'Start/Stop' for 20 seconds

Becoming a Specialty

Iced Red Bull

Best Practices:

- This recipe is for is you are using concentrate and a syrup
 - For example, coconut and pineapple Red Bull or cherry lemonade Red Bull
- Always use a 'smoothie' measuring cup
- Syrups pumps first, then measure concentrate to the ounce line. Pour Red Bull on top. Stir, then add to cup

Recipes:

Cup Size	16oz	24oz
Red Bull	1 can	2 cans
Syrup	2 pumps	4 pumps
Concentrate	1 ½ oz	3oz

*Tip: Syrup amount is half of prior Iced Red Bull recipe

Frozen Red Bull

Best Practices:

- This recipe is for is you are using concentrate and a syrup
 - For example, coconut and pineapple Red Bull or cherry lemonade Red Bull
- Always use a 'smoothie' measuring cup
- Syrups pumps first, then measure concentrate to the ounce line. Pour Red Bull on top. Stir, then add to blender
- Use full cup of ice for drink size being made

Recipes:

Cup Size	20oz	24oz
Red Bull	¾ can of Red Bull	1 can of Red Bull
Syrup	3 pumps	4 pumps
Concentrate	2 ½ oz	3oz

*Tip: Syrup amount is half of prior Frozen Red Bull recipe

*Blend on 'Start/Stop' for 20 seconds