

### FLAVOR SAUCES

Caramel  
Chocolate  
Pumpkin (seasonal)  
White Chocolate

### FRUIT SYRUPS

\* great in Italian Sodas, lemonade & sweet teas

Banana  
Cherry  
Lemon  
Lime  
Mango  
Peach  
Raspberry  
Strawberry

### CHAI SUGGESTIONS

Dirty Chai  
*chai + espresso*  
Mango Chai  
*chai + mango*  
Winter Frost Chai  
*chai + peppermint*

### FLAVOR SYRUPS

Almond  
Amaretto  
Caramel  
Caramel - SF  
Cinnamon  
Coconut  
Hazelnut  
Hazelnut - SF  
Irish Cream  
Frosted Mint  
Spiced Brown Sugar  
Toffee Nut  
Vanilla  
Vanilla - SF

### EXCLUSIVE @ THE DAILY CUP

Maw-Maw  
*Secret Espresso + Swtnd Condensed Milk + Milk*  
Paw-Paw  
*Secret Espresso + Caramel + Milk*  
Abuela  
*Secret Espresso + Sugar + Milk*  
Café Con Leche  
*Espresso + Sugar + milk*  
Colada  
*Espresso + Sugar*

### FLAVORED DRINK SUGGESTIONS

Banana Bread  
*banana + spiced brown sugar*  
Peach Melba  
*peach + raspberry + vanilla*

### CHOCOLATE DRINK SUGGESTIONS

Almond Joy  
*chocolate + almond + coconut*  
Chocolate Almond Biscotti  
*chocolate + almond*  
Chocolate Covered Cherry  
*chocolate + cherry*  
German Chocolate Cake  
*chocolate + coconut + caramel*  
Heath Bar  
*chocolate + toffee nut*  
Milky Way  
*chocolate + caramel*  
Mint Mocha  
*chocolate + frosted mint*  
Snickers  
*chocolate + caramel + toffee nut*

### WHITE CHOCOLATE DRINK SUGGESTIONS

White Chocolate Pumpkin (seasonal)  
*white chocolate + pumpkin*  
White Raspberry Mocha  
*white chocolate + raspberry*

## **DRINK DICTIONARY**

Latte	Espresso and steamed milk, <i>not sweetened in any way</i> unless you ask for syrup or sugar in it.
Cappuccino	Like a latte, only much more foam; normally half milk half foam, unless "wet" or "dry" is specified (see below). <i>This is also not sweetened</i>
Dry vs Wet	A dry cappuccino has more foam / less milk *** A wet cappuccino has more milk / less foam.
Caramel Macchiato	Basically, a caramel latte with a layer of foam, and with gooey, yummy caramel sauce drizzled on top.
Americano	Espresso diluted with hot water until it's roughly the strength of regular coffee. An Americano will usually have one more shot than a latte of the same size.
Mocha	Espresso and steamed milk mixed with chocolate and served with whipped cream on top. <i>Despite being chocolatey, these are not terribly sweet.</i>
White Mocha	Espresso and steamed milk mixed with white chocolate syrup and served with whipped cream. <i>These are a lot sweeter than regular mochas.</i>
Espresso	Just espresso.
Espresso Macchiato	Espresso dropped into a cup of milk foam, and only foam. Like a small, extremely dry cappuccino. These are ordered not by cup size, but by the number of shots.
Espresso Con Panna	Espresso in a big squirt of whipped cream. Ordered by the number of shots, rather than cup size.
Cafe Con Leche	Originally served separately, the colada is now poured into the glass of hot milk and, then, stirred. It is the traditional Cuban breakfast beverage.
Colada	Traditional Cuban-style espresso is made by adding demerara sugar to the container into which the espresso will drip, allowing the espresso to mix with the sugar as it is brewed – resulting in a smooth, sweet espresso.