

Beverage Manual



Beverage Standards

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Teavana™ Tea

Non-coffee Beverages

Beverage Standards



Shelf Life Standards

The shelf life charts below were created to help ensure health standards and Starbucks® beverage standards are met. **It is recommended to mark beverage ingredients upon opening with date stickers to identify the expiration date.**

| Product | Open Shelf Life |
|---|--|
| Coffee and Tea | |
| Brewed Coffee 2.5 oz., 5 oz., 9 oz. and 16 oz. pre-ground portion packs | 2 hours Unopened: Expiration date on package; Opened: Use immediately |
| Iced Brewed Coffee | 12 hours unrefrigerated; 12 hours refrigerated |
| Cold Brew Coffee: Hand Crafted & Keg Dispensed Chilled Inline | 7 days refrigerated 12 hours (in dispenser with separate ice chamber) |
| Teavana™/MC Iced Tea: 1 & 3 gallon brewed | 12 hours unrefrigerated |
| Prepared Beverage Components | |
| Frappuccino® Roast | 48 hours unrefrigerated |
| Prepared Starbucks® Whipped Cream | 24 hours refrigerated |
| Other Beverage Ingredients | |
| Frappuccino® Syrup Base (white CBS pumps) | 30 days |
| Lemonade | 7 days refrigerated |
| Non-Dairy Alternatives: Starbucks® Soy milk Starbucks® Almondmilk & Starbucks® Coconutmilk | 7 days opened refrigerated/36 weeks unopened 7 days opened refrigerated, pre-chill for 4 hours prior to use |
| Fontana® Syrups (white or black pumps) | 30 days unrefrigerated |
| Strawberry Juice – Frappuccino® Crème | 5 days refrigerated |
| Teavana™/MC Chai Latte | 7 days refrigerated |
| Starbucks® Matcha Powder | 7 days |
| Vanilla Bean Powder – Frappuccino® Crème | 7 days |
| Fontana™ Sauces - White Chocolate Mocha, Bittersweet, Semi-Sweet, Caramel (red pumps) | 14 days unrefrigerated |
| Fontana® Beverage Base - All Flavors (blue pumps) | 14 days unrefrigerated |
| Starbucks Refreshers® Beverage Base | 5 days refrigerated |
| Dried Berry Inclusions | 5 days |



Beverage Quality Standards

We Proudly Serve Starbucks™ recipes use proprietary Starbucks® coffees, Starbucks® non-dairy alternatives, Teavana™/MC teas, Fontana® beverage and other required ingredients (which may be modified at any time by Starbucks in its sole discretion). No other products or ingredients may be substituted.

Temperature



Beverage temperature is between 150°F and 170°F (65°C and 77°C), not including Americanos.
NOTE : Standard temperature for children's beverage is 130°F (54°C).

Full Cup



Cup is filled up to ¼ inch (6 mm) below the rim. Cup is filled up to ½ inch below rim if room is requested.

Foam



The beverage contains the correct amount of foam per the recipe. The foam is meringue-like, dense and creamy, with small or no bubbles.

Whipped Cream



The whipped cream is in a spiral pattern toward the center and ends in a peak. The whipped cream is defined, wavy and light.

Topping



The beverage contains the correct pattern of the topping per the recipe.

Milk Flavor



2% milk is standard. Milk taste is creamy, full bodied, smooth and slightly sweet.

Espresso Flavor



Espresso taste is intense, roasty with a caramel-like sweetness.



Espresso Recipe Basics*

This is for learning purposes only. Always use appropriate recipe to ensure beverages are made properly.

| Cup/Size | Short – 8 oz. | Tall – 12 oz. | Grande – 16 oz. | Venti (hot) – 20 oz. | Venti (iced) – 24 oz. |
|-----------------------------|---------------|---------------|-----------------|----------------------|-----------------------|
| Number of espresso shots | 1 | 1 | 2 | 2 | 3 |
| Number of Syrup/Sauce Pumps | 2 | 3 | 4 | 5 | 6 |

*Applies to the majority of hot espresso beverages.

Beverage Identification System

Starbucks® Beverage Calling & Cup Marking System

This system was created to provide the following benefits

- A tool for baristas to mark cups based on customer’s beverage order and ensure clarity of request and delivery of the correct beverage
- Consistent terminology when calling beverages to the barista based on following the same order each time for accuracy and customer satisfaction
- Takes away the need for barista to remember multiple beverages at one time when preparing more than one beverage

Recommendations

- Cups, including personal and “for here” cups, should be properly identified using beverage identification codes
- A black permanent marker is recommended when handwriting beverage identification codes on cup

Decaf

Shots

Syrup

Milk

Custom

Drink



Beverage Quality Basics

Starbucks Promise — Your drink should be perfect, every time. If not, let us know and we'll make it right.

Brewed coffee hold time is 2 hours. Espresso shots should be used immediately.

Espresso shot should be 15–19 seconds for Verismo and 18–23 for La San Marco. A fresh pitcher of milk should be steamed for each beverage.

Steamed milk temperature should be 150°–170° F. Child's beverage temperature should not be above 130°F.

Blended beverages should be poured into the cup within 10 seconds of blending.

Ice should be a level scoop to ensure proper texture for Frappuccino® blended beverages.

Pumps should be depressed all the way down and released all the way up to ensure proper flavor and texture

Steam wands should be wiped after every use.

Ensure non-dairy alternatives (soymilk, almondmilk, coconutmilk) are steamed in a separate labeled pitcher from other milks to avoid allergen contamination.

Starbucks® Almondmilk and Coconutmilk should be chilled 4 hours prior to use. Use dedicated sanitized cleaning towel for cleaning the steam wand after use.



Iced Coffee Brewing Instructions



Approved Starbucks® Coffee Blends



Iced Coffee Blend



Organic Serena Blend

Steps:

Yield = 4 liters (135 ounces)

1



Place 9oz portion pack of coffee into brewer basket with paper filter.

For shuttle brewer only - set brewer on "half batch."

2



Fill a heat-safe pitcher or container with two liters of ice.

3



Place heat-safe pitcher or container with ice under brew basket.

Start the brew cycle, brewing directly into the container.

4



Once brewing is complete, transfer to smaller pitchers with lids or self-serve dispensers.

Shelf Life: 12 hours at room temperature
12 hours refrigerated

See product card for more details.

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Starbucks® Cold Brew Instructions



Approved Blends:

Starbucks® Cold Brew Coffee

Please note: Starbucks® Cold Brew is the only Starbucks coffee approved for Cold Brew Coffee

Yield: Coffee + Water = Cold Brew

| | | | | |
|--------|---|-----------|---|-------------|
| 1 bag | + | 4 Liters | = | 2.75 Liters |
| 2 bags | + | 7 Liters | = | 5 Liters |
| 3 bags | + | 11 Liters | = | 7.75 Liters |
| 4 bags | + | 14 Liters | = | 10 Liters |

Steps:

1



Put filter in Toddy® and add Starbucks® Cold Brew Coffee

2



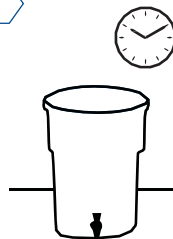
Pour 1/2 of the cold filtered water over coffee & tie up filter

3



Pour other 1/2 of the cold filtered water over filter

4



Put lid on Toddy® and let sit for 20 hours at room temperature

5



Transfer finished cold brew to 2 liter pitchers and refrigerate

Shelf Life: Brew Time = 20 Hours

Refrigerated Shelf Life = 7 days

See product card for more details.

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


Teavana™/MC 1 Gallon Double Strength Iced Tea

For Handcrafted Espresso Cafes

TEAVANA™


Teavana™/MC Iced Tea Lineup


2 Liter Pitcher Lid Color


| | | |
|-------------------------------------|---|-------|
| Teavana™/MC Iced Black Tea |  | Rust |
| Teavana™/MC Iced White Tea |  | White |
| Teavana™/MC Iced Green Tea |  | Green |
| Teavana™/MC Iced Passion Tango® Tea |  | Pink |


Steps:


Yield = 2 Liters


- 

Place 1-gallon filter pack in a clean 2 liter pitcher.
- 

Add 1 liter of hot filtered water and set timer to seep - (*white and green teas = 3 min, black and herbal teas = 5 min*)
- 

Using tongs, squeeze filter pack to remove excess brewed tea and remove filter pack from pitcher.
- 

Add 1 venti scoop of ice.
- 

Fill to 2 liter mark with cold filtered water
- 

Place appropriate lid and label pitcher with shelf life. Store unrefrigerated at cold beverage station

Shelf Life: 12 hours unrefrigerated at cold beverage bar.

Follow handcrafted iced tea recipes for beverage preparation

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Hot Beverages

Hot
Beverages



Espresso

Made with Starbucks® Espresso Roast, a dark roast blend of Latin American and Asia Pacific beans. Intense and caramelly sweet. Top with whipped cream for Espresso Con Panna or top with foamed milk for Espresso Macchiato.



foamed milk or
whipped cream if
requested



espresso

| Ingredients | Solo | Doppio |
|---|-----------|---------|
| Starbucks® Espresso Roast | 1 shot | 2 shots |
| Starbucks Whipped Cream (Espresso Con Panna) | Top shots | |
| Foamed 2% Milk (Espresso Macchiato) | Top shots | |

Preparation

Serve in a preheated ceramic mug if possible.

For "to go" orders, serve in 4 oz tasting cup or 8 oz cup.

Options

Espresso Con Panna - Top shot(s) with a dollop of whipped cream.

Espresso Macchiato - Use a spoon to "mark" the shot(s) with a dollop of foamed milk.



Caffè Americano

Espresso and hot water.



| Ingredients | 8 fl oz. | 12 fl oz. | 16 fl oz. | 20 fl oz. |
|---------------------------|----------------------|-----------|-----------|-----------|
| Starbucks® Espresso Roast | 1 shot | 2 shots | 3 shots | 4 shots |
| Hot Water | Fill to ¼" below rim | | | |

Preparation

1. Add Starbucks® Espresso shots to cup.
2. Add hot water

Options

Ask customer if they would like room for cream.



Cappuccino

Espresso in a small amount of steamed milk, with a deep layer of foam.



| Ingredients | 8 fl oz. | 12 fl oz. | 16 fl oz. | 20 fl oz. |
|---------------------------|---|-----------|-----------|-----------|
| Starbucks® Espresso Roast | 1 shot | 1 shot | 2 shots | 2 shots |
| Foamed 2% Milk | Free-pour milk to the cup rim. This creates a blend of foamed and steamed milk. | | | |

Preparation

1. Add Starbucks® Espresso shots to cup.
2. Free-pour foamed milk.

Options

Dry cappuccino has more foam and less steamed milk. Wet cappuccino has more steamed milk and less foamy milk.



Caffè Latte

Espresso in steamed milk lightly topped with foam.



| Ingredients | 8 fl oz. | 12 fl oz. | 16 fl oz. | 20 fl oz. |
|---------------------------|--------------------------|-----------|-----------|-----------|
| Starbucks® Espresso Roast | 1 shot | 1 shot | 2 shots | 2 shots |
| Steamed 2% Milk* | Fill to ¼" below rim | | | |
| Foamed 2% Milk* | Top with ¼" foamed milk. | | | |

Preparation

1. Add Starbucks® Espresso shots to cup.
2. Add steamed milk.
3. Top with foamed milk.

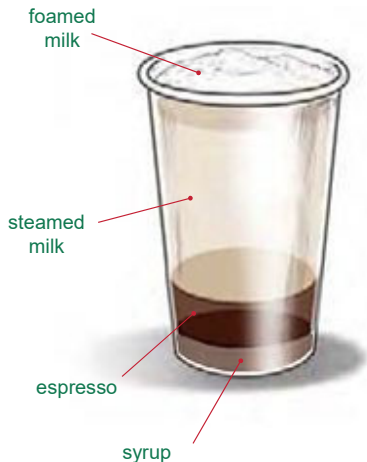
Options

* Starbucks non-dairy alternatives: Soy, Almondmilk or Coconutmilk may be substituted for 2% milk in recipe.



Caffè Latte with Fontana® Syrup

Espresso with syrup in steamed milk and lightly topped with foam.



| Ingredients | 8 fl oz. | 12 fl oz. | 16 fl oz. | 20 fl oz. |
|---------------------------|--------------------------|--------------------------|------------------------|---------------------------|
| Fontana® Syrup | 2 pumps (.5 fl. oz.) | 3 pumps (.75 fl. oz.) | 4 pumps (1 fl. oz.) | 5 pumps (1.25 fl. oz.) |
| Starbucks® Espresso Roast | 1 shot | 1 shot | 2 shots | 2 shots |
| Steamed 2% Milk* | Fill to ¼" below rim | | | |
| Foamed 2% Milk* | Top with ¼" foamed milk. | | | |

Preparation

1. Add Fontana® Syrup to cup.
2. Add Starbucks® Espresso shots to cup.
3. Add steamed milk.
4. Top with foamed milk.

Options

* Starbucks non-dairy alternatives: Soy, Almondmilk or Coconutmilk may be substituted for 2% milk in recipe.

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Caffè Mocha

Espresso with bittersweet mocha sauce and steamed milk. Topped with whipped cream.



| Ingredients | 8 fl oz. | 12 fl oz. | 16 fl oz. | 20 fl oz. |
|--------------------------------------|------------------------|--------------------------|------------------------|--------------------------|
| Fontana® Bittersweet Chocolate Sauce | 2 pumps (1 fl. oz.) | 3 pumps (1.5 fl. oz.) | 4 pumps (2 fl. oz.) | 5 pumps (2.5 fl. oz.) |
| Starbucks® Espresso Roast | 1 shot | 1 shot | 2 shots | 2 shots |
| Steamed 2% Milk | Fill to ½" below rim | | | |
| Starbucks Whipped Cream | Top with whipped cream | | | |

Preparation

1. Add Fontana® Bittersweet Chocolate Sauce to cup.
2. Add Starbucks® Espresso shots and swirl in cup.
3. Add steamed milk.
4. Top with Starbucks Whipped Cream.



Caffè Mocha with Fontana® Syrup

Espresso with syrup, bittersweet mocha sauce and steamed milk. Topped with whipped cream.



| Ingredients | 8 fl oz. | 12 fl oz. | 16 fl oz. | 20 fl oz. |
|--------------------------------------|-------------------------|--------------------------|------------------------|---------------------------|
| Fontana® Bittersweet Chocolate Sauce | 2 pumps (1 fl. oz.) | 3 pumps (1.5 fl. oz.) | 4 pumps (2 fl. oz.) | 5 pumps (2.5 fl. oz.) |
| Fontana® Syrup | 2 pumps (.5 fl. oz.) | 3 pumps (.75 fl. oz.) | 4 pumps (1 fl. oz.) | 5 pumps (1.25 fl. oz.) |
| Starbucks® Espresso Roast | 1 shot | 1 shot | 2 shots | 2 shots |
| Steamed 2% Milk* | Fill to ½" below rim | | | |
| Starbucks Whipped Cream | Top with whipped cream | | | |

Preparation

1. Add Fontana® Bittersweet Chocolate Sauce to cup.
2. Add Fontana Syrup to cup.
3. Add Starbucks® Espresso shots and swirl in cup.
4. Add steamed milk.
5. Top with Starbucks Whipped Cream.

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White Chocolate Mocha

Espresso complemented with white chocolate sauce and topped with whipped cream



| Ingredients | 8 fl oz. | 12 fl oz. | 16 fl oz. | 20 fl oz. |
|--------------------------------|------------------------|--------------------------|------------------------|--------------------------|
| Fontana® White Chocolate Sauce | 2 pumps (1 fl. oz.) | 3 pumps (1.5 fl. oz.) | 4 pumps (2 fl. oz.) | 5 pumps (2.5 fl. oz.) |
| Starbucks® Espresso Roast | 1 shot | 1 shot | 2 shots | 2 shots |
| Steamed 2% Milk* | Fill to ½" below rim | | | |
| Starbucks Whipped Cream | Top with whipped cream | | | |

Preparation

1. Add Fontana® White Chocolate Sauce to cup.
2. Add Starbucks® Espresso shots and swirl in cup.
3. Add steamed milk.
4. Top with Starbucks Whipped Cream.

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Salted Caramel Mocha

Espresso with syrup, bittersweet mocha sauce and steamed milk. Topped with whipped cream, caramel and sea salt.



| Ingredients | 8 fl oz. | 12 fl oz. | 16 fl oz. | 20 fl oz. |
|--------------------------------------|--|--------------------------|------------------------|---------------------------|
| Fontana® Bittersweet Chocolate Sauce | 2 pumps (1 fl. oz.) | 3 pumps (1.5 fl. oz.) | 4 pumps (2 fl. oz.) | 5 pumps (2.5 fl. oz.) |
| Fontana® Toffee Nut Syrup | 2 pumps (.5 fl. oz.) | 3 pumps (.75 fl. oz.) | 4 pumps (1 fl. oz.) | 5 pumps (1.25 fl. oz.) |
| Starbucks® Espresso Roast | 1 shot | 1 shot | 2 shots | 2 shots |
| Steamed 2% Milk* | Fill to ½" below rim | | | |
| Starbucks Whipped Cream | Top with whipped cream | | | |
| Fontana® Caramel Sauce | Drizzle over top of whipped cream in a spiral pattern. | | | |
| Sea Salt | Sprinkle over top of beverage | | | |

Preparation

1. Add Fontana® sauce and syrup to cup.
2. Add Starbucks® Espresso shots and swirl in cup.
3. Add steamed milk.
4. Top with Starbucks Whipped Cream.
5. Drizzle with Fontana® Caramel Sauce and sprinkle with sea salt.

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Caramel Macchiato

Steamed milk mixed with vanilla syrup, marked with espresso and topped with caramel sauce.



| Ingredients | 8 fl. oz. | 12 fl. oz. | 16 fl. oz. | 20 fl. oz. |
|---------------------------|--|-------------------------|--------------------------|------------------------|
| Fontana® Vanilla Syrup | 1 pump (.25 fl. oz.) | 2 pumps (.5 fl. oz.) | 3 pumps (.75 fl. oz.) | 4 pumps (1 fl. oz.) |
| Steamed 2% Milk | Fill cup $\frac{3}{4}$ full with steamed milk. | | | |
| Foamed 2% Milk | Top with foam to $\frac{1}{2}$ " below the rim of the cup to allow for espresso shot(s). | | | |
| Starbucks® Espresso Roast | 1 shot | 1 shot | 2 shots | 2 shots |
| Fontana® Caramel Sauce | Top with caramel sauce in a design. | | | |

Preparation

1. Add Fontana® Vanilla Syrup to cup
2. Add steamed milk.
3. Add foamed milk.
4. Pour espresso shots the in center of milk.
5. Top with Fontana® Caramel Sauce in a crosshatch design.

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Cinnamon Dolce Latte

Espresso with Cinnamon Dolce syrup in steamed milk. Topped with whipped cream and Cinnamon Dolce sprinkles.



| Ingredients | 8 fl oz. | 12 fl oz. | 16 fl oz. | 20 fl oz. |
|-----------------------------------|-------------------------|--------------------------|------------------------|---------------------------|
| Fontana® Cinnamon Dolce Syrup | 2 pumps (.5 fl. oz.) | 3 pumps (.75 fl. oz.) | 4 pumps (1 fl. oz.) | 5 pumps (1.25 fl. oz.) |
| Starbucks® Espresso Roast | 1 shot | 1 shot | 2 shots | 2 shots |
| Steamed 2% Milk | Fill to ½" below rim | | | |
| Starbucks Whipped Cream | Top with whipped cream | | | |
| Starbucks® Cinnamon Dolce Topping | Sprinkle | | | |

Preparation

1. Add Fontana® Syrup to cup.
2. Add Starbucks® Espresso shots to cup.
3. Add steamed milk.
4. Top with whipped cream and cinnamon.



Coconutmilk Vanilla Latte

Espresso with vanilla syrup in steamed coconutmilk and lightly topped with foam.



| Ingredients | 8 fl. oz. | 12 fl. oz. | 16 fl. oz. | 20 fl. oz. |
|--------------------------------|-------------------------|--------------------------|------------------------|---------------------------|
| Fontana® Vanilla Syrup | 2 pumps (.5 fl. oz.) | 3 pumps (.75 fl. oz.) | 4 pumps (1 fl. oz.) | 5 pumps (1.25 fl. oz.) |
| Starbucks® Espresso Roast | 1 shot | 1 shot | 2 shots | 2 shots |
| Steamed Starbucks® Coconutmilk | Fill to ¼" below rim | | | |
| Foamed Starbucks® Coconutmilk | Top with ¼" foam. | | | |

Preparation

1. Add Fontana® Vanilla Syrup to cup.
2. Add Starbucks® Espresso shots and swirl in cup.
3. Add steamed Starbucks® Coconutmilk.
4. Top with foamed Starbucks® Coconutmilk

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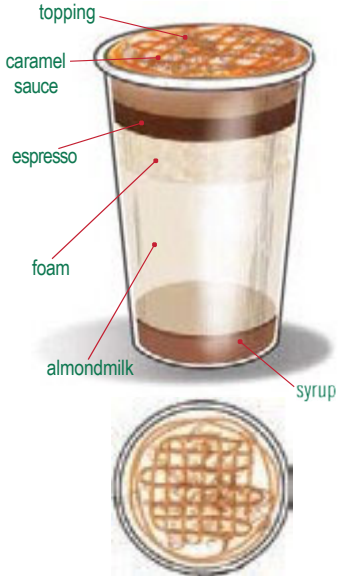
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Cinnamon Almondmilk Macchiato

Steamed Starbucks® Almondmilk with Cinnamon Dolce syrup, marked with espresso and finished with caramel sauce and Cinnamon Dolce topping.



| Ingredients | 12 fl oz. | 16 fl oz. | 20 fl oz. |
|---------------------------------|--|--------------------------|------------------------|
| ★ Fontana® Cinnamon Dolce Syrup | 2 pumps (.5 fl. oz.) | 3 pumps (.75 fl. oz.) | 4 pumps (1 fl. oz.) |
| Starbucks® Almondmilk | Fill cup $\frac{3}{4}$ full with steamed almondmilk. | | |
| Foamed Starbucks® Almondmilk | Top with foam to $\frac{1}{2}$ " below the rim of the cup to allow for espresso shot(s). | | |
| Starbucks® Espresso Roast | 1 shot | 2 shots | 2 shots |
| Fontana® Caramel Sauce | Top with caramel sauce in a crosshatch double-circle design. | | |
| Starbucks® Cinnamon Dolce | Sprinkle over top of beverage | | |

Preparation

1. Add Fontana® Cinnamon Dolce Syrup to cup
2. Add steamed Starbucks® Almondmilk.
3. Add foamed Starbucks® Almondmilk.
4. Pour espresso shots the in center of Starbucks® Almondmilk.
5. Top with Fontana® Caramel Sauce in a crosshatch double-circle design.
6. Sprinkle with Starbucks® Cinnamon Dolce topping.

★ NOTE: This is a non-standard build.

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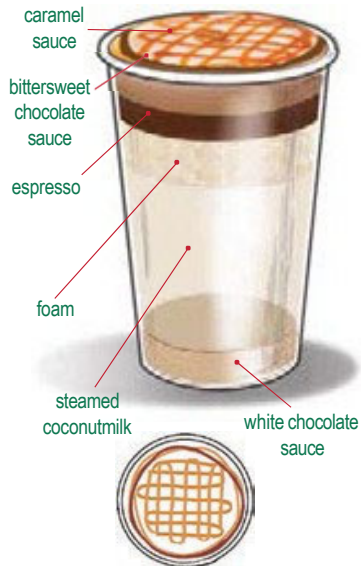
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Coconutmilk Mocha Macchiato

Steamed Starbucks® Almondmilk with Cinnamon Dolce syrup, marked with espresso and finished with caramel sauce and Cinnamon Dolce topping.



| Ingredients | 12 fl oz. | 16 fl oz. | 20 fl oz. |
|--|--|------------------------|------------------------|
| ★ Fontana® White Chocolate Sauce | 1 pump (.5 fl. oz.) | 1 pump (.5 fl. oz.) | 2 pumps (1 fl. oz.) |
| Steamed Starbucks® Coconutmilk | Fill cup $\frac{3}{4}$ full with steamed coconutmilk. | | |
| Foamed Starbucks® Coconutmilk | Top with foam to $\frac{1}{2}$ " below the rim of the cup to allow for espresso shot(s). | | |
| Starbucks® Espresso Roast | 1 shot | 2 shots | 2 shots |
| Fontana® Caramel & Bittersweet Chocolate Sauce | Top with Caramel sauce, creating the crosshatch double-circle design and Bittersweet Chocolate sauce in a single circle. | | |

Preparation

1. Add Fontana® White Chocolate Sauce to cup.
2. Add steamed Starbucks® coconutmilk.
3. Add foamed Starbucks® coconutmilk.
4. Pour espresso shots in center of Starbucks® coconutmilk.
5. Top with Fontana® Caramel sauce, creating the crosshatch double-circle design and Fontana® Bittersweet Chocolate sauce in a single circle, overlapping the Caramel double-circle design.

★ NOTE: This is a non-standard build.

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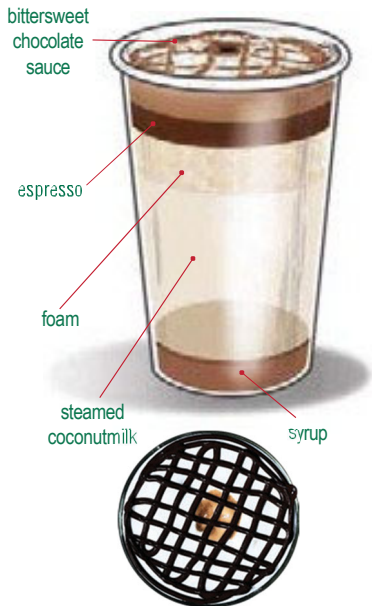
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Hazelnut Mocha Coconutmilk Macchiato

Steamed Starbucks® Coconutmilk with hazelnut syrup, marked with espresso and finished with bittersweet mocha sauce.



| Ingredients | 8 fl oz. | 12 fl oz. | 16 fl oz. | 20 fl oz. |
|--------------------------------------|--|-------------------------|--------------------------|------------------------|
| Fontana® Hazelnut Syrup | 1 pumps (.25 fl. oz.) | 2 pumps (.5 fl. oz.) | 3 pumps (.75 fl. oz.) | 4 pumps (1 fl. oz.) |
| Steamed Starbucks® Coconutmilk | Fill cup $\frac{3}{4}$ full with steamed coconutmilk. | | | |
| Foamed Starbucks® Coconutmilk | Top with foam to $\frac{1}{2}$ " below the rim of the cup to allow for espresso shot(s). | | | |
| Starbucks® Espresso Roast | 1 shot | 1 shot | 2 shots | 2 shots |
| Fontana® Bittersweet Chocolate Sauce | Top with Fontana® Bittersweet Sauce Drizzle, creating the crosshatch and double-circle design. | | | |

Preparation

1. Add Fontana® Hazelnut Sauce to cup.
2. Add steamed Starbucks® coconutmilk.
3. Add foamed Starbucks® coconutmilk.
4. Pour espresso shots in center of Starbucks® coconutmilk.
5. Top with Fontana® Bittersweet Sauce in a crosshatch, double-circle pattern

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Cold Beverages



Iced Coffee

Starbucks® Iced Coffee Blend served chilled over ice.



| Ingredients | 12 fl oz. | 16 fl oz. | 24 fl oz. |
|-------------------------------|-------------------------------|------------------------|--------------------------|
| Fontana® Classic Syrup | 3 pumps (.75 fl. oz.) | 4 pumps (1 fl. oz.) | 6 pumps (1.5 fl. oz.) |
| Starbucks® Iced Brewed Coffee | Fill to upper line on cup | | |
| Ice | Fill ice to ¼" below rim line | | |

Preparation

1. Add Fontana® Syrup to cup.
2. Add Starbucks® iced brewed coffee.
3. Fill the cup with ice.



Iced Coffee with Milk

Starbucks® Iced Coffee Blend with milk – served chilled over ice.



| Ingredients | 12 fl oz. | 16 fl oz. | 24 fl oz. |
|-------------------------------|-------------------------------|------------------------|--------------------------|
| Fontana® Classic Syrup | 3 pumps (.75 fl. oz.) | 4 pumps (1 fl. oz.) | 6 pumps (1.5 fl. oz.) |
| Starbucks® Iced Brewed Coffee | Fill to middle line on cup | | |
| 2% Milk | Fill to upper line on cup | | |
| Ice | Fill ice to ¼" below rim line | | |

Preparation

1. Add Fontana® Syrup to cup.
2. Add Starbucks® iced brewed coffee.
3. Add chilled milk.
4. Stir well.
5. Fill the cup with ice.

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SFS-007-WPS-RC1-1479



Cold Brew Coffee

Custom blend of beans steeped in cool water for 20 hours for a super-smooth flavor.



| Ingredients | 12 fl oz. | 16 fl oz. | 24 fl oz. |
|----------------------|-------------------------------|-----------|-----------|
| Starbucks® Cold Brew | Fill to bottom line on cup | | |
| Cold Filtered Water | Fill to upper line on cup | | |
| Ice | Fill ice to ¼" below rim line | | |

Preparation

1. Add Starbucks® Cold Brew concentrate to cup.
2. Add cold filtered water.
3. Fill the cup with ice.
4. Top with flat lid and hand off with proper straw



Cold Brew Coffee with Milk

Custom blend of beans steeped in cool water for a super-smooth flavor and finished with a splash of milk.



| Ingredients | 12 fl oz. | 16 fl oz. | 24 fl oz. |
|----------------------|-------------------------------|-----------|-----------|
| Starbucks® Cold Brew | Fill to bottom line on cup | | |
| Cold Filtered Water | Fill to middle line on cup | | |
| 2% Milk | Fill to upper line on cup | | |
| Ice | Fill ice to ¼" below rim line | | |

Preparation

1. Add Starbucks® Cold Brew concentrate to cup.
2. Add cold filtered water.
3. Add chilled milk.
4. Fill the cup with ice.
5. Top with flat lid and hand off with proper straw



Vanilla Sweet Cream Cold Brew Coffee

Starbucks® Cold Brew topped with a float of house-made vanilla sweet cream.



| Ingredients | 12 fl oz. | 16 fl oz. | 24 fl oz. |
|------------------------|----------------------------------|-------------------------|--------------------------|
| Fontana® Vanilla Syrup | 1 pumps (.25 fl. oz.) | 2 pumps (.5 fl. oz.) | 3 pumps (.75 fl. oz.) |
| Starbucks® Cold Brew | Fill to bottom line on cup | | |
| Cold Filtered Water | Fill to upper line on cup | | |
| Ice | Fill ice to ¼" below rim line | | |
| Sweet Cream | Top with a splash of Sweet Cream | | |

Preparation

1. Add Fontana® Vanilla Syrup to cup.
2. Add Starbucks® Cold Brew concentrate to cup.
3. Add cold filtered water.
4. Fill the cup with ice.
5. Top with a splash of Sweet Cream.
6. Top with flat lid and hand of with proper straw.

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SFS-007-WPS-RC1-1551



Iced Caffè Americano

Espresso served over ice.



| Ingredients | 12 fl oz. | 16 fl oz. | 24 fl oz. |
|---------------------------|-------------------------------|-----------|-----------|
| Starbucks® Espresso Roast | 2 shots | 3 shots | 4 shots |
| Cold Filtered Water | Fill to upper line on cup | | |
| Ice | Fill ice to ¼" below rim line | | |

Preparation

1. Add Starbucks® Espresso shots to cup.
2. Add cold filtered water.
3. Fill the cup with ice.



Iced Caffè Latte

Espresso and cold milk, poured over ice.



| Ingredients | 12 fl oz. | 16 fl oz. | 24 fl oz. |
|---------------------------|-------------------------------|-----------|-----------|
| Starbucks® Espresso Roast | 1 shot | 2 shots | 3 shots |
| Chilled 2% Milk* | Fill to upper line on cup | | |
| Ice | Fill ice to ¼" below rim line | | |

Preparation

1. Add Starbucks® Espresso shots to cup.
2. Add chilled milk.
3. Stir well.
4. Fill the cup with ice.

Options

* Starbucks non-dairy alternatives: Soy, Almondmilk or Coconutmilk may be substituted for 2% milk in recipe.



Iced Caffè Latte with Fontana® Syrup

Espresso with syrup and chilled milk, served over ice.



| Ingredients | 12 fl oz. | 16 fl oz. | 24 fl oz. |
|---------------------------|-------------------------------|----------------------|------------------------|
| Fontana® Syrup | 3 pumps (.75 fl oz) | 4 pumps (1 fl oz) | 6 pumps (1.5 fl oz) |
| Starbucks® Espresso Roast | 1 shot | 2 shots | 3 shots |
| Chilled 2% Milk* | Fill to upper line on cup | | |
| Ice | Fill ice to ¼" below rim line | | |

Preparation

1. Add Fontana® Syrup to cup.
2. Add Starbucks® Espresso shots to cup.
3. Add chilled milk.
4. Stir well.
5. Fill the cup with ice.

Options

* Starbucks non-dairy alternatives: Soy, Almondmilk or Coconutmilk may be substituted for 2% milk in recipe.



Iced Cinnamon Dolce Latte

Espresso with cinnamon dolce syrup and chilled milk, served over ice.



| Ingredients | 12 fl oz. | 16 fl oz. | 24 fl oz. |
|-----------------------------------|-------------------------------|----------------------|------------------------|
| Fontana® Cinnamon Dolce Syrup | 3 pumps (.75 fl oz) | 4 pumps (1 fl oz) | 6 pumps (1.5 fl oz) |
| Starbucks® Espresso Roast | 1 shot | 2 shots | 3 shots |
| Chilled 2% Milk | Fill to upper line on cup | | |
| Ice | Fill ice to ½" below rim line | | |
| Starbucks Whipped Cream | Top with whipped cream | | |
| Starbucks® Cinnamon Dolce Topping | Sprinkle over top of beverage | | |

Preparation

1. Add Fontana® Cinnamon Dolce Syrup to cup.
2. Add Starbucks® Espresso shots to cup.
3. Add chilled milk.
4. Fill the cup with ice.
5. Top with Starbucks whipped cream and Starbucks® Cinnamon Dolce topping

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SFS-007-WPS-RC1-1489



Iced Caffè Mocha

Espresso with bittersweet mocha sauce, cold milk and ice. Topped with whipped cream.



| Ingredients | 12 fl oz. | 16 fl oz. | 24 fl oz. |
|--------------------------------------|-------------------------------|---------------------|---------------------|
| Fontana® Bittersweet Chocolate Sauce | 3 pumps (1.5 fl. oz.) | 4 pumps (2 fl. oz.) | 6 pumps (3 fl. oz.) |
| Starbucks® Espresso Roast | 1 shot | 2 shots | 3 shots |
| Chilled 2% Milk | Fill to upper line on cup | | |
| Ice | Fill ice to ½" below rim line | | |
| Starbucks Whipped Cream | Top with whipped cream | | |

Preparation

1. Add Fontana® Sauce to cup.
2. Add Starbucks® Espresso shots to cup.
3. Swirl espresso and sauce.
4. Add chilled milk.
5. Fill the cup with ice.
6. Top with Starbucks whipped cream.



Iced Caffè Mocha with Fontana® Syrup

Espresso with syrup and bittersweet mocha sauce, cold milk and ice. Topped with whipped cream.



| Ingredients | 12 fl oz. | 16 fl oz. | 24 fl oz. |
|--------------------------------------|-------------------------------|------------------------|--------------------------|
| Fontana® Bittersweet Chocolate Sauce | 3 pumps (1.5 fl. oz.) | 4 pumps (2 fl. oz.) | 6 pumps (3 fl. oz.) |
| Fontana® Syrup | 3 pumps (.75 fl. oz.) | 4 pumps (1 fl. oz.) | 6 pumps (1.5 fl. oz.) |
| Starbucks® Espresso Roast | 1 shot | 2 shots | 3 shots |
| Chilled 2% Milk | Fill to upper line on cup | | |
| Ice | Fill ice to ½" below rim line | | |
| Starbucks Whipped Cream | Top with whipped cream | | |

Preparation

1. Add Fontana® Sauce & Syrup to cup.
2. Add Starbucks® Espresso shots to cup.
3. Swirl espresso and sauce.
4. Add chilled milk.
5. Fill the cup with ice.
6. Top with Starbucks whipped cream.

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SFS-007-WPS-RC1-1483



Iced White Chocolate Mocha

Espresso, cold milk, and white chocolate sauce, poured over ice and topped with whipped cream.



| Ingredients | 12 fl oz. | 16 fl oz. | 24 fl oz. |
|--------------------------------|-------------------------------|------------------------|------------------------|
| Fontana® White Chocolate Sauce | 3 pumps (1.5 fl. oz.) | 4 pumps (2 fl. oz.) | 6 pumps (3 fl. oz.) |
| Starbucks® Espresso Roast | 1 shot | 2 shots | 3 shots |
| Chilled 2% Milk | Fill to upper line on cup | | |
| Ice | Fill ice to ½" below rim line | | |
| Starbucks Whipped Cream | Top with whipped cream | | |

Preparation

1. Add Fontana® Sauce to cup.
2. Add Starbucks® Espresso shots to cup.
3. Swirl espresso and sauce.
4. Add chilled milk.
5. Fill the cup with ice.
6. Top with Starbucks whipped cream.



Iced Salted Caramel Mocha

Espresso and milk combined with bittersweet mocha sauce and Toffee Nut syrup served over ice. Topped with whipped cream and caramel sauce.



| Ingredients | 12 fl oz. | 16 fl oz. | 24 fl oz. |
|--------------------------------------|-------------------------------|------------------------|--------------------------|
| Fontana® Bittersweet Chocolate Sauce | 3 pumps (1.5 fl. oz.) | 4 pumps (2 fl. oz.) | 6 pumps (3 fl. oz.) |
| Fontana® Toffee Nut Syrup | 3 pumps (.75 fl. oz.) | 4 pumps (1 fl. oz.) | 6 pumps (1.5 fl. oz.) |
| Starbucks® Espresso Roast | 1 shot | 2 shots | 3 shots |
| Chilled 2% Milk | Fill to upper line on cup | | |
| Ice | Fill ice to ½" below rim line | | |
| Starbucks Whipped Cream | Top with whipped cream | | |
| Fontana® Caramel Sauce | Swirl on top of whipped cream | | |
| Sea Salt | Sprinkle over top of beverage | | |

Preparation

1. Add Fontana® Sauce & Syrup to cup.
2. Add Starbucks® Espresso shots to cup.
3. Swirl espresso and sauce.
4. Add chilled milk.
5. Fill the cup with ice.
6. Top with Starbucks whipped cream and Fontana® Caramel Sauce.
7. Sprinkle with sea salt.

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SFS-007-WPS-RC1-1490



Iced Caramel Macchiato

Cold milk with vanilla syrup, marked with espresso and topped with caramel sauce.



| Ingredients | 12 fl oz. | 16 fl oz. | 24 fl oz. |
|---------------------------|--|--------------------------|---------------------------|
| Fontana® Vanilla Syrup | 2 pumps (.5 fl. oz.) | 3 pumps (.75 fl. oz.) | 5 pumps (1.25 fl. oz.) |
| Chilled 2% Milk | Fill to upper line on cup. | | |
| Ice | Fill ice to ½" below rim line | | |
| Starbucks® Espresso Roast | 1 shot | 2 shots | 3 shots |
| Fontana® Caramel Sauce | Top with caramel sauce in a crosshatch double-circle design. | | |

Preparation

1. Add Fontana® Syrup to cup.
2. Add chilled milk.
3. Add ice to 1/2" (1cm) below cup rim.
4. Pour espresso shots the top of the ice.
5. Top with Fontana® Caramel Sauce in a crosshatch pattern.



Iced Coconutmilk Latte

Espresso with cold coconutmilk, served over ice.



| Ingredients | 12 fl oz. | 16 fl oz. | 24 fl oz. |
|---------------------------|---|-----------|-----------|
| Starbucks® Espresso Roast | 1 shot | 2 shots | 3 shots |
| Starbucks® Coconutmilk | Add cold coconutmilk to upper line on cup | | |
| Ice | Fill ice to ¼" below rim line | | |

Preparation

1. Add Starbucks® Espresso shots to cup.
2. Add cold Starbucks® Coconutmilk.
3. Stir well.
4. Fill the cup with ice.

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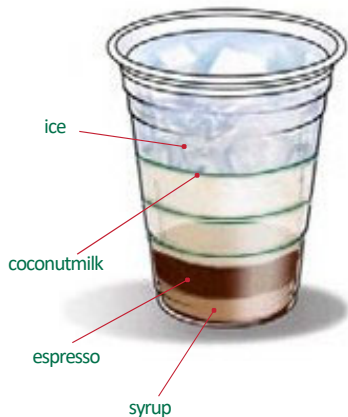
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SFS-007-WPS-RC1-1529



Iced Coconutmilk Vanilla Latte

Espresso with vanilla syrup and chilled coconutmilk, served over ice.



| Ingredients | 12 fl oz. | 16 fl oz. | 24 fl oz. |
|---------------------------|---|------------------------|--------------------------|
| Fontana® Vanilla Syrup | 3 pumps (.75 fl. oz.) | 4 pumps (1 fl. oz.) | 6 pumps (1.5 fl. oz.) |
| Starbucks® Espresso Roast | 1 shot | 2 shots | 3 shots |
| Starbucks® Coconutmilk | Add cold coconutmilk to upper line on cup | | |
| Ice | Fill ice to ¼" below rim line | | |

Preparation

1. Add Fontana® Vanilla Syrup to cup.
2. Add Starbucks® Espresso shots to cup.
3. Add cold Starbucks® Coconutmilk.
4. Stir well.
5. Fill the cup with ice.

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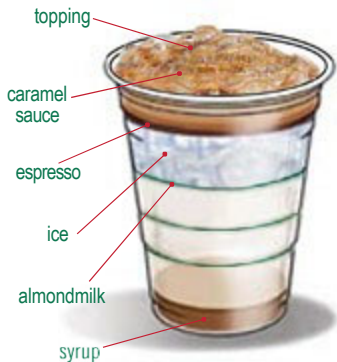
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SFS-007-WPS-RC1-1537



Iced Cinnamon Almondmilk Macchiato

Espresso combined with Cinnamon Dolce syrup, Starbucks® Almondmilk and ice. Finished with Caramel sauce and Cinnamon Dolce topping.



★ NOTE: This is a non-standard build.

| Ingredients | 12 fl oz. | 16 fl oz. | 24 fl oz. |
|---------------------------------|--|--------------------------|---------------------------|
| ★ Fontana® Cinnamon Dolce Syrup | 2 pumps (.5 fl. oz.) | 3 pumps (.75 fl. oz.) | 5 pumps (1.25 fl. oz.) |
| Starbucks® Almondmilk | Add cold almondmilk to upper line on cup. | | |
| Ice | Fill ice to ½" below rim line | | |
| Starbucks® Espresso Roast | 1 shot | 2 shots | 3 shots |
| Fontana® Caramel Sauce | Top with caramel sauce in a crosshatch double-circle design. | | |
| Starbucks® Cinnamon Dolce | Sprinkle | | |

Preparation

1. Add Fontana® Cinnamon Dolce Syrup to cup.
2. Add cold Starbucks® Almondmilk.
3. Add ice to 1/2" (1cm) below cup rim.
4. Pour espresso shots the top of the ice.
5. Top with Fontana® Caramel Sauce in a crosshatch double-circle design.
6. Sprinkle with Starbucks® Cinnamon Dolce topping.

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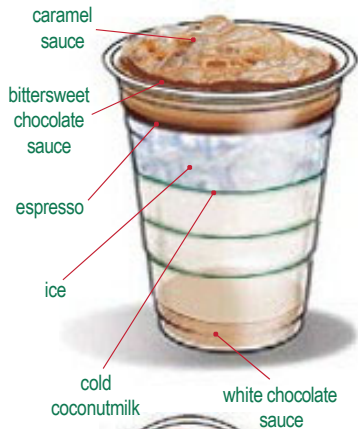
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SFS-007-WPS-RC1-1530



Iced Coconutmilk Mocha Macchiato

Espresso combined with white chocolate sauce, Starbucks® Coconutmilk and ice, finished with caramel and bittersweet mocha sauces.



★ NOTE: This is a non-standard build.

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SFS-007-WPS-RC1-1531

| Ingredients | 12 fl oz. | 16 fl oz. | 24 fl oz. |
|--|--|-------------------------|------------------------|
| ★ Fontana® White Chocolate Sauce | 1 pump (.5 fl. oz.) | 1 pumps (.5 fl. oz.) | 2 pumps (1 fl. oz.) |
| Starbucks® Coconutmilk | Add cold coconutmilk to upper line on cup. | | |
| Ice | Fill ice to ½" below rim line | | |
| Starbucks® Espresso Roast | 1 shot | 2 shots | 3 shots |
| Fontana® Caramel & Bittersweet Chocolate Sauce | Top with Caramel sauce, creating the crosshatch double-circle design and Bittersweet Chocolate sauce in a single circle. | | |

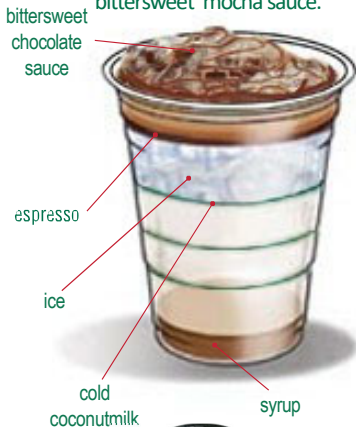
Preparation

1. Add Fontana® White Chocolate Sauce to cup.
2. Add cold Starbucks® Coconutmilk.
3. Add ice to 1/2" (1cm) below cup rim.
4. Pour espresso shots the top of the ice.
5. Top with Fontana® Caramel sauce, creating the crosshatch double-circle design and Fontana® Bittersweet Chocolate sauce in a single circle, overlapping the Caramel double-circle design.



Iced Hazelnut Mocha CoconutMilk Macchiato

Espresso combined with hazelnut syrup, Starbucks® Coconutmilk and ice, finished with bittersweet mocha sauce.



| Ingredients | 12 fl oz. | 16 fl oz. | 24 fl oz. |
|--------------------------------------|--|--------------------------|---------------------------|
| Fontana® Hazelnut Syrup | 2 pumps (.5 fl. oz.) | 3 pumps (.75 fl. oz.) | 5 pumps (1.25 fl. oz.) |
| Starbucks® Coconutmilk | Add cold coconutmilk to upper line on cup. | | |
| Ice | Fill ice to ½" below rim line | | |
| Starbucks® Espresso Roast | 1 shot | 2 shots | 3 shots |
| Fontana® Bittersweet Chocolate Sauce | Top with Fontana® Bittersweet Sauce Drizzle, creating the crosshatch and double-circle design. | | |

Preparation

1. Add Fontana® Hazelnut Syrup
2. Add cold Starbucks® coconutmilk.
3. Add ice to 1/2" (1cm) below cup rim.
4. Pour espresso shots the top of the ice.
5. Top with Fontana® Bittersweet Sauce in a crosshatch, double-circle pattern

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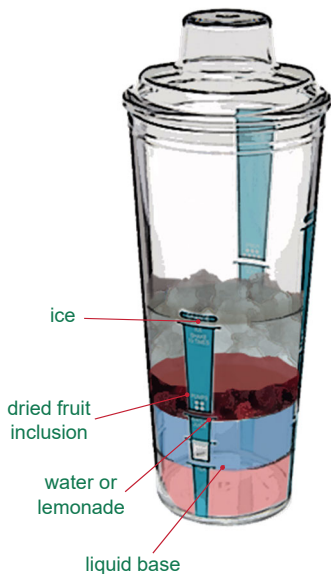
SFS-007-WPS-RC1-1555



Very Berry Hibiscus

STARBUCKS REFRESHERS® BEVERAGE/REFRESHERS® LEMONADE

Real fruit juice and whole blackberries, caffeinated with Green Coffee Extract, mixed with water or lemonade and shaken with ice.



| Ingredients | 12 fl oz. | 16 fl oz. | 24 fl oz. |
|-----------------------------------|--|-----------|-----------|
| Very Berry Hibiscus Base | Fill shaker to appropriate Tea line | | |
| Cold Water or Starbucks® Lemonade | Fill shaker to appropriate Water/Juice line | | |
| Dried Blackberry Inclusion | Level Scoop | | |
| | 1 | 1 | 1 |
| Ice | Fill with ice to Ice line | | |

Preparation

1. Add all ingredients to shaker.
2. Put lid on shaker and shake vigorously 10 times.
3. Pour contents into cup and top with flat lid.
4. Hand off with appropriate straw.

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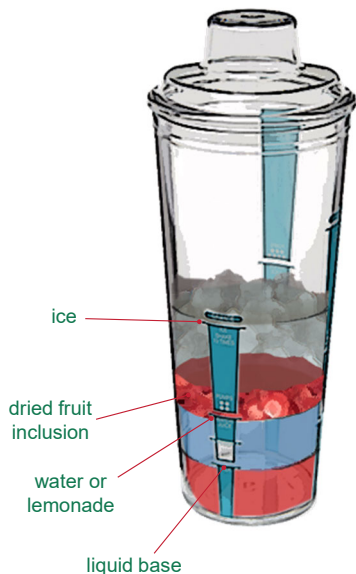
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Strawberry Açai

STARBUCKS REFRESHERS® BEVERAGE/REFRESHERS® LEMONADE

A blend of real fruit juice with strawberry and açai fruit flavors, green coffee extract and strawberry inclusions mixed with water or lemonade and shaken with ice.



| Ingredients | 12 fl oz. | 16 fl oz. | 24 fl oz. |
|-----------------------------------|--|-----------|-----------|
| Strawberry Açai Base | Fill shaker to appropriate Tea line | | |
| Cold Water or Starbucks® Lemonade | Fill shaker to appropriate Water/Juice line | | |
| Dried Strawberry Inclusion | Level Scoop | | |
| | 1 | 1 | 1 |
| Ice | Fill with ice to Ice line | | |

Preparation

1. Add all ingredients to shaker.
2. Put lid on shaker and shake vigorously 10 times.
3. Pour contents into cup and top with flat lid.
4. Hand off with appropriate straw.

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SFS-007-WPS-RC1-1601



Pink Drink

STARBUCKS REFRESHERS® BEVERAGE

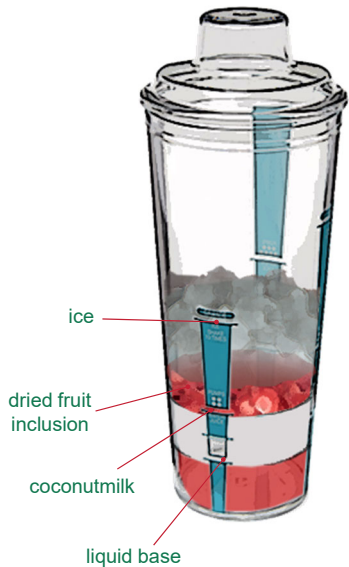
Our crisp, Strawberry Acai Refreshers® Beverage, with its accents of passion fruit, is combined with creamy Coconutmilk. It's a fruity and refreshing sip of spring, no matter what time of year.



| Ingredients | 12 fl oz. | 16 fl oz. | 24 fl oz. |
|----------------------------|--|-----------|-----------|
| Strawberry Acai Base | Fill shaker to appropriate Tea line | | |
| Coconutmilk | Fill shaker to appropriate Water/Juice line | | |
| Dried Strawberry Inclusion | Level Scoop | | |
| | 1 | 1 | 1 |
| Ice | Fill with ice to Ice line | | |

Preparation

1. Add all ingredients to shaker.
2. Put lid on shaker and shake vigorously 10 times.
3. Pour contents into cup and top with flat lid.
4. Hand off with appropriate straw.

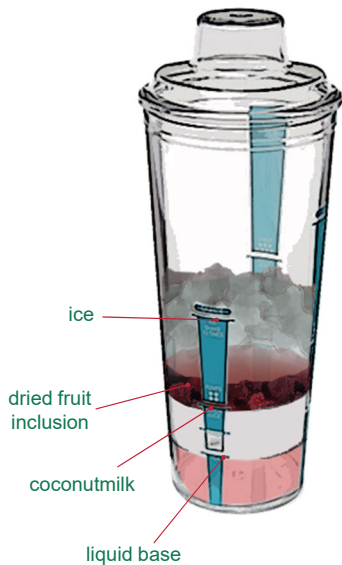




Violet Drink

STARBUCKS REFRESHERS® BEVERAGE

The sweet blackberries and tart hibiscus of Very Berry Hibiscus Starbucks Refreshers Beverage swirl together with creamy coconutmilk and ice, creating a refreshing sip.



| Ingredients | 12 fl oz. | 16 fl oz. | 24 fl oz. |
|----------------------------|--|-----------|-----------|
| Very Berry Hibiscus Base | Fill shaker to appropriate Tea line | | |
| Coconutmilk | Fill shaker to appropriate Water/Juice line | | |
| Dried Blackberry Inclusion | Level Scoop | | |
| | 1 | 1 | 1 |
| Ice | Fill with ice to Ice line | | |

Preparation

1. Add all ingredients to shaker.
2. Put lid on shaker and shake vigorously 10 times.
3. Pour contents into cup and top with flat lid.
4. Hand off with appropriate straw.

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SFS-007-WPS-RC1-1615



Blended Beverages



COFFEE FRAPPUCCINO® BLENDED COFFEE

Starbucks original Frappuccino® blended beverage. Made with Frappuccino® Roast Soluble Coffee and milk, blended with ice.

Decaf

Shots

Syrup

Milk

Custom

Drink



COFFEE FRAPPUCCINO®

BLENDED COFFEE

| | INGREDIENTS | STEPS | TALL (12 oz.) | GRANDE (16 oz.) | VENTI (24 oz.) |
|---|---|---|------------------|--------------------|-------------------|
| 1 | Frappuccino® Roast Soluble Coffee | Full pumps into cup | 2 pumps | 3 pumps | 4 pumps |
| 2 | Chilled Milk (whole milk is default) | Pour milk to lower line on cup. | | | |
| 3 | Pour cup contents into blender pitcher. Fully incorporate ingredients. | | | | |
| 4 | Ice | Add appropriate volumetric scoop of ice to blender. | | | |
| 5 | Frappuccino® Coffee Syrup Base | Full pumps into blender | 2 pumps | 3 pumps | 4 pumps |
| 6 | Press button #1 to texture. Pour contents into cup. | | | | |
| 7 | Place flat lid on cup. | | | | |
| 8 | Reduce customer wait time by handing off the beverage before rinsing blender pitcher and lid. | | | | |

Note: one full pump =
all the way down and all the way up



ESPRESSO FRAPPUCCINO® BLENDED COFFEE

Starbucks Frappuccino® Roast Soluble Coffee combined with a shot of our signature Espresso Roast and milk, blended with ice.

Decaf

Shots

Syrup

Milk

Custom

Drink



ESPRESSO FRAPPUCCINO®

BLENDÉD COFFEE

| | INGREDIENTS | STEPS | TALL (12 oz.) | GRANDE (16 oz.) | VENTI (24 oz.) |
|---|---|---|------------------|--------------------|-------------------|
| 1 | Frappuccino® Roast Soluble Coffee | Full pumps into cup | 2 pumps | 3 pumps | 4 pumps |
| 2 | Starbucks® Espresso | Pour from shot glass into cup | 1 shot | 1 shot | 1 shot |
| 3 | Chilled Milk (whole milk is default) | Pour milk to lower line on cup. | | | |
| 4 | Pour cup contents into blender pitcher. Fully incorporate ingredients. | | | | |
| 5 | Ice | Add appropriate volumetric scoop of ice to blender. | | | |
| 6 | Frappuccino® Coffee Syrup Base | Full pumps into blender | 2 pumps | 3 pumps | 4 pumps |
| 7 | Press button #1 to texture. Pour contents into cup. | | | | |
| 8 | Place flat lid on cup. | | | | |
| 9 | Reduce customer wait time by handing off the beverage before rinsing blender pitcher and lid. | | | | |

Note: one full pump =
all the way down and all the way up



MOCHA FRAPPUCCINO® BLENDED COFFEE

A delightfully sweet and creamy combination of Fontana® Bittersweet Chocolate Sauce, Frappuccino® Roast Soluble Coffee and milk, blended with ice and topped with whipped cream.

Decaf

Shots

Syrup

Milk

Custom

Drink



MOCHA FRAPPUCCINO®

BLENDED COFFEE

| | INGREDIENTS | STEPS | TALL (12 oz.) | GRANDE (16 oz.) | VENTI (24 oz.) |
|---|---|--|------------------|--------------------|-------------------|
| 1 | Frappuccino® Roast Soluble Coffee | Full pumps into cup | 2 pumps | 3 pumps | 4 pumps |
| 2 | Chilled Milk (whole milk is default) | Pour milk to lower line on cup. | | | |
| 3 | Pour cup contents into blender pitcher. Fully incorporate ingredients. | | | | |
| 4 | Fontana® Bittersweet Chocolate Sauce | Full pumps into blender | 1 pump | 2 pumps | 2 pumps |
| 5 | Ice | Add appropriate volumetric scoop of ice to blender. | | | |
| 6 | Frappuccino® Coffee Syrup Base | Full pumps into blender | 2 pumps | 3 pumps | 4 pumps |
| 7 | Press button #1 to texture. Pour contents into cup. | | | | |
| 8 | Starbucks Whipped Cream | Top beverage with Starbucks whipped cream. Place domed lid on cup. | | | |
| 9 | Reduce customer wait time by handing off the beverage before rinsing blender pitcher and lid. | | | | |

Note: one full pump =
all the way down and all the way up

CARAMEL FRAPPUCCINO® BLENDED COFFEE

A decadent treat of buttery Fontana® Caramel Syrup combined with Frappuccino® Roast Soluble Coffee and milk, blended with ice and topped with whipped cream and a swirl of Fontana® Caramel Sauce.

Decaf

Shots

Syrup

Milk

Custom

Drink

CRF



CARMEL FRAPPUCCINO®

BLENDED COFFEE

| | INGREDIENTS | STEPS | TALL (12 oz.) | GRANDE (16 oz.) | VENTI (24 oz.) |
|----|---|---|------------------|--------------------|-------------------|
| 1 | Frappuccino® Roast Soluble Coffee | Full pumps into cup | 2 pumps | 3 pumps | 4 pumps |
| 2 | Chilled Milk (whole milk is default) | Pour milk to lower line on cup. | | | |
| 3 | Pour cup contents into blender pitcher. Fully incorporate ingredients. | | | | |
| 4 | Fontana® Caramel Syrup | Full pumps into blender | 1 pump | 2 pumps | 2 pumps |
| 5 | Ice | Add appropriate volumetric scoop of ice to blender. | | | |
| 6 | Frappuccino® Coffee Syrup Base | Full pumps into blender | 2 pumps | 3 pumps | 4 pumps |
| 7 | Press button #1 to texture. Pour contents into cup. | | | | |
| 8 | Starbucks whipped cream | Top beverage with Starbucks whipped cream. | | | |
| 9 | Fontana® Caramel Sauce | Swirl sauce over Starbucks whipped cream in a spiral pattern. Place domed lid on cup. | | | |
| 10 | Reduce customer wait time by handing off the beverage before rinsing blender pitcher and lid. | | | | |

Note: one full pump =
all the way down and all the way up



CAFFÈ VANILLA FRAPPUCCINO® BLENDED COFFEE

Rich and creamy vanilla with Frappuccino® Roast Soluble Coffee and milk, blended with ice and topped with whipped cream.

Decaf

Shots

Syrup

Milk

Custom

Drink



CAFFÈ VANILLA FRAPPUCCINO®

BLENDED COFFEE

| | INGREDIENTS | STEPS | TALL (12 oz.) | GRANDE (16 oz.) | VENTI (24 oz.) |
|---|---|--|------------------|--------------------|-------------------|
| 1 | Frappuccino® Roast Soluble Coffee | Full pumps into cup | 2 pumps | 3 pumps | 4 pumps |
| 2 | Chilled Milk (whole milk is default) | Pour milk to lower line on cup. | | | |
| 3 | Pour cup contents into blender pitcher. Fully incorporate ingredients. | | | | |
| 4 | Vanilla Bean Powder | Slightly rounded scoop into blender | 2 scoops | 3 scoops | 4 scoops |
| 5 | Ice | Add appropriate volumetric scoop of ice to blender. | | | |
| 6 | Frappuccino® Coffee Syrup Base | Full pumps into blender | 2 pumps | 3 pumps | 4 pumps |
| 7 | Press button #1 to texture. Pour contents into cup. | | | | |
| 8 | Starbucks Whipped Cream | Top beverage with Starbucks whipped cream. Place domed lid on cup. | | | |
| 9 | Reduce customer wait time by handing off the beverage before rinsing blender pitcher and lid. | | | | |

Note: one full pump = all the way down and all the way up

JAVA CHIP FRAPPUCCINO® BLENDED COFFEE

Rich Fontana® Bittersweet Chocolate Sauce, Frappuccino® chips, Frappuccino® Roast Soluble Coffee and milk, blended with ice, topped with whipped cream and bittersweet chocolate sauce.

Decaf

Shots

Syrup

Milk

Custom

Drink



JAVA CHIP FRAPPUCCINO®

BLENDÉD COFFEE

| | INGREDIENTS | STEPS | TALL (12 oz.) | GRANDE (16 oz.) | VENTI (24 oz.) |
|----|---|---|------------------|--------------------|-------------------|
| 1 | Frappuccino® Roast Soluble Coffee | Full pumps into cup | 2 pumps | 3 pumps | 4 pumps |
| 2 | Chilled Milk (whole milk is default) | Pour milk to lower line on cup. | | | |
| 3 | Pour cup contents into blender pitcher. Fully incorporate ingredients. | | | | |
| 4 | Fontana® Bittersweet Chocolate Sauce | Full pumps into blender | 1 pump | 2 pumps | 2 pumps |
| 5 | Frappuccino® Chips | Rounded scoop into blender | 2 scoops | 3 scoops | 4 scoops |
| 6 | Ice | Add appropriate volumetric scoop of ice to blender. | | | |
| 7 | Frappuccino® Coffee Syrup Base | Full pumps into blender | 2 pumps | 3 pumps | 4 pumps |
| 8 | Press button #1 to texture. Pour contents into cup. | | | | |
| 9 | Starbucks Whipped Cream | Top beverage with Starbucks whipped cream. | | | |
| 10 | Fontana® Bittersweet Chocolate Sauce | Swirl sauce over Starbucks whipped cream in a spiral pattern. Place domed lid on cup. | | | |
| 11 | Reduce customer wait time by handing off the beverage before rinsing blender pitcher and lid. | | | | |

Note: one full pump =
all the way down and all the way up



SYRUP FRAPPUCCINO® BLENDED COFFEE

A delicious combination of your favorite Fontana® syrup, Frappuccino® Roast Soluble Coffee and milk, blended with ice and topped with whipped cream. Recommended Fontana® syrup flavors to use—Hazelnut, Cinnamon Dolce, Toffee Nut.

Decaf

Shots

Syrup

Milk

Custom

Drink



SYRUP FRAPPUCCINO®

BLENDED COFFEE

| | INGREDIENTS | STEPS | TALL (12 oz.) | GRANDE (16 oz.) | VENTI (24 oz.) |
|---|---|--|------------------|--------------------|-------------------|
| 1 | Frappuccino® Roast Soluble Coffee | Full pumps into cup | 2 pumps | 3 pumps | 4 pumps |
| 2 | Chilled Milk (whole milk is default) | Pour milk to lower line on cup. | | | |
| 3 | Pour cup contents into blender pitcher. Fully incorporate ingredients. | | | | |
| 4 | Fontana® Flavored Syrup | Full pumps into blender | 1 pump | 2 pumps | 2 pumps |
| 5 | Ice | Add appropriate volumetric scoop of ice to blender. | | | |
| 6 | Frappuccino® Coffee Syrup Base | Full pumps into blender | 2 pumps | 3 pumps | 4 pumps |
| 7 | Press button #1 to texture. Pour contents into cup. | | | | |
| 8 | Starbucks whipped cream | Top beverage with Starbucks whipped cream. Place domed lid on cup. | | | |
| 9 | Reduce customer wait time by handing off the beverage before rinsing blender pitcher and lid. | | | | |

Note: one full pump =
all the way down and all the way up



WHITE MOCHA FRAPPUCCINO® BLENDED COFFEE

A decadent treat of Fontana® White Chocolate Sauce combined with Frappuccino® Roast Soluble Coffee and milk, blended with ice and topped with whipped cream.

Decaf

Shots

Syrup

Milk

Custom

Drink



WHITE MOCHA FRAPPUCCINO®

BLENDED COFFEE

| | INGREDIENTS | STEPS | TALL (12 oz.) | GRANDE (16 oz.) | VENTI (24 oz.) |
|---|---|--|------------------|--------------------|-------------------|
| 1 | Frappuccino® Roast Soluble Coffee | Full pumps into cup | 2 pumps | 3 pumps | 4 pumps |
| 2 | Chilled Milk (whole milk is default) | Pour milk to lower line on cup. | | | |
| 3 | Pour cup contents into blender pitcher. Fully incorporate ingredients. | | | | |
| 4 | Fontana® White Chocolate Sauce | Full pumps into blender | 1 pump | 2 pumps | 2 pumps |
| 5 | Ice | Add appropriate volumetric scoop of ice to blender. | | | |
| 6 | Frappuccino® Coffee Syrup Base | Full pumps into blender | 2 pumps | 3 pumps | 4 pumps |
| 7 | Press button #1 to texture. Pour contents into cup. | | | | |
| 8 | Starbucks Whipped Cream | Top beverage with Starbucks whipped cream. Place domed lid on cup. | | | |
| 9 | Reduce customer wait time by handing off the beverage before rinsing blender pitcher and lid. | | | | |

Note: one full pump =
all the way down and all the way up



HORCHATA ALMONDMILK FRAPPUCCINO® BLENDED COFFEE

Cinnamon Dolce syrup combined with Frappuccino® Roast coffee and almondmilk, blended with ice. Topped with whipped cream, Caramel drizzle and a sprinkle of Cinnamon Dolce topping.

Decaf

Shots

Syrup

Milk

Custom

Drink



NOTE: We Proudly Serve Starbucks™ recipes use proprietary Starbucks® coffees, Starbucks® non-dairy alternatives, Teavana™/MC teas, Fontana® beverage and other required ingredients (which may be modified at any time by Starbucks in its sole discretion). No other products or ingredients may be substituted.

HORCHATA ALMONDMILK FRAPPUCCINO® BLENDED COFFEE

| | INGREDIENTS | STEPS | TALL (12 oz.) | GRANDE (16 oz.) | VENTI (24 oz.) |
|----|---|---|------------------|--------------------|-------------------|
| 1 | Frappuccino® Roast Soluble Coffee | Full pumps into cup | 2 pumps | 3 pumps | 4 pumps |
| 2 | Chilled Starbucks® Almondmilk | Pour milk to lower line on cup. | | | |
| 3 | Pour cup contents into blender pitcher. Fully incorporate ingredients. | | | | |
| 4 | Fontana® Cinnamon Dolce Syrup | Full pumps into blender | 1 pump | 2 pumps | 2 pumps |
| 5 | Ice | Add appropriate volumetric scoop of ice to blender. | | | |
| 6 | Frappuccino® Coffee Syrup Base | Full pumps into blender | 2 pumps | 3 pumps | 4 pumps |
| 7 | Press button #1 to texture. Pour contents into cup. | | | | |
| 8 | Starbucks whipped cream | Top beverage with Starbucks whipped cream. | | | |
| 9 | Fontana® Caramel Sauce | Swirl sauce over whipped cream in a spiral pattern. | | | |
| 10 | Cinnamon Dolce Topping | Sprinkle over top of whipped cream. Place domed lid on cup. | | | |
| 11 | Reduce customer wait time by handing off the beverage before rinsing blender pitcher and lid. | | | | |

Note: one full pump =
all the way down and all the way up



STRAWBERRY FRAPPUCCINO® BLENDED CRÈME

Strawberry puree and Classic syrup, blended with milk and ice and poured over a layer of Strawberry puree, then topped with whipped cream.

Decaf

Shots

Syrup

Milk

Custom

Drink



| BEVERAGE COMPONENT | OPEN SHELF LIFE |
|--------------------|---------------------|
| Strawberry Puree | 5 days refrigerated |

STRAWBERRY FRAPPUCCINO®

BLENDÉD CRÈME

| | INGREDIENTS | STEPS | TALL (12 oz.) | GRANDE (16 oz.) | VENTI (24 oz.) |
|----|---|--|------------------|--------------------|-------------------|
| 1 | Strawberry Puree | Pour to lowest ridge on bottom of cup. | | | |
| 2 | Chilled Milk (whole milk is default) | Pour milk to lower line on cup. | | | |
| 3 | Pour cup contents into blender pitcher. Fully incorporate ingredients. | | | | |
| 4 | Fontana® Classic Syrup | Full pumps into blender | 1 pumps | 2 pumps | 2 pumps |
| 5 | Ice | Add appropriate volumetric scoop of ice to blender. | | | |
| 6 | Frappuccino® Crème Syrup Base | Full pumps into blender | 2 pumps | 3 pumps | 4 pumps |
| 7 | Press button #1 to texture. | | | | |
| 8 | Strawberry Puree | Pour to lowest ridge on bottom of cup. | | | |
| 9 | Pour blender contents into cup. | | | | |
| 10 | Starbucks Whipped Cream | Top beverage with Starbucks whipped cream. Place domed lid on cup. | | | |
| 11 | Reduce customer wait time by handing off the beverage before rinsing blender pitcher and lid. | | | | |

Note: one full pump =
all the way down and all the way up

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WHITE CHOCOLATE FRAPPUCCINO® BLENDED CRÈME

A decadent treat of Fontana® White Chocolate Sauce and milk, blended with ice and topped with whipped cream.

Decaf

Shots

Syrup

Milk

Custom

Drink



WHITE CHOCOLATE FRAPPUCCINO®

BLENDED CRÈME

| | INGREDIENTS | STEPS | TALL (12 oz.) | GRANDE (16 oz.) | VENTI (24 oz.) |
|---|---|--|-------------------|--------------------|-------------------|
| 1 | Chilled Milk (whole milk is default) | Pour milk to lower line on cup. | | | |
| 2 | Pour cup contents into blender pitcher. | | | | |
| 3 | Fontana® White Chocolate Sauce | Full pumps into blender | 1 pump | 2 pumps | 2 pumps |
| 4 | Ice | Add appropriate volumetric scoop of ice to blender. | | | |
| 5 | Frappuccino® Crème Syrup Base | Full pumps into blender | 2 pumps | 3 pumps | 4 pumps |
| 6 | Press button #1 to texture. Pour contents into cup. | | | | |
| 7 | Starbucks Whipped Cream | Top beverage with Starbucks whipped cream. Place domed lid on cup. | | | |
| 8 | Reduce customer wait time by handing off the beverage before rinsing blender pitcher and lid. | | | | |

Note: one full pump =
all the way down and all the way up

DOUBLE CHOCOLATY CHIP FRAPPUCCINO® BLENDED CRÈME

Rich Fontana® Bittersweet Chocolate Sauce, Frappuccino® chips and milk, blended with ice, topped with whipped cream and bittersweet chocolate sauce.

Decaf

Shots

Syrup

Milk

Custom

Drink



DOUBLE CHOCOLATY CHIP FRAPPUCCINO® BLENDED CRÈME

| | INGREDIENTS | STEPS | TALL (12 oz.) | GRANDE (16 oz.) | VENTI (24 oz.) |
|----|---|---|--------------------|--------------------|--------------------|
| 1 | Chilled Milk (whole milk is default) | Pour milk to lower line on cup. | | | |
| 2 | Pour cup contents into blender pitcher. | | | | |
| 3 | Fontana® Bittersweet Chocolate Sauce | Full pumps into blender | 1 pump | 2 pumps | 2 pumps |
| 4 | Frappuccino® Chips | Slightly rounded scoop into blender | 2 scoops | 3 scoops | 4 scoops |
| 5 | Ice | Add appropriate volumetric scoop of ice to blender. | | | |
| 6 | Frappuccino® Crème Syrup Base | Full pumps into blender | 2 pumps | 3 pumps | 4 pumps |
| 7 | Press button #1 to texture. Pour contents into cup. | | | | |
| 8 | Starbucks Whipped Cream | Top beverage with Starbucks whipped cream. | | | |
| 9 | Fontana® Bittersweet Chocolate Sauce | Swirl sauce over Starbucks whipped cream in a spiral pattern. Place domed lid on cup. | | | |
| 10 | Reduce customer wait time by handing off the beverage before rinsing blender pitcher and lid. | | | | |

Note: one full pump =
all the way down and all the way up



MATCHA GREEN TEA FRAPPUCCINO® BLENDED CRÈME

Sweetened shade-grown, finely ground matcha tea and Classic syrup, blended with milk and ice, topped with whipped cream.

Decaf

Shots

Syrup

Milk

Custom

Drink



| BEVERAGE COMPONENT | OPEN SHELF LIFE |
|--------------------|------------------------------------|
| Matcha Powder | 7 days in dry inclusion dispenser. |

MATCHA GREEN TEA FRAPPUCCINO®

BLENDED CRÈME

| | INGREDIENTS | STEPS | TALL (12 oz.) | GRANDE (16 oz.) | VENTI (24 oz.) |
|---|---|--|--------------------|--------------------|--------------------|
| 1 | Chilled Milk (whole milk is default) | Pour milk to lower line on cup. | | | |
| 2 | Pour cup contents into blender pitcher. | | | | |
| 3 | Classic Syrup (black syrup pump) | Full pumps into blender | 2 pumps | 3 pumps | 4 pumps |
| 4 | Starbucks® Matcha Powder | Rounded scoop into blender | 2 scoops | 3 scoops | 4 scoops |
| 5 | Ice | Add appropriate volumetric scoop of ice to blender. | | | |
| 6 | Frappuccino® Crème Syrup Base | Full pumps into blender | 2 pumps | 3 pumps | 4 pumps |
| 7 | Press button #1 to texture. Pour contents into cup. | | | | |
| 8 | Starbucks Whipped Cream | Top beverage with Starbucks whipped cream. Place domed lid on cup. | | | |
| 9 | Reduce customer wait time by handing off the beverage before rinsing blender pitcher and lid. | | | | |

Note: one full pump =
all the way down and all the way up



SYRUP FRAPPUCCINO® BLENDED CRÈME

A delicious combination of your favorite Fontana® syrup and milk, blended with ice and topped with whipped cream.
Recommended Fontana® syrup flavors to use—Hazelnut, Cinnamon Dolce, Toffee Nut.

Decaf

Shots

Syrup

Milk

Custom

Drink



SYRUP FRAPPUCCINO®

BLENDÉ CRÈME

| | INGREDIENTS | STEPS | TALL (12 oz.) | GRANDE (16 oz.) | VENTI (24 oz.) |
|---|---|--|-------------------|--------------------|-------------------|
| 1 | Chilled Milk (whole milk is default) | Pour milk to lower line on cup. | | | |
| 2 | Pour cup contents into blender pitcher. | | | | |
| 3 | Fontana® Flavored Syrup | Full pumps into blender | 1 pump | 2 pumps | 2 pumps |
| 4 | Ice | Add appropriate volumetric scoop of ice to blender. | | | |
| 5 | Frappuccino® Crème Syrup Base | Full pumps into blender | 2 pumps | 3 pumps | 4 pumps |
| 6 | Press button #1 to texture. Pour contents into cup. | | | | |
| 7 | Starbucks Whipped Cream | Top beverage with Starbucks whipped cream. Place domed lid on cup. | | | |
| 8 | Reduce customer wait time by handing off the beverage before rinsing blender pitcher and lid. | | | | |

Note: one full pump =
all the way down and all the way up



VANILLA BEAN FRAPPUCCINO® BLENDED CRÈME

A creamy, classic combination of vanilla bean and milk,
blended with ice, topped with whipped cream.

Decaf

Shots

Syrup

Milk

Custom

Drink



VANILLA BEAN FRAPPUCCINO®

BLENDED CRÈME

| INGREDIENTS | STEPS | TALL (12 oz.) | GRANDE (16 oz.) | VENTI (24 oz.) |
|--|---|------------------|--------------------|-------------------|
| 1 Chilled Milk (whole milk is default) | Pour milk to lower line on cup. | | | |
| 2 | Pour cup contents into blender pitcher. | | | |
| 3 Vanilla Bean Powder | Slightly rounded scoops into blender | 2 scoops | 3 scoops | 4 scoops |
| 4 Ice | Add appropriate volumetric scoop of ice to blender. | | | |
| 5 Frappuccino® Crème Syrup Base | Full pumps into blender | 2 pumps | 3 pumps | 4 pumps |
| 6 | Press button #1 to texture. Pour contents into cup. | | | |
| 7 Starbucks Whipped Cream | Top beverage with Starbucks whipped cream. Place domed lid on cup. | | | |
| 8 | Reduce customer wait time by handing off the beverage before rinsing blender pitcher and lid. | | | |

Note: one full pump =
all the way down and all the way up



HORCHATA ALMONDMILK FRAPPUCCINO® BLENDED CRÈME

Cinnamon Dolce syrup combined with Starbucks® Almondmilk, blended with ice. Topped with whipped cream, Caramel drizzle and a sprinkle of Cinnamon Dolce topping.

Decaf

Shots

Syrup

Milk

Custom

Drink



NOTE: We Proudly Serve Starbucks™ recipes use proprietary Starbucks® coffees, Starbucks® non-dairy alternatives, Teavana™/M/C teas, Fontana® beverage and other required ingredients (which may be modified at any time by Starbucks in its sole discretion). No other products or ingredients may be substituted.

HORCHATA ALMONDMILK FRAPPUCCINO® BLENDED CRÈME

| | INGREDIENTS | STEPS | TALL (12 oz.) | GRANDE (16 oz.) | VENTI (24 oz.) |
|----|---|---|------------------|--------------------|-------------------|
| 1 | Chilled Starbucks® Almondmilk | Pour milk to lower line on cup. | | | |
| 2 | Pour cup contents into blender pitcher. | | | | |
| 3 | Fontana® Cinnamon Dolce Syrup | Full pumps into blender | 1 pump | 2 pumps | 2 pumps |
| 4 | Ice | Add appropriate volumetric scoop of ice to blender. | | | |
| 5 | Frappuccino® Crème Syrup Base | Full pumps into blender | 2 pumps | 3 pumps | 4 pumps |
| 6 | Press button #1 to texture. Pour contents into cup. | | | | |
| 7 | Starbucks Whipped Cream | Top beverage with Starbucks whipped cream. | | | |
| 8 | Fontana® Caramel Sauce | Swirl sauce over whipped cream in a spiral pattern. | | | |
| 9 | Cinnamon Dolce Topping | Sprinkle over top of whipped cream. Place domed lid on cup. | | | |
| 10 | Reduce customer wait time by handing off the beverage before rinsing blender pitcher and lid. | | | | |

Note: one full pump =
all the way down and all the way up

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Fontana® Latte Blended Beverage



| Ingredients | 12 fl oz. | 16 fl oz. | 24 fl oz. |
|------------------------------|-------------|------------|------------|
| Fontana® Latte Beverage Base | 3 fl. oz. | 4 fl. oz. | 6 fl. oz. |
| Ice | 12 oz. | 16 fl. oz. | 24 fl. oz. |
| Water or Dairy* | ← 1-3 oz. → | | |

* Amount of dairy or water needed per drink size will vary and depends on ice type.

Preparation

1. Add ice to blender pitcher.
2. Add Fontana® Beverage Base.
3. Add water or dairy.
4. Blend until smooth (about 25 seconds).
5. Pour mixture into plastic cup
6. Garnish as desired.

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SFS-007-WPS-RC1-1525



Fontana® Mocha Blended Beverage



| Ingredients | 12 fl oz. | 16 fl oz. | 24 fl oz. |
|------------------------------|-------------|------------|------------|
| Fontana® Mocha Beverage Base | 3 fl. oz. | 4 fl. oz. | 6 fl. oz. |
| Ice | 12 oz. | 16 fl. oz. | 24 fl. oz. |
| Water or Dairy* | ← 1-3 oz. → | | |

* Amount of dairy or water needed per drink size will vary and depends on ice type.

Preparation

1. Add ice to blender pitcher.
2. Add Fontana® Beverage Base.
3. Add water or dairy.
4. Blend until smooth (about 25 seconds).
5. Pour mixture into plastic cup
6. Garnish as desired.

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Fontana® Mango Blended Beverage



| Ingredients | 12 fl oz. | 16 fl oz. | 24 fl oz. |
|------------------------------|-------------|------------|------------|
| Fontana® Mango Beverage Base | 3 fl. oz. | 4 fl. oz. | 6 fl. oz. |
| Ice | 12 oz. | 16 fl. oz. | 24 fl. oz. |
| Water or Dairy* | ← 1-3 oz. → | | |

* Amount of dairy or water needed per drink size will vary and depends on ice type.

Preparation

1. Add ice to blender pitcher.
2. Add Fontana® Beverage Base.
3. Add water or dairy.
4. Blend until smooth (about 25 seconds).
5. Pour mixture into plastic cup
6. Garnish as desired.

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SFS-007-WPS-RC1-1527



Fontana® Strawberry Blended Beverage



| Ingredients | 12 fl oz. | 16 fl oz. | 24 fl oz. |
|-----------------------------------|-------------|------------|------------|
| Fontana® Strawberry Beverage Base | 3 fl. oz. | 4 fl. oz. | 6 fl. oz. |
| Ice | 12 oz. | 16 fl. oz. | 24 fl. oz. |
| Water or Dairy* | ← 1-3 oz. → | | |

* Amount of dairy or water needed per drink size will vary and depends on ice type.

Preparation

1. Add ice to blender pitcher.
2. Add Fontana® Beverage Base.
3. Add water or dairy.
4. Blend until smooth (about 25 seconds).
5. Pour mixture into plastic cup
6. Garnish as desired.

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SFS-007-WPS-RC1-1528



Teavana^{TM/MC} Tea





Teavana^{TM/MC} Chai Latte

TEAVANA^{TM/MC}

- Concentrate -

Hot Tea



| Ingredients | 12 fl oz. | 16 fl oz. | 20 fl oz. |
|---|-----------------------|-----------|-----------|
| Teavana ^{TM/MC} Chai Concentrate | 5 fl. oz. | 7 fl. oz. | 9 fl. oz. |
| Steamed 2% Milk | 5 fl. oz. | 7 fl. oz. | 9 fl. oz. |
| Foamed Milk | Top with ¼" foam milk | | |

Preparation

1. Combine Teavana^{TM/MC} Chai and milk and steam.
2. Add mixture to cup.
3. Top with ¼" foam milk.



Teavana^{TM/MC} Iced Chai Latte

TEAVANA^{TM/MC}

- Concentrate -

Iced Tea



| Ingredients | 12 fl oz. | 16 fl oz. | 20 fl oz. |
|---|---------------------------------|-----------|-----------|
| Teavana ^{TM/MC} Chai Concentrate | 5 fl. oz. | 7 fl. oz. | 9 fl. oz. |
| Chilled 2% Milk | 5 fl. oz. | 7 fl. oz. | 9 fl. oz. |
| Ice | Fill to ¼" below rim of the cup | | |

- ### Preparation
1. Combine Teavana^{TM/MC} Chai and milk.
 2. Stir well.
 3. Add ice.



Teavana™/MC Hot Brewed Filterbag Tea

An assortment of filterbag teas

TEAVANA™/MC

- Filterbag -

Hot Tea



| Ingredients | 8 fl. oz. | 12 fl. oz. | 16 fl. oz. | 20 fl. oz. |
|-----------------------|---|------------|------------|------------|
| Teavana™/MC Filterbag | 1 | 1 | 2 | 2 |
| | <ul style="list-style-type: none"> • Open filterbag packet; remove filterbag with tongs. • Tuck filterbag label(s) into cup sleeve. | | | |
| Hot Water | Fill to ¼" below rim of the cup | | | |

Preparation

1. Place filterbag in cup
2. Fill with hot water to ¼" (6 mm) below cup rim. Hot water temperature should be between 175-198° F
3. Inform customer of steep time.
 - Green teas = 3 minutes
 - Black and Herbal teas = 5 minutes



Teavana™/MC London Fog Tea Latte

Earl Grey filterbag tea with flavors of citrusy Italian bergamot and a hint of lavender, sweetened with Vanilla syrup. Topped with hot water, steamed milk and foam.

TEAVANA™/MC

- Filterbag -

Hot Tea



| Ingredients | 8 fl oz. | 12 fl oz. | 16 fl oz. | 20 fl oz. |
|--|---|-----------|-----------|-----------|
| Steamed Milk | Measure: | | | |
| | 4oz | 6oz | 8oz | 10oz |
| | Prepare: | | | |
| | <ul style="list-style-type: none"> • Measure and pour milk into pitcher. • Aerate 1-3 seconds | | | |
| Teavana™/MC Modern Earl Grey Filterbag Tea | 1 | 1 | 2 | 2 |
| Fontana® Vanilla Syrup | 2 pumps | 3 pumps | 4 pumps | 5 pumps |

Preparation

1. Add Fontana® Vanilla Syrup to cup
2. Add Teavana™/MC Modern Earl Grey Filterbag Tea to cup
**Remove filterbag from packet with tongs. Tuck filterbag label(s) into cup sleeve.*
3. Fill cup with hot water half way
**Hot water temperature should be between 175-198° F*
4. Fill the rest of the cup with steamed milk to 1/4" (6 mm) below cup rim.
5. Place lid on cup and serve. Inform customer to steep for 5 minutes.



Teavana™/MC Hot Brewed Tea Sachets

An assortment of full leaf sachet teas

TEAVANA™/MC

- Sachet -

Hot Tea



| Ingredients | 8 fl oz. | 12 fl oz. | 16 fl oz. | 20 fl oz. |
|------------------------|--|-----------|-----------|-----------|
| Teavana™/MC Tea Sachet | 1 | 1 | 2 | 2 |
| | <ul style="list-style-type: none"> • Open sachet packet; remove sachet with tongs. • Tuck sachet label(s) into cup sleeve. | | | |
| Hot Water | Fill to ¼" below rim of the cup | | | |

Preparation

1. Place sachet in cup
2. Fill with hot water to ¼" (6 mm) below cup rim. Hot water temperature should be between 175-198° F
3. Inform customer of steep time.
 - White & Green teas = 3 minutes
 - Black and Herbal teas = 5 minutes



Teavana™/MC London Fog Tea Latte

Earl Grey tea sachet with flavors of citrusy Italian bergamot and a hint of lavender, sweetened with Vanilla syrup. Topped with hot water, steamed milk and foam.

TEAVANA™/MC

- Sachet -

Hot Tea



| Ingredients | 8 fl oz. | 12 fl oz. | 16 fl oz. | 20 fl oz. |
|-------------------------------------|---|-----------|-----------|-----------|
| Steamed Milk | Measure: | | | |
| | 4oz | 6oz | 8oz | 10oz |
| | Prepare: | | | |
| | <ul style="list-style-type: none"> • Measure and pour milk into pitcher. • Aerate 1-3 seconds | | | |
| Teavana™/MC Earl Grey Tea Sachet(s) | 1 | 1 | 2 | 2 |
| Fontana® Vanilla Syrup | 2 pumps | 3 pumps | 4 pumps | 5 pumps |

Preparation

1. Add Fontana® Vanilla Syrup to cup
2. Add Earl Grey Tea Sachet to cup
**Remove sachet from packet with tongs. Tuck sachet label(s) into cup sleeve.*
3. Fill cup with hot water half way
**Hot water temperature should be between 175-198° F*
4. Fill the rest of the cup with steamed milk to 1/4" (6 mm) below cup rim.
5. Place lid on cup and serve. Inform customer to steep for 5 minutes.



Teavana™/MC Citrus Defender Tea

Tasty notes of orange, lemon, and cinnamon from Teavana™/MC Defense Wellness tea with steamed lemonade and honey.

TEAVANA™/MC

- Sachet -

Hot Tea



| Ingredients | 8 fl oz. | 12 fl oz. | 16 fl oz. | 20 fl oz. |
|-----------------------------------|--|-----------|-----------|-----------|
| Steamed Starbucks® Lemonade | Measure: | | | |
| | 4oz | 6oz | 8oz | 10oz |
| | Prepare: | | | |
| | <ul style="list-style-type: none"> • Measure and pour lemonade into pitcher. • Steam to 140° F (60° C) for an adult. • Steam to 130° F (54° C) for a child. | | | |
| Honey Packet(s) | 1 | 1 | 2 | 2 |
| Teavana™/MC Defense Tea Sachet(s) | 1 | 1 | 2 | 2 |

Preparation

1. Add honey to cup
2. Add Teavana™/MC Defense Wellness Tea Sachet(s) to cup
**Remove sachet from packet with tongs. Tuck sachet label(s) into cup sleeve.*
3. Fill cup with hot water half way
**Hot water temperature should be between 175-198° F*
4. Fill the rest of the cup with steamed lemonade to 1/4" (6 mm) below cup rim.
5. Place lid on cup and serve. Inform customer to steep for 3 minutes.



Teavana™/MC Honey Citrus Mint Tea

Combining two of our teas, Jade Citrus Mint and Peach Tranquility, with steamed lemonade and honey, creates a beverage designed to bring you a little comfort. Also known as a "Medicine Ball" or "Cold Buster" on social media.

TEAVANA™/MC

- Sachet -

Hot Tea



| Ingredients | 8 fl oz. | 12 fl oz. | 16 fl oz. | 20 fl oz. |
|-----------------------------------|--|-----------|-----------|-----------|
| Steamed Starbucks® Lemonade | Measure: | | | |
| | 4oz | 6oz | 8oz | 10oz |
| | Prepare: | | | |
| | <ul style="list-style-type: none"> • Measure and pour lemonade into pitcher. • Steam to 140° F (60° C) for an adult. • Steam to 130° F (54° C) for a child. | | | |
| Honey Packet(s) | 1 | 1 | 2 | 2 |
| Teavana™/MC Jade Citrus Mint Tea | 1 | 1 | 1 | 1 |
| Teavana™/MC Peach Tranquility Tea | 1 | 1 | 1 | 1 |

Preparation

1. Add honey to cup
2. Add Teavana™/MC Jade Citrus Mint and Teavana™/MC Peach Tranquility Sachets to cup
**Remove sachets from packets with tongs. Tuck sachet label(s) into cup sleeve.*
3. Fill cup half full with hot water. **Hot water temperature should be between 175-198° F*
4. Fill the rest of the cup with steamed lemonade to 1/4" (6 mm) below cup rim.
5. Place lid on cup and serve. Inform customer to steep for 3-5 minutes.



Teavana™/MC Royal English Breakfast Tea Latte

Tea sachet(s) blending rich, malty teas from India with bright, full-flavored teas from Sri Lanka. Sweetened with Classic syrup and topped with hot water, steamed milk and foam.

TEAVANA™

- Sachet -

Hot Tea



| Ingredients | 8 fl oz. | 12 fl oz. | 16 fl oz. | 20 fl oz. |
|---|---|-----------|-----------|-----------|
| Steamed Milk | Measure: | | | |
| | 4oz | 6oz | 8oz | 10oz |
| | Prepare: | | | |
| | <ul style="list-style-type: none"> • Measure and pour milk into pitcher. • Aerate 1-3 seconds | | | |
| Teavana™/MC Royal English Breakfast Tea Sachet(s) | 1 | 1 | 2 | 2 |
| Fontana® Classic Syrup | 2 pumps | 3 pumps | 4 pumps | 5 pumps |

Preparation

1. Add Fontana® Classic Syrup to cup
2. Add Teavana™/MC Royal English Breakfast Tea Sachet(s) to cup
**Remove sachet from packet with tongs. Tuck sachet label(s) into cup sleeve.*
3. Fill cup with hot water half way
**Hot water temperature should be between 175-198° F*
4. Fill the rest of the cup with steamed milk to 1/4" (6 mm) below cup rim.
5. Place lid on cup and serve. Inform customer to steep for 5 minutes.

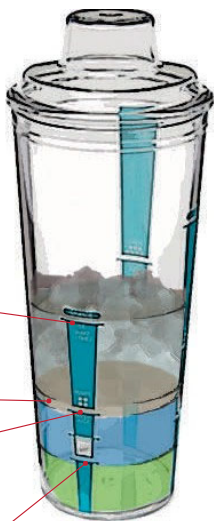


Teavana™/MC Shaken Iced Tea/ Iced Tea Lemonade

Teavana™/MC Passion Tango® Black, Green or White tea, mixed with water or lemonade, lightly sweetened and shaken with ice.

TEAVANA™/MC

Iced Tea



ice

syrup

lemonade
or water

tea
concentrate

| Ingredients | 12 fl oz. | 16 fl oz. | 24 fl oz. |
|------------------------------|---|---------------------|---------------------|
| Teavana™/MC Brewed Iced Tea | Fill shaker with herbal, white, black or green brewed iced tea to appropriate Tea line . | | |
| Starbucks® Lemonade or Water | Fill shaker with water or lemonade to Juice/Water line . | | |
| Starbucks® Cane Sugar Syrup | 1 pump (.25 oz) | 2 pumps (.50 oz) | 3 pumps (.75 oz) |
| Ice | Fill with ice to Ice line . | | |

Preparation

1. Fill shaker with ingredients to appropriate lines.
2. Put lid on shaker and shake vigorously **10 times**.
3. Pour contents into cup and top with flat lid.
4. Hand off with appropriate size straw.



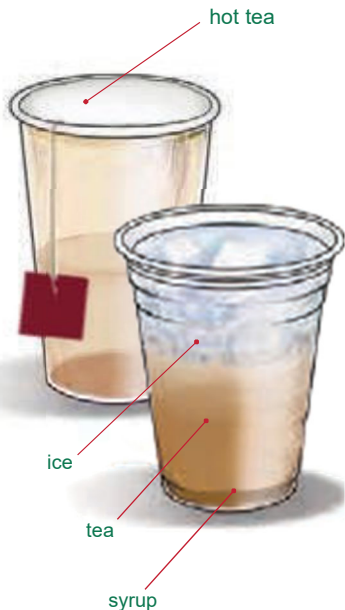
Teavana™/MC Custom Iced Tea

Choice of Teavana™/MC tea sachets, freshly brewed, lightly sweetened and served over ice.

TEAVANA™/MC

- Sachet -

Iced Tea



| Ingredients | 12 fl oz. | 16 fl oz. | 24 fl oz. |
|------------------------|---|---------------------|---------------------|
| Teavana™/MC Tea Sachet | 1 | 2 | 2 |
| | Open sachet packet; remove sachet with tongs. | | |
| Hot Water | Fill cup half full with hot water. Allow tea to steep: <ul style="list-style-type: none"> • White and green teas = 3 minutes • Black and herbal teas = 5 minutes | | |
| Fontana® Classic Syrup | 1 pump (.25 oz) | 2 pumps (.50 oz) | 3 pumps (.75 oz) |

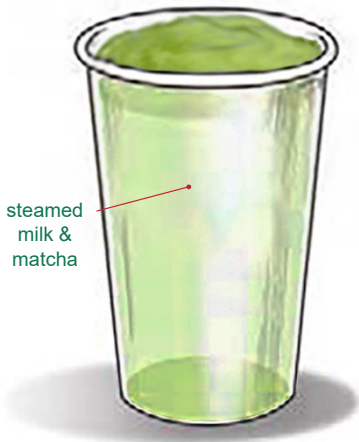
Preparation

1. Fill cold cup with to the top with ice
2. Add syrup to cold cup.
3. Remove tea sachet(s) using tongs from hot cup.
4. Pour brewed hot tea over ice in cold cup.
5. Top with flat lid and hand off with appropriate size straw.



Matcha Green Tea Latte

Sweetened, shade grown, finely ground matcha green tea, handcrafted with steamed milk.



steamed milk & matcha

| Ingredients | 8 fl oz. | 12 fl oz. | 16 fl oz. | 20 fl oz. |
|--------------------------|--------------------------------|------------------------|--------------------------|------------------------|
| Starbucks® Matcha Powder | 1 scoop (6.5 grams) | 2 scoops (13 grams) | 3 scoops (19.5 grams) | 4 scoops (26 grams) |
| Steamed 2% Milk* | To appropriate line on pitcher | | | |

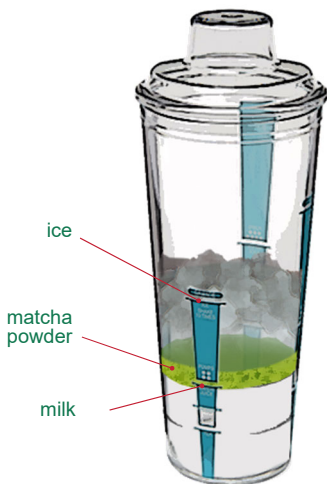
Preparation

1. Add rounded scoops of Starbucks® Matcha powder to steaming pitcher.
2. Pour milk to appropriate line on steaming pitcher.
3. Aerate 1-3 seconds.
4. Fill cup with steamed milk/matcha mixture and ¼" foam to ¼" (6mm) below cup rim.



Iced Matcha Green Tea Latte

Sweetened, shade grown, finely-ground matcha green tea, combined with milk, served over ice.



| Ingredients | 12 fl oz. | 16 fl oz. | 24 fl oz. |
|--------------------------|--|--------------------------|------------------------|
| Chilled Milk | To appropriate Water/Juice Line on iced tea shaker. | | |
| Starbucks® Matcha Powder | 2 scoops (13 grams) | 3 scoops (19.5 grams) | 4 scoops (26 grams) |
| Ice | To appropriate Ice Line on shaker | | |

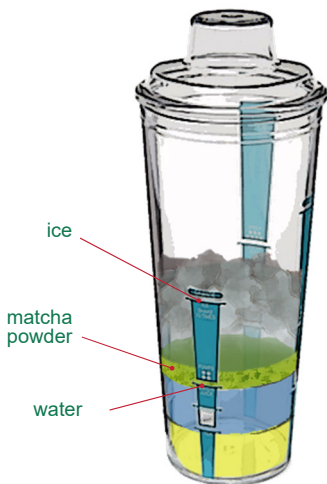
Preparation

1. Pour milk into shaker to the appropriate **Water/Juice Line**.
2. Add Starbucks® Matcha Powder scoops to shaker.
3. Fill with ice to **Ice Line**.
4. Put lid on shaker and shake **10 times**.
5. Pour contents into cup and top with flat lid.
6. Hand off with appropriate size straw.



Shaken Matcha Lemonade

Finely ground matcha green tea combined with lemonade.



| Ingredients | 12 fl oz. | 16 fl oz. | 24 fl oz. |
|--------------------------|--|--------------------------|------------------------|
| Starbucks® Lemonade | To appropriate Tea Line on iced tea shaker. | | |
| Cold Water | To appropriate Water/Juice Line on shaker. | | |
| Starbucks® Matcha Powder | 2 scoops (13 grams) | 3 scoops (19.5 grams) | 4 scoops (26 grams) |
| Ice | To appropriate Ice Line on shaker | | |

Preparation

1. Pour Starbucks® Lemonade into shaker to the appropriate **Tea Line**.
2. Fill cold water to the appropriate **Water/Juice Line**.
3. Add Starbucks® Matcha Powder scoops to shaker.
4. Fill with ice to **Ice Line**.
5. Put lid on shaker and shake **10 times**.
6. Pour contents into cup and top with flat lid.
7. Hand off with appropriate size straw.

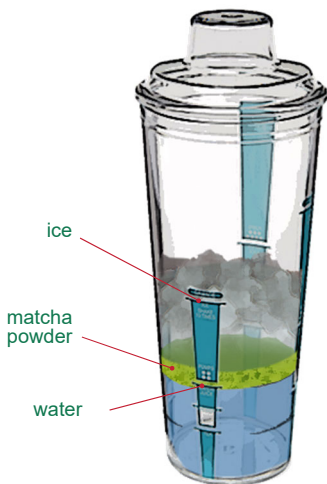
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Matcha Water

Green Tea Matcha Powder blended with cold water & ice.



| Ingredients | 12 fl oz. | 16 fl oz. | 24 fl oz. |
|--------------------------|--|--------------------------|------------------------|
| Cold Water | To appropriate Water/Juice Line on iced tea shaker. | | |
| Starbucks® Matcha Powder | 2 scoops (13 grams) | 3 scoops (19.5 grams) | 4 scoops (26 grams) |
| Ice | To appropriate Ice Line on shaker | | |

Preparation

1. Pour cold water into shaker to the appropriate **Water/Juice Line**.
2. Add Starbucks® Matcha Powder scoops to shaker.
3. Fill with ice to **Ice Line**.
4. Put lid on shaker and shake **10 times**.
5. Pour contents into cup and top with flat lid.
6. Hand off with appropriate size straw.



Non-coffee Beverages



Hot Chocolate

Bittersweet chocolate sauce, vanilla syrup and steamed milk. Topped with whipped cream and chocolate drizzle.



| Ingredients | 8 fl oz. | 12 fl oz. | 16 fl oz. | 20 fl oz. |
|--------------------------------------|-------------------------|--------------------------|-------------------------|--------------------------|
| Fontana® Bittersweet Chocolate Sauce | 2 pumps (1 fl. oz.) | 3 pumps (1.5 fl. oz.) | 4 pumps (2 fl. oz.) | 5 pumps (2.5 fl. oz.) |
| Fontana® Vanilla Syrup | 1 pump (.25 fl. oz.) | 1 pump (.25 fl. oz.) | 1 pump (.25 fl. oz.) | 2 pumps (.5 fl. oz.) |
| Steamed 2% Milk* | Fill to ½" below rim | | | |
| Starbucks Whipped Cream | Top with whipped cream | | | |
| Fontana® Bittersweet Chocolate Sauce | Drizzle | | | |

Preparation

1. Add Fontana® Sauce & Syrup to cup.
2. Add steamed milk.
3. Stir well.
4. Top with Starbucks Whipped Cream
5. Drizzle over top of whipped cream in a spiral pattern.

Options

If the beverage is for an adult, steam milk on the high end 150°–170°F range. If the beverage is for a child, ensure that the serving temperature is not higher than 130°F.

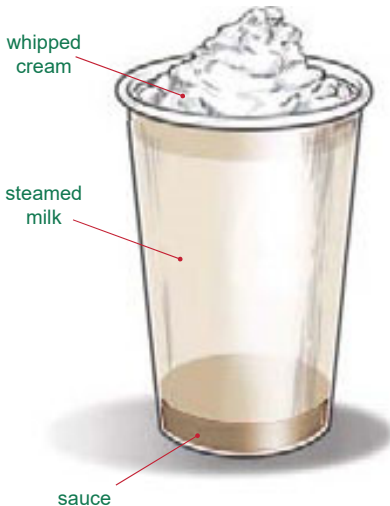


White Hot Chocolate

White chocolate sauce and steamed milk. Topped with whipped cream.



Other



| Ingredients | 8 fl oz. | 12 fl oz. | 16 fl oz. | 20 fl oz. |
|--------------------------------|------------------------|--------------------------|------------------------|--------------------------|
| Fontana® White Chocolate Sauce | 2 pumps (1 fl. oz.) | 3 pumps (1.5 fl. oz.) | 4 pumps (2 fl. oz.) | 5 pumps (2.5 fl. oz.) |
| Steamed 2% Milk* | Fill to ½" below rim | | | |
| Starbucks Whipped Cream | Top with whipped cream | | | |

Preparation

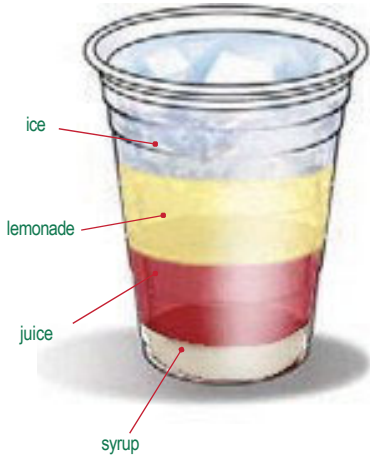
1. Add Fontana® Sauce to cup.
2. Add steamed milk.
3. Stir well.
4. Top with Starbucks Whipped Cream

Options

If the beverage is for an adult, steam milk on the high end 150°–170°F range. If the beverage is for a child, ensure that the serving temperature is not higher than 130°F.



Double Berry Lemonade



| Ingredients | 12 fl oz. | 16 fl oz. | 20 fl oz. |
|-----------------------------|-------------------------------|------------------------|--------------------------|
| Fontana® Raspberry Syrup | 1 pump (.25 fl. oz.) | 2 pump (.5 fl. oz.) | 3 pumps (.75 fl. oz.) |
| Starbucks® Strawberry Juice | 2 fl. oz. | 3 fl. oz. | 4 fl. oz. |
| Starbucks® Premium Lemonade | 4 fl. oz. | 6 fl. oz. | 8 fl. oz. |
| Ice | Fill ice to ¼" below rim line | | |

Preparation

1. Add Fontana® Syrup to cup.
2. Add Starbucks® Strawberry Juice & Lemonade
3. Stir well.
4. Fill the cup with ice



Vanilla Sweet Cream



| Yield: | 3-5 Grande Beverages | 5-10 Grande Beverages | 10-18 Grande Beverages |
|--------------------------|------------------------|------------------------|----------------------------|
| Fontana® Vanilla Syrup | 4 pumps (1 fl. oz.) | 8 pumps (2 fl. oz.) | 13 pumps (3.25 fl. oz.) |
| *Heavy or Whipping Cream | 2.5 fl. oz. | 5.5 fl. oz. | 9 fl. oz. |
| 2% Milk | 1.5 fl. oz. | 3.5 fl. oz. | 5.5 fl. oz. |

*Half & Half is not an approved substitute for Heavy or Whipping Cream

Preparation

1. Add all ingredients into carafe or other container with lid.
2. Invert at least twice to mix well.
3. Label with shelf life: 24 hours
4. Store in refrigerator and refrigerate after each use



Starbucks Whipped Cream



Ingredients

| | |
|------------------------|---------------------|
| Fontana® Vanilla Syrup | 8 pumps (2 fl. oz.) |
| Heavy Cream | 16 fl oz |

Preparation

1. Add 8 pumps of Fontana® Vanilla Syrup.
2. Measure 16 fl. oz. (475 ml) of heavy cream.
3. Pour the heavy cream into a clean, sanitized and chilled whipped cream dispenser.
4. Screw on the top of the dispenser.
5. Place a whipped cream charger into the charger holder.
6. Twist the charger holder onto the dispenser to prevent injury. Do not place your hand over the end of the charger holder.
7. Hold the dispenser over the sink; shake the dispenser vertically three or four times. Test whipped cream once before using.
8. Label dispenser with the shelf life (24 hours refrigerated) and refrigerate.

Using Whipped Cream Dispenser – Procedure

1. With the nozzle pointed down, place the tip near the edge of the cup.
2. Squeeze the handle and move in a spiral pattern toward the center while continuing to hold the dispenser in a vertical position.
3. Place dome lid on cup.