



# MOCHA FREEZE





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YIELDS: 2 DRINKS

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## INGREDIENTS:

1 pot of fresh brewed New England Coffee, cooled to room temp (approx. 64 oz.)

6 oz. chocolate syrup

1 tablespoon corn syrup

4 oz. milk

Ice cube tray

Whipped cream, optional

## METHOD:

1. Combine half the pot of coffee (approx. 32 oz.) with the chocolate syrup and corn syrup. Pour into ice cube tray, and freeze.
2. Add 16 oz. of cooled coffee, milk and 12 oz. of the coffee ice cubes in a blender. Blend until the mixture is a thick, frothy liquid.
3. Pour into a tall glass. Serve immediately. Top with whipped cream (optional).



# CAFFÈ SHAKERATO





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YIELDS: 1 DRINK

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## INGREDIENTS:

12 oz. New England Cold Brew™

1 oz. simple syrup

## METHOD:

1. Fill a cocktail shaker with ice and add in cold brew and simple syrup.
2. Shake vigorously (this is important; put some muscle into it!) until outside of shaker is frosty and drink is light and frothy, about 45 seconds.
3. Strain into a small tumbler.



# COLD BREW MOJITO





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YIELDS: 1 DRINK

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## INGREDIENTS:

4.5 oz. New England Cold Brew™

3/4 oz. lime juice

1 oz. simple syrup

Soda water

## METHOD:

1. In a cocktail shaker, combine cold brew, lime juice, and simple syrup. Shake to mix.
2. Fill a highball glass with ice and pour in the cold brew mixture. Fill to the top of the glass with soda water and garnish with a few mint leaves.



# ESPRESSO FRAPPE





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YIELDS: 1 LARGE DRINK, OR 2 MEDIUM DRINKS

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## INGREDIENTS:

8 oz. brewed New England Coffee Espresso Especial<sup>™</sup>, cooled

12 oz. ice cubes (about 12)

2 tablespoons fat-free sweetened condensed skim milk

## METHOD:

1. Place the espresso, ice cubes and condensed milk in a blender, and process until smooth and frothy.
2. Pour into a tall glass or into two 8-ounce glasses and serve immediately.





# STRAWBERRY ICED SENSATION





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YIELDS: 1 DRINK

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## INGREDIENTS:

6 oz. brewed New England Coffee Strawberry Shortcake coffee, cooled

6 oz. brewed New England Coffee French Vanilla coffee, cooled

1 oz. heavy cream

2 tablespoons white chocolate sauce, divided

Whipped cream

## METHOD:

1. Add New England Coffee Strawberry Shortcake coffee, New England Coffee French Vanilla coffee, heavy cream, and one tablespoon of white chocolate sauce in a shaker. Shake until fully combined.
2. Pour coffee mixture into a tall glass filled with ice. Serve with whipped cream. Drizzle remaining tablespoon of white chocolate sauce on top (optional).



# VIETNAMESE ICED COFFEE





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YIELDS: 1 DRINK

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## INGREDIENTS:

12 oz. brewed dark-roast New England Coffee, cooled

2 tablespoons sweetened condensed milk

## METHOD:

1. In a tall glass, stir together coffee and condensed milk until well-blended. Add ice and serve.



# ESPRESSO SPRITZER





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YIELDS: 1 DRINK

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## INGREDIENTS:

3 oz. brewed New England Coffee Espresso Speciale™,  
cooled

1.5 oz. vanilla bean syrup

5 oz. Pellegrino

Splash of half and half

## METHOD:

1. Combine ingredients in the order listed in a  
16 oz. cup over ice.



# COLD BREW FLOAT





# COLD BREW FLOAT

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YIELDS: 1 FLOAT

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## INGREDIENTS:

2 scoops coffee ice cream

6 oz. New England Cold Brew™

## METHOD:

1. Place ice cream in a tall glass. Pour cold brew over ice cream and serve.





# NITRO MILKSHAKE





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YIELDS: 1 SHAKE

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## INGREDIENTS:

1 tablespoon Torani dark chocolate syrup

8 oz. milk

2 oz. New England Nitro™ cold brew

## METHOD:

1. Combine all ingredients in a blender. Blend well until everything is well incorporated and frothy. Serve immediately.



# GIMME S'MORES





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YIELDS: 1 DRINK

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## INGREDIENTS:

10 oz. brewed New England Coffee S'mores flavored coffee, cooled

*(substitute New England Breakfast Blend® if S'mores is not in season)*

1 tablespoon chocolate sauce, divided

2 oz. whipped cream

4 oz. ice

Graham crackers, crushed (optional, and to your liking)

## METHOD:

1. Rim inside of 16 oz. glass with  $\frac{1}{2}$  tablespoon chocolate sauce, swirl crushed graham cracker crumbs onto chocolate.
2. Add a layer of whipped cream to bottom of glass, about 1 oz. Add ice. Pour New England Coffee S'mores flavored coffee over the ice.
3. Top with more whipped cream, chocolate sauce and graham cracker crumbs.

Option: Toasted marshmallows can be substituted for whipped cream as topping.



# LIBER-TEA





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YIELDS: 1 DRINK

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## INGREDIENTS:

12 oz. New England Raspberry Iced Tea, brewed

Blueberries, Raspberries and Blackberries, fresh or frozen

## METHOD:

1. Pour New England Raspberry Iced Tea over ice, and add your choice of berries.





# ROCKET-POP FREEZE





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YIELDS: 1 DRINK

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## INGREDIENTS:

Prepare each according to package instructions:

- 1-part Island Oasis Strawberry Bomb
- 1-part Island Oasis Pina-Colada
- 1-part BigTrain Cotton Candy Blended Frappe

Whipped cream (optional)

Red and blue popping rock candy (optional)

## METHOD:

1. Layer ingredients in cup in same order as listed, starting with Strawberry Bomb.
2. Top with whipped cream & red and blue popping rock candy, if desired.





# AFFOGATO FLOAT





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YIELDS: 1 DRINK

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## INGREDIENTS:

2 scoops ice cream, flavor of your choice

1.5 oz. brewed New England Coffee Espresso Especiale™

New England Coffee, flavor of your choice,  
brewed (use hot or iced)

## METHOD:

1. In a tall glass add 1-2 scoop(s) of ice cream.
2. Add 1.5 oz. hot espresso to melt slightly (optional).
3. Fill with fresh-brewed New England Coffee - hot, iced, or cold brew.
4. Serve with a straw and spoon.



# SHAKEN COCONUT GREEN TEA





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YIELDS: 1 DRINK

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## INGREDIENTS:

10 oz. New England Black Iced Tea, brewed and cooled

1 scoop BigTrain Green Tea powder

1 pump Torani coconut syrup

5 oz. ice

Shredded coconut flakes (optional)

## METHOD:

1. Pour 10 oz. of cool tea into a shaker. Add 1 scoop of BigTrain Green Tea powder. Add 1 pump of Torani coconut syrup. Shake well, to dissolve all the powder.
2. Add 5 oz. of ice, shake well until chilled.
3. Pour into glass and serve, top with shredded coconut flakes (optional).



# PEACHY-T





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YIELDS: 1 DRINK

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## INGREDIENTS:

10 oz. Luzianne Iced Green Tea, brewed and cooled

1 oz. Torani peach syrup

5 oz. ice

## METHOD:

1. Pour 10 oz. cool iced tea into shaker. Add 1 oz. Torani peach Syrup and 5 oz. ice. Shake well and serve.



# COFFEE MASHUPS

Simply combine equal parts of the flavored coffee noted to create a delicious blend!

Macaroon



Chocolate  
Covered  
Strawberry

Coconut  
Almond  
Candy Bar





# COFFEE MASHUPS

Simply combine equal parts of the flavored coffee noted to create a delicious blend!



Chococaramel  
Galaxy



Choco-  
Vanilla Raz



Mudslide