

Cold Brew Mint Julep

Mint juleps are excellent for hot Summer afternoons and this caffeinated variation is worth trying out when you need a refreshing drink and a boost.

For this one, muddle your mint leaves in the bottom of your glass, but be careful not to tear them. Then mix in your cold brew concentrate, simple syrup, and fill with ice. • 3oz cold brew coffee concentrate

- 4 fresh mint leaves (+1 for garnish)
- 1oz simple syrup
- Crushed ice



High Plains Tonic

This one's an original. The High Plains Tonic combines cold brew coffee concentrate, a bit of dark chocolate, grape juice, and a touch of tonic water - all over ice.

Just stir together all the ingredients and top with ice.

- 2oz cold brew coffee concentrate
- 2oz grape juice
- 2oz tonic water
- Ice
- Dark chocolate square



Brewed by
RED DIAMOND®



Expect Perfection.™

Cold Brew Filter Packs

(MJK # 30928)

Red Diamond coffee blend uses beans specifically selected for the full-bodied richness and hint of nutty flavor that makes fresh-brewed Fitz so irresistible. Perfect to serve as-is or flavored with creamers for your own signature cold-brew!

Meet the cold brew trend with operational efficiencies and the ability to offer Cold Brew whenever it's on demand!!

Contact your sales rep today!!



COLD BREW COFFEE

Recipes
for
Coffee's
Hottest Trend



Cold Brew Soda

Sometimes iced coffee just doesn't sound quite right. Thankfully, there's a bubbly and often more refreshing alternative: cold brew soda. Here's what you need for the most basic form of this cold brew drink:

- 2oz Cold Brew Coffee Concentrate
- 8oz Soda Water
- 1oz Simple Syrup
- Ice

Just mix it all up and enjoy when it's warm outside!



Cold Brew Sour

This spin off the classic whiskey sour is a bright, refreshing beverage. It has a tartness to it - the word 'sour' is in the name for a reason - but it's nothing like biting straight into a lemon. It's a tartness that's balanced out by a smooth sweetness and a gentle coffee flavor.

Simply stir together the ingredients in a small rocks glass and top with a lemon wedge garnish.

- 2oz cold brew coffee concentrate
- Juice of 1/2 Lemon
- 1oz simple syrup
- Ice
- Lemon wedge garnish

Cold Brew Concoctions utilizing our Torani Flavored Syrups!

Chocolate Chip

- 1 oz Torani Chocolate Chip Cookie Dough Syrup (MJK# 34832)
- Splash of Milk or Cream
- 12 oz Cold Brew Coffee

Add all ingredients in a tall glass with ice. Stir & Enjoy!

Mocha Nut

- 1/2 oz Torani White Chocolate Syrup (MJK# 34826)
- Splash of Almond Milk
- 12 oz Cold Brew Coffee

In a tall glass, combine almond milk and Torani White Chocolate Sauce. Stir until well incorporated. Add ice and pour coffee over the top!

Toasted Coconut

- 1/2 oz Torani Coconut Syrup (MJK# 34805)
- Splash of Coconut Milk
- 12 oz Cold Brew Coffee

Add all ingredients in a tall glass with ice. Stir & Enjoy!

French Vanilla

- 1/2 oz Torani French Vanilla Syrup (MJK# 34806)
- 2 oz Milk
- 12 oz Cold Brew Coffee

Add all ingredients in a tall glass with ice. Stir & Enjoy!

Thai Cold Brew

- 4 Cups Cold Brew Coffee
- 2 Tsp Ground Cardamom
- 1/4 Cup Sweetened Condensed Milk
- 1 Tsp Almond Extract
- Ice

Pour 4 cups of Cold Brew Coffee into a pitcher. Add Almond Extract and Stir.

Fill Four 12 oz glasses with ice. Pour coffee into each glass and top with 1 Tbs of sweetened condensed milk. Enjoy!



Chocolate Cold Brew

- 16 oz Cold Brew Coffee
- Chocolate Syrup
- 1 Cup Ice
- 1/2 Cup Chocolate Chips

Drizzle chocolate syrup into the glasses. Pour Cold Brew into two, iced filled glasses. Top with whipped topping, chocolate syrup, and chocolate chips. Enjoy!

