



CH. II: ESPRESSO STANDARDS

FLAVOR

Flavor Standards for Hot & Iced Espresso Drinks (eg vanilla latte)

- 8oz** – 2 shots espresso / .75 pump syrup
- 12oz** – 2 shots espresso / 1.25 pumps syrup
- 16oz** – 3 shots espresso / 1.75 pumps syrup
- 20oz** – 4 shots espresso / 2.25 pumps syrup

Plain Frappe Standard

- 12oz** – 4oz toddy, 12oz ice, 1.5 scoop (60g) MoCafe Vanilla powder
- 16oz** – 5oz toddy, 16oz ice, 2 scoops (80g) MoCafe Vanilla powder
- 20oz** – 7oz toddy, 20oz ice, 2.5 scoops (100g) MoCafe Vanilla powder

Hot Cocoa

- 8oz** – .75 pump choc sauce, .75 pump vanilla syrup
- 12oz** – 1 pump choc sauce, 1 pump vanilla syrup
- 16oz** – 1.25 pump choc sauce, 1.25 pumps vanilla
- 20oz** – 1.50 pumps cocoa, 1.50 pumps vanilla syrup

Flavored Steamer

- 8oz** – .75 pumps syrup
- 12oz** – 1.25 pumps syrup
- 16oz** – 1.75 pumps syrup
- 20oz** – 2.25 pumps syrup

Italian Soda

- 12oz** – 3 pumps syrup
- 16oz** – 4 pumps syrup
- 20oz** – 5 pumps syrup

Cocoa/Caramel Standards for Hot & Iced Espresso Drinks (eg mocha or caramel latte)

- 8oz** – 2 shots espresso / .5 pump sauce
- 12oz** – 2 shots espresso / .75 pump sauce
- 16oz** – 3 shots espresso / 1 pump sauce
- 20oz** – 4 shots espresso / 1.25 pumps sauce

Mocha Frappe

- 12oz** – 4oz toddy, 12oz ice, .75 pump choc sauce, 1.5 (60g) scoop MoCafe Vanilla powder
- 16oz** – 5oz toddy, 16oz ice, 1 pump chocolate sauce, 2 (80g) scoops MoCafe Vanilla powder
- 20oz** – 7oz toddy, 20oz ice, 1.25 pump choc sauce, 2.5 (100g) scoops MoCafe Vanilla powder

Mexican Cocoa

- 8oz** – .25 scoop Mexican Cocoa powder
- 12oz** – .5 scoop Mexican Cocoa powder
- 16oz** – .75 scoop Mexican Cocoa powder
- 20oz** – 1 scoop Mexican Cocoa powder

Green Tea Latte (using Rishi Matcha Powder)

- 8oz** – .25 scoop
- 12oz** – .5 scoop
- 16oz** – .75 scoop
- 20oz** – 1 scoop