

Honey Lavender Latte



Enjoy a calming and indulgent Honey Lavender Latte, made with lavender, honey syrup, espresso, and steamed milk. Topped with dried lavender flowers, this beautifully crafted beverage is the perfect treat to unwind with. Simply pour the espresso and syrups into a mug, steam the milk, and add dried lavender flowers for an aromatic finish.

Ingredients:

- .50 oz. DaVinci Gourmet Lavender Syrup
- .50 oz. DaVinci Gourmet Honey Syrup
- 1 oz. Espresso
- 6 oz. Steamed Milk
- Garnish with Lavender

Instructions:

Pour espresso into coffee mug with syrups. Steam milk and top with dried lavender flowers

Guava Fresca



Agave is a great ingredient for adding sweetness to any beverage, including a refreshing Guava Fresca.

Ingredients:

0.25 oz DaVinci Gourmet Agave Syrup
0.25 oz DaVinci Gourmet Guava
0.25 oz Lime Juice
10 oz Water

Instructions:

Add all ingredients and stir. Top with 2 cups of ice.

Rose Cold Brew



Our rose syrup provides a bright, familiar floral fragrance that's calming and sweet - perfect for pairing with smooth, house-made cold brew.

Ingredients:

1 oz. DaVinci Gourmet Natural Rose Syrup
8 oz. Cold Brew
4 oz. Almond Milk
Ice

Instructions:

Add DaVinci Gourmet® Natural Rose syrup to almond milk, stir to combine. Add cold brew and ice.

Peanut Butter Old Fashioned



You'll love the nutty twist of DaVinci Gourmet Peanut Butter Syrup when you combine it with the tastes of cherries, oranges, bitters and bourbon found in a classic old fashioned.

Ingredients:

0.5 oz. DaVinci Gourmet® Peanut Butter Syrup

2.5 oz. Whiskey

3 Dashes Mole Bitters

2 Brandied Cherries, Divided

1 Orange Slice, Cut in Half

Ice

Soda Water, if Desired

Instructions:

Add DaVinci Gourmet Peanut Butter Syrup, bitters, 1 cherry and 1 half of orange to rocks glass. Muddle well. Add whiskey and ice. Top with soda water, if desired.