

Banana Pancake Latte



Ingredients:

0.5 oz. DaVinci Gourmet Banana Syrup
0.5 oz. DaVinci Gourmet Hawaiian Salted Caramel Syrup
2 oz. Espresso
6 oz. Oregon Chai The Original
6 oz. Milk

Yield:

16 oz. Mug

Instructions:

Steam all ingredients together and top with cinnamon powder.

Chai Switchel



**A riff on the North American "Haymaker" drink.
Consider this a mocktail**

Ingredients:

1 oz Oregon Chai Extra Spicy Super Concentrate
0.5 oz Maple Syrup
0.25 oz Ginger-Lime Mix
1 oz apple cider vinegar
10 oz soda
1 cup ice

Yield:

16 oz. beverage

Instructions:

Garnish with lime or lemon wedge. Optional to add in more ginger paste for a pleasant heat that balances the lingering vinegar flavor. Great with a touch of liquid smoke.

Citrus Chai Soda



Tastes like a chai cocktail

Ingredients:

2 oz Oregon Chai Extra Spicy
Super Concentrate
3 oz orange juice
4 oz lemon lime soda
1 cup ice

Yield:

16 oz. beverage

Citrus Chai



Surprising combo for most, but interesting to note that some chai blends have orange zest in them already. Consider this a replacement to ordering sweet iced tea.

Ingredients:

8 oz Oregon Chai Spiced
4 oz orange juice
1 cup ice

Yield:

12 oz. beverage

Instructions:

This recipe is easy to duplicate in any size, add 2 parts Oregon Chai Spiced, 1-part orange juice over ice. Garnish with fresh orange slices. Can use Oregon Chai Spiced, or the Extra Spicy Super Concentrate thinned with water.