

QUARTERLY RECIPES

Summer

2025

MONIN®

Sweet *Summertime*

Soak up the sun with a flavourful, refreshing drink in-hand!

TOP SUMMER FLAVOURS	Index
Grilled Peach	*
Pink Grapefruit	*
Peach Pie	771
English Cucumber	700
White Peach	655
Peach Cobbler	436
Watermelon	418
Peach	376
Creamsicle	262
Mango Chili	257
Cantaloupe	210
Hibiscus	207
Smore	205
Melon	204
Roasted Pineapple	200
Mint Leaves	200
Wild Berry	198
Candied Walnut	194
Guava	187
Mango Habanero	178

- ***Grilled Peach and Pink Grapefruit*** **are only menued during the summer season.**
- **White Peach is menued 655% more during summer compared to any other season.**
- **Watermelon is menued 418% more during summer compared to any other season.**



Source: Datassential, flavours ranked by Index. **100=average across seasons, so values >100 mean that this ingredient or flavour is more common during that season *Indicates flavours that only appear in the specified season**

Cocktail *Recipes*

Jeff Ruth, Senior Beverage Innovation Director



MELON PATCH COOLER

Glassware: 16 oz.

Contains Alcohol



MONIN®

INGREDIENT

1 ¼ oz.	Premium Vodka
1 oz.	Monin® Watermelon Purée
½ oz.	Fresh Lemon Juice
2 pumps	Monin® Cucumber Concentrated Flavor
Fill with	Sparkling Water

GARNISHES

Watermelon Slice, Cucumber Ribbon, Mint Sprig

PREPARATION: Roll to Mix

1. Fill serving glass full of ice.
2. Pour ingredients into serving glass in order listed.
3. Pour mixture into mixing tin and back into serving glass to mix.
4. Add garnish and serve.

NOTES

This Spritz turned Cooler with the absence of sparkling wine is perfectly constructed for optimum enjoyment of the warm weather months. Using seasonal components and bright citrus notes, the Melon Patch Cooler works well topped with Sparkling Mineral Water or Lemon-Lime Soda.

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PESCA HI-BALL

Glassware: 12 oz.

Contains Alcohol



INGREDIENT

1 oz.	Gin
1 oz.	Campari
½ oz.	Monin® Peach Syrup
½ oz.	Fresh Lemon Juice
Fill with	Q Grapefruit Soda

GARNISHES

Orange Slices

PREPARATION: Shake and Strain / Over Ice

1. Fill serving glass full of ice.
2. Pour ingredients into mixing glass with 2/3 ice in order listed.
3. Cap, shake and strain into serving glass with ice.
4. Add garnish and serve.

NOTES

Pesca is the Italian word for “Peach” and a perfect name to illuminate the Italian compliment (Campari) in this one of a kind Hi-Ball. Drawing inspiration from the Negroni, this cocktail takes an approachable tact with the inclusion of Peach flavour and the addition of light and bright effervescence.

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PICK A PEPPER RITA

Glassware: 5 oz. ea.

Contains Alcohol



INGREDIENT

2 oz.	Premium Silver Tequila
1 oz.	Fresh Lime Juice
1 oz.	Monin® Spicy Agave Sweetener
--------	Top With:
½ oz. ea.	Monin® Watermelon Syrup
	Monin® Desert Pear® Syrup
	Monin® Honey Mango Syrup

GARNISHES

Watermelon, Lime, Orange, Tajin Rim-Mango, Jalapeño

PREPARATION: Shake and Strain / Over Ice

1. Fill serving glasses full of ice.
2. Pour ingredients into mixing glass with 2/3 ice in order listed.
3. Cap, shake and strain into serving glasses with ice.
4. Add Monin® syrups, garnish and serve.

NOTES

Can't decide on just one? Why not try three to find your "Sweet Heat" spot! Essentially, one Sweet Heat Margarita distributed across three glass and topped with complementing flavours, this presentation might be a perfect alternative for first timers to find they're favorite "Swicy" margarita.

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Mocktail *Recipes*

Julia Melucci, Beverage Innovation Director



SUMMER BREEZE

Glassware: 8 oz.

Does Not Contain Alcohol



INGREDIENT

	Muddle:
1 ea.	Strawberry
4 slices	Cucumber
¾ oz.	Monin® Elderflower Syrup
¾ oz.	Fresh Lemon Juice
	Top With:
5 oz.	Ginger Ale

GARNISHES

Cucumber slice, mint

PREPARATION: Muddle / Shake and Strain - Up

1. Chill serving glass.
2. Place first 2 ingredients into bottom of mixing glass and muddle.
3. Fill mixing glass 2/3 full of ice and pour remaining ingredients in order listed, except Ginger Ale.
4. Cap, shake and strain into chilled serving glass.
5. Top with Ginger Ale, add garnish and serve.

NOTES

As the song goes, this Summer Breeze will make you feel fine! The combination of fresh cucumber, bright strawberry, and delicate floral pair with crisp ginger ale for a lovely non-alcoholic option that will delight you for the entire summer season.

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BLUEBERRY DUNES

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN®

INGREDIENT

1 oz.	Monin® Blueberry Purée
6 oz.	Monin® Piña Colada Fruit Smoothie Mix

GARNISHES

Blueberries, pineapple slice, toasted coconut

PREPARATION: Blend

1. Fill serving glass full of ice.
2. Pour ingredients into blender cup in order listed.
3. Add ice from serving glass, cap, and blend until smooth.
4. Pour back into serving glass, add garnish and serve.

NOTES

Brighten up your standard Virgin Pina Colada with the addition of Blueberry Puree and evoke the feeling of laying on a sand dune at the beach to celebrate all of the sunny summer days!

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HELLO, SUNSHINE!

Glassware: 16 oz.

Does Not Contain Alcohol



INGREDIENT

1 ½ oz.	Seedlip Garden 108
1 oz.	Monin® Rock Melon Cantaloupe Syrup
2 oz.	Green Tea
2 oz.	Club Soda
½ oz.	Fresh Lemon Juice

GARNISHES

Lemon

PREPARATION: Roll to Mix

1. Fill serving glass full of ice.
2. Pour ingredients into serving glass in order listed.
3. Pour mixture into mixing tin and back into serving glass to mix.
4. Add garnish and serve.

NOTES

This is a perfect brunch non-alcoholic offering for the beloved 3-day weekends the summer season brings.

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Non-Alcoholic *Recipes*

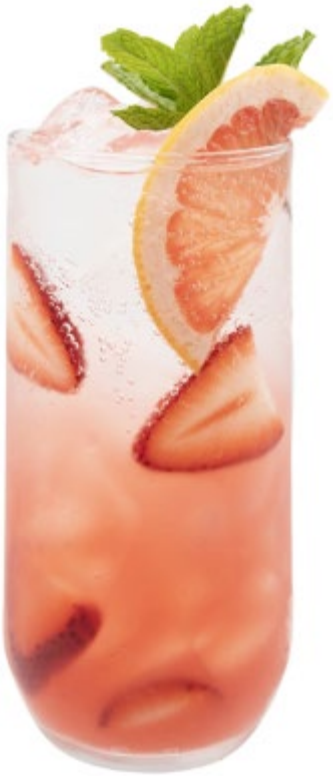
Angela Thompson, Senior Beverage Innovation Director



STRAWBERRY GRAPEFRUIT SODA

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN®

INGREDIENT

1 oz.	Monin® Sugar Free Strawberry Syrup
½ oz.	Fresh Lemon Juice
6 oz.	Grapefruit Soda

GARNISHES

Mint sprig, ruby red grapefruit, strawberry slices

PREPARATION: Roll to Mix

1. Fill serving glass full of ice.
2. Pour ingredients into serving glass in order listed.
3. Pour mixture into mixing tin and back into serving glass to mix.
4. Add garnish and serve.

NOTES

Using sugar free strawberry syrup keeps this low-cal and refreshing, it can also be made with fresh ruby red grapefruit juice and plain club soda.

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CANTALOUPE GUAVA PALMER

Glassware: 16 oz.

Does Not Contain Alcohol



INGREDIENT

½ oz.	Monin® Guava Syrup
3 oz.	Lemonade
½ oz.	Monin® Rock Melon Cantaloupe Syrup
4 oz.	Fresh Brewed Tea

GARNISHES

Cantaloupe, mint sprig, ruby red grapefruit

PREPARATION: Layered / Ice

1. Pour ingredients into serving glass in order listed and stir.
2. Add ice and remaining ingredients in order listed.
3. Add garnish and serve.

NOTES

Guava and fresh cantaloupe are a perfect summer match up, you can use black or green tea for this. Batch each part separately and then layer for a beautiful presentation.

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Milkshake
Recipes

Melissa Nasits, Beverage Innovation Director



BRUNCH SHAKE

Glassware: 16 oz.

Does Not Contain Alcohol



INGREDIENT

1 oz.	Monin® Maple Pancake Syrup
½ oz.	Monin® Espresso Syrup
4 scoops	Vanilla Ice Cream
2 oz.	Milk

GARNISHES

Bacon, mini waffle, whipped cream

PREPARATION: Blend / Ice Cream (no ice)

1. Add ingredients into blender cup in order listed.
2. Cap and blend until smooth.
3. Pour into serving glass, add garnish and serve.

NOTES

Late morning brunch on a patio is the best way to spend a summer weekend. Enjoy this decadent treat anytime of the day!

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COCONUT AVOCADO SHAKE

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN®

INGREDIENT

1 oz.	Monin® Coconut Syrup
4 scoops	Vanilla Ice Cream
2 oz.	Milk
½	Avocado, Ripe

GARNISHES

Avocado, whipped cream

PREPARATION: Blend / Ice Cream (no ice)

1. Add ingredients into blender cup in order listed.
2. Cap and blend until smooth.
3. Pour into serving glass, add garnish and serve.

NOTES

The rich creaminess of ripe avocado adds an umami component to this coconut flavoured milkshake while bringing a pale green hue… making it stand out from the rest of the crowd!

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YUZU PIE MILKSHAKE

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN®

INGREDIENT

1 oz.	Monin® Yuzu Purée
½ oz.	Monin® Toasted Marshmallow Syrup
4 scoops	Vanilla Ice Cream
2 oz.	Milk

GARNISHES

Lemon, whipped cream, mint

PREPARATION: Blend / Ice Cream (no ice)

1. Add ingredients into blender cup in order listed.
2. Cap and blend until smooth.
3. Pour into serving glass, add garnish and serve.

NOTES

An exotic twist to a lemon meringue pie flavour profile. A fun way to showcase some very current exotic fruit trends. This rich and slightly tart milkshake will soon be your new favorite.

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Holiday *Recipes*

Michael Moberly, Beverage Innovation Manager



OCEAN CRUSH LEMONADE

Glassware: 16 oz.

Does Not Contain Alcohol



INGREDIENT

1 oz.	Monin® Blue Raspberry Syrup
2 pumps	Monin® Pineapple Concentrated Flavor
1 ½ oz.	Monin® Neutral Beverage Base
4 oz.	Lemonade

GARNISHES

Nerds Gummy Cluster Fireworks, lemon, strawberry

PREPARATION: Blend

1. Fill serving glass full of ice.
2. Pour ingredients into blender cup in order listed.
3. Add ice from serving glass, cap, and blend until smooth.
4. Pour back into serving glass, add garnish and serve.

NOTES

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BEACH DAY COLD BREW

Glassware: 16 oz.

Does Not Contain Alcohol



INGREDIENT

½ oz.	Monin® Banana Syrup
½ oz.	Monin® Macadamia Nut Syrup
1 oz.	Monin® Cold Brew Coffee Concentrate
6 oz.	Coconut Milk

GARNISHES

Banana Dolphin , whipped cream

PREPARATION: Roll to Mix

1. Fill serving glass full of ice.
2. Pour ingredients into serving glass in order listed.
3. Pour mixture into mixing tin and back into serving glass to mix.
4. Add garnish and serve.

NOTES

Every sip is a beach day holiday!

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MIDSUMMER SANGRIA

Glassware: 16 oz. Wine

Contains Alcohol



INGREDIENT

½ oz.	Monin® Blackberry Sangria Mix
½ oz.	Cranberry Juice
¼ oz.	Fresh Lime Juice
1 oz.	Coconut Rum
2 oz.	Red Wine
splash	Ginger Ale

GARNISHES

Blackberries, lemon, lime, pineapple

PREPARATION: Roll to Mix

1. Fill serving glass full of ice.
2. Pour ingredients into serving glass in order listed.
3. Pour mixture into mixing tin and back into serving glass to mix.
4. Add garnish and serve.

NOTES

Celebrate summer with a glass or even a pitcher of this refreshing tropical sangria!

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Coffee
Recipes

Andres Zamorano, Beverage Innovation Director



COCONUT GINGER COLD FOAM LATTE

Glassware: 16 oz.

Does Not Contain Alcohol



INGREDIENT

¾ oz.	Monin® Coconut Syrup
2 shots	Espresso
3 oz.	Milk
	Top With:
2 oz.	Infused Cold Foam

GARNISHES

None

PREPARATION: Build / Over Ice

1. Fill serving glass full of ice.
2. Pour ingredients into serving glass in order listed.
3. Add garnish and serve.

NOTES

Infused Cold Foam -
Spindle Mix
2 oz. Monin Ginger Syrup
5 oz. Skim Milk

The Ginger cold foam is great topper for coffee shops. On top of this Coconut latte, ginger and coconut pair very well together to create this sweet and spiced flavour.

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ORANGE ESPRESSO SODA

Glassware: 16 oz.

Does Not Contain Alcohol



INGREDIENT

1 oz.	Monin® Candied Orange Syrup
4 oz.	Club Soda
	Top With:
2 shots	Espresso

GARNISHES

Orange peel

PREPARATION: Layered / Up

1. In serving glass slowly pour ingredients into bowl of bar spoon in order listed.
2. Ensure bottom of bar spoon is in contact with previous layer.
3. Add garnish and serve.

NOTES

This is a twist on an Espresso Tonic. Using Club Soda instead of tonic and adding 1 oz of Candied Orange makes this Bright coffee drink far more approachable than the traditional Espresso Tonic recipe.

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MID SUMMER UBE ESPRESSO

Glassware: 8 oz.

Does Not Contain Alcohol



MONIN®

INGREDIENT

½ oz.	Monin® Ube Syrup
½ oz.	Sweetened Condensed Milk
1 shot	Espresso
	Top With:
	Steamed Milk

GARNISHES

No Garnish Needed

PREPARATION: Layered / Up

1. In serving glass slowly pour ingredients into bowl of bar spoon in order listed.
2. Ensure bottom of bar spoon is in contact with previous layer.
3. Add garnish and serve.

NOTES

Combine Ube and Sweetened condensed Milk separately before pouring into serving glass. The Ube and the milk pair perfectly with the espresso and the small amount of frothed milk on top. Very easy to drink and full of flavours.

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Health & Wellness

Recipes

Brad Seale, Innovation Assistant



SUGAR FREE SPICY PEACH PALMER

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN®

INGREDIENT

1 oz.	Monin® Sugar Free Peach Syrup
1 pump	Monin® Jalapeño Concentrated Flavor
1 oz.	Fresh Lemon Juice
2 oz.	Water
	Top With:
3 oz.	Fresh Brewed Black Tea

GARNISHES

Dehydrated lemon , jalapeño pepper

PREPARATION: Shake and Pour, Top

1. Combine ingredients in a shaker in the order listed, except iced tea.
2. Cap and shake vigorously.
3. Pour into serving glass and add any needed ice.
4. Top with iced tea and garnish.

NOTES

There is nothing to cool down a hot summer day like a spicy Arnold Palmer. You will surely be more hydrated by redacting the excess sugar.

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SUGAR FREE STRAWBERRY DIRTY SODA

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN®

INGREDIENT

2 pumps	Monin® Strawberry Concentrated Flavor
5 oz.	Diet Lemon-lime Soda
2 oz.	Non-dairy Creamer

GARNISHES

Strawberry slices

PREPARATION: Stir / Over Ice

1. Fill serving glass full of ice.
2. Pour ingredients into serving glass in order listed.
3. Stir gently to mix.
4. Add garnish and serve.

NOTES

This is a great summer version of a notorious dirty soda.
Miss out on all the bad sugar with this unique recipe!

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Batch
Recipes



BEACH DAY COLD BREW

(1 GALLON BATCH)

1 gal. Beverage Dispenser

Does Not Contain Alcohol



MONIN®

INGREDIENT

8 oz.	Monin® Banana Syrup
8 oz.	Monin® Macadamia Nut Syrup
26 oz.	Monin® Cold Brew Coffee Concentrate
86 oz.	Unsweetened Coconut Milk

GARNISHES

Banana Dolphin, whipped cream

PREPARATION: Batch / Cold

1. Pour ingredients into suitable mixing container in order listed.
2. Whisk well to mix.
3. Portion into appropriate storage containers.
4. Cover, label, day dot, and store refrigerated.

NOTES To Serve:

1. Fill the serving glass full of ice.
2. Pour batch mix to ½ inch from the rim of the glass.
3. Add garnish and serve.

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SUGAR FREE SPICY PEACH PALMER

(1 GALLON BATCH)

1 gal. Beverage Dispenser

Does Not Contain Alcohol



MONIN®

INGREDIENT

18 oz.	Monin® Sugar Free Peach Syrup
2 oz.	Monin® Jalapeño Concentrated Flavor
18 oz.	Fresh Lemon Juice
36 oz.	Water
	Keep separate:
54 oz.	Fresh Brewed Black Tea

GARNISHES

Dehydrated lemon , jalapeño pepper

PREPARATION: Batch / Cold

1. Pour ingredients (except iced tea) into suitable mixing container in order listed.
2. Whisk well to mix.
3. Portion into appropriate storage containers.
4. Cover, label, day dot, and store refrigerated.

NOTES To Serve:

1. Fill the serving glass full of ice.
2. Pour batch mix to ¾ full from the rim of the glass.
3. Top with iced tea.
4. Add garnish and serve.

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BLUEBERRY DUNES

(3 1/3 - GALLON BATCH RECIPE)

Granita Machine

Does Not Contain Alcohol



MONIN

INGREDIENT

1 liter	Monin® Blueberry Purée
3 cartons	Monin® Piña Colada Fruit Smoothie Mix
2 gallons	Cold Water

GARNISHES

Blueberries, pineapple slice, toasted coconut

PREPARATION: Frozen Drink Machine

1. Combine ingredients in large container and stir.
2. Pour mix into frozen beverage machine and freeze.
3. Dispense frozen beverage into serving glasses.
4. Garnish.



NOTES

Brix: 19.0

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Culinary
Recipes

Jacob Sturm, Executive Innovation Chef

Joseph Buckner, Culinary Coordinator



HOT HONEY KIMCHI DIPPING SAUCE

YIELD 1 1/4 cup **ACTIVE TIME** 5 minutes **TOTAL TIME** 10 minutes



INGREDIENTS

1/2 cup gochujang
2 Tbsp. kimchi liquid
2 Tbsp. Monin® Hot Honey Syrup
1 Tbsp. rice wine vinegar
6 Tbsp. unsalted butter
1 1/2 tsp. sesame seeds

PREPARATION

1. Combine all ingredients except for the butter and sesame seeds into a saucepan over medium heat and whisk until fully incorporated.
2. Bring the mixture up to a boil then remove from heat and add the butter and sesame seeds, whisking until fully incorporated.
3. Serve immediately or store in a tightly sealed container in the fridge.



<u>Concepts:</u>
Dumplings - *Pan Seared Dumplings Topped with Fresh Green Onion and Black Sesame Seeds with a Side of Hot Honey Kimchi Dipping Sauce.*
Budae Jjigae Fries - *Crispy French Fries Topped with Pan Seared Spam, Sauteed Mushrooms, American Cheese, Green Onions, and a Hot Honey Kimchi Dipping Sauce Drizzle.*

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OAK BARREL BUTTER

YIELD 1 cup **ACTIVE TIME** 5 minutes **TOTAL TIME** 4 hours



INGREDIENTS

- 1/2 cup softened butter, unsalted
- 5 pumps Monin® Oak Barrel Concentrated Flavor
- 4 cloves garlic, minced
- 1 Tbsp. parsley
- 1 Tbsp. chives
- 2 tsp. Dijon mustard
- 1 tsp. lemon zest
- 1 tsp. smoked paprika
- 1 tsp. salt
- 1/2 tsp. lemon juice
- 1/2 tsp. black pepper
- 1/2 tsp. thyme
- 1/4 tsp. chili powder
- 1/4 tsp. crushed red pepper

PREPARATION

1. In the bowl of stand mixer fitted with the paddle attachment, place all the ingredients inside and mix on low until just incorporated.
2. In a sheet of plastic wrap, add the butter in the center then roll up the wrap and then twist the sides until the butter becomes a log.
3. Place the log in the fridge for 4 hours or until fully hardened.
4. Serve immediately or tightly wrap the butter and keep in the fridge.

<u>Concepts:</u>
Pan Seared Ribeye - *Pan Seared Ribeye Topped with an Oak Barrel Butter and Served with a Side of Roasted Fingerling Potatoes.*
Grilled Pork Chop - *Juicy Pork Chop Topped with an Oak Barrel Butter and Served with a Side of Grilled Brussel Sprouts.*



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SPICY AVOCADO SALSA

YIELD 1 cup **ACTIVE TIME** 5 minutes **TOTAL TIME** 5 minutes



INGREDIENTS

- 2 avocados, flesh removed
- 1 onion, rough chopped
- 1 green bell pepper, core removed and rough chopped
- 1 jalapeno, rough chopped
- 2 cloves garlic
- 1/2 cup cilantro
- 1/4 cup parsley
- 1/4 cup vinegar
- 1 Tbsp. lime juice
- 2 pumps Monin® Habanero Concentrated Flavor
- 1/3 cup olive oil
- Salt to taste

PREPARATION

1. Put all ingredients into a blender except for the olive oil. Blend the ingredients until mostly emulsified and then slowly drizzle in the oil while blender is running.
2. Serve immediately or store in a tightly sealed container in the fridge.



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YUZU PESTO PASTA SAUCE



YIELD 1 pint **ACTIVE TIME** 10 minutes **TOTAL TIME** 15 minutes

INGREDIENTS

1 cup heavy cream
1 cup chicken stock
1/2 cup white wine
1/4 cup lemon juice
3 Tbsp. Monin® Yuzu Puree
3 Tbsp. prepared pesto
1/2 cup grated parmesan cheese

PREPARATION

1. Combine all ingredients in a small saucepot and set to medium-high heat.
2. Allow the mixture to come up to a boil and continue to simmer until reduced by 1/3 (about 5-7 minutes).
3. Once reduced, remove from heat and add in the parmesan cheese and mix until completely incorporated.
4. Taste for seasoning and transfer to a tightly sealed container and store in the refrigerator for future use.



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BASIL SUNDRIED TOMATO AIOLI

YIELD 1 cup **ACTIVE TIME** 5 minutes **TOTAL TIME** 5 minutes



INGREDIENTS

1/2 cup mayonnaise
1/4 cup drained sundried tomatoes
8 pumps Monin® Basil Concentrated Flavor
1 clove garlic
Pinch of cayenne

PREPARATION

1. Combine all ingredients into a food processor and blitz until fully incorporated and smooth.
2. Serve immediately or store in a tightly sealed container in the fridge.



<u>Concepts:</u>
BLT - *Toasted Ciabatta Bread Topped with Bacon, Lettuce, Tomato, and a Basil Sundried Tomato Aioli.*
Avocado Melt - *Toasted Sourdough Bread Topped with White Cheddar, Bacon, Crushed Avocado, Tajin, and a Basil Sundried Tomato Aioli.*

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SMOKY SALSA VERDE

YIELD 1 pint **ACTIVE TIME** 10 minutes **TOTAL TIME** 45 minutes



INGREDIENTS

1 lb. tomatillos, roughly chopped
1/2 yellow onion, chopped
2 jalapeno chilis, seeded and chopped
3 Tbsp. chopped fresh cilantro
2 Tbsp. fresh lime juice
2 tsp. minced fresh garlic
2 tsp. salt
1 tsp. dried oregano
2 Tbsp. Monin® Hickory Smoke Syrup

PREPARATION

1. Preheat oven to 350 degrees Fahrenheit and spray a sheet pan with oil.
2. Add the tomatillos, onion, and jalapenos to the sheet pan and roast in the oven for 30 minutes.
3. Remove from oven and allow to cool at room temperature for 10 minutes.
4. Transfer roasted veggies to a food processor along with the remaining ingredients and blend until smooth.
5. Taste for seasoning and store in a container, cover tightly and refrigerate until use.



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<u>Concepts:</u>
Steak Tacos- *Grilled Skirt Steak Topped with Cotija Cheese, Pickled Onions, and a Smoky Salsa Verde.*
Grilled Chicken Quarters- *Seasoned and Grilled Chicken Quarters Smothered in a Smoky Salsa Verde and Served with a Side of Roasted Potatoes.*

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Thank *You!*

MONIN®