

Beverage *Development*

Toasted Coconut - Cocktails

Jeff Ruth - Senior Beverage Innovation Director

MONIN®

COCO CABANA DAIQUIRI

Glassware: 8 oz.

Contains Alcohol



MONIN®

INGREDIENT

2 oz.	Premium Silver Rum
1 oz.	Fresh Lime Juice
¾ oz.	Monin® Toasted Coconut Syrup
1 splash	Fresh Grapefruit Juice

GARNISHES

Freeze Dried Lime Wheel

PREPARATION: Shake and Strain / Up

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

NOTES

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CASTAWAY SOUR

Glassware: 14 oz.

Contains Alcohol



MONIN®

INGREDIENT

1 ½ oz.	Premium Vodka
¾ oz.	Monin® Toasted Coconut Syrup
¾ oz.	Fresh Lemon Juice
½ oz.	Pomegranate Juice
1 oz.	Pasteurized Egg White

GARNISHES

Pome Arils, Lemon Slice

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

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ROASTED TOASTED TINI

Glassware: 8 oz.

Contains Alcohol



MONIN®

INGREDIENT

1 ½ oz.	Premium Vodka
¾ oz.	Dark Crème De Cacao
¾ oz.	Monin® Toasted Coconut Syrup
1 oz.	Monin® Cold Brew Coffee Concentrate

GARNISHES

Sprinkle Coconut Chips

PREPARATION: Shake and Strain / Up

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

NOTES

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HULA HOOP HOOCH

Glassware: 16 oz.

Contains Alcohol



MONIN®

INGREDIENT

1 ½ oz.	Premium Silver Tequila
½ oz.	Mezcal
¾ oz.	Monin® Toasted Coconut Syrup
1 oz.	Fresh Grapefruit Juice
2 oz.	Monin® Margarita Mix (Prepared Batch)

GARNISHES

Lime Wheel, Pineapple Flag

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

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NAB & Mocktail *Development*

Julia Melucci - Beverage Innovation Director

MONIN®

TOASTED COCONUT DIRTY SODA

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN®

INGREDIENT

½ oz.	Monin® Toasted Coconut Syrup
6 oz.	Coke® Coca-Cola
1 oz.	Non-dairy Creamer

GARNISHES

Lime

PREPARATION: Build / Over Ice

1. Fill serving glass full of ice.
2. Pour first 2 ingredients into serving glass and stir.
3. Top with non-dairy creamer, add garnish and serve.

NOTES

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COCOBERRY SODA

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN®

INGREDIENT

1 ea.	Strawberry
1 oz.	Monin® Toasted Coconut Syrup
1 oz.	Fresh Lime Juice
6 oz.	Club Soda

GARNISHES

Lime, strawberry

PREPARATION: Muddle / Shake and Pour

1. Place strawberry into bottom of serving glass and muddle.
2. Fill serving glass full of ice and pour remaining ingredients in order listed, except club soda.
3. Pour mixture into mixing tin, cap, shake and pour back into serving glass.
4. Top with ice and club soda.
5. Add garnish and serve.

NOTES

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ZENSHINE COOLER

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN®

INGREDIENT

¾ oz.	Monin® Toasted Coconut Syrup
3 oz.	Lemonade
4 oz.	Green Tea

GARNISHES

Edible flower petals, 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

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COCONUT GROVE

Glassware: 8 oz.

Does Not Contain Alcohol



MONIN®

INGREDIENT

1 ½ oz.	Seedlip Grove 42
½ oz.	Monin® Toasted Coconut Syrup
¾ oz.	Fresh Orange Juice
2 oz.	Club Soda

GARNISHES

Orange peel

PREPARATION: Shake and Pour, Top

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

NOTES

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EAST COAST SUNRISE

Glassware: 12 oz.

Does Not Contain Alcohol



MONIN®

INGREDIENT

1 ½ oz.	Ritual Zero Proof Aperitif Alternative
1 oz.	Monin® Toasted Coconut Syrup
1 oz.	Pineapple Juice
½ oz.	Fresh Lime Juice
2 oz.	Club Soda
½ oz.	Monin® Grenadine Syrup

GARNISHES

Pineapple leaf

PREPARATION: Shake and Pour, Top

1. Combine first 4 ingredients in shaker.
2. Cap and shake vigorously.
3. Pour into serving glass and add any needed ice.
4. Top with club soda, sink Grenadine, and garnish.

NOTES

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Coffee *Development*

Angela Thompson - Senior Beverage Innovation Director

MONIN®

TOASTED COCONUT MOCHA

Glassware: 16 oz. Mug

Does Not Contain Alcohol



MONIN

INGREDIENT

¾ oz.	Monin® Toasted Coconut Syrup
½ oz.	Monin® Dark Chocolate Sauce
2 shots	Espresso
Fill with	Steamed Milk

GARNISHES

Chocolate drizzle, toasted coconut

PREPARATION: Hot / Steamed Milk

1. Combine ingredients, except milk, in serving cup.
2. Stir and set aside.
3. Steam milk in pitcher.
4. Pour steamed milk into serving cup, stirring gently.
5. Garnish.

NOTES

No Notes

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TOASTED COCONUT AFFOGATO

Glassware: 8 oz. Mug

Does Not Contain Alcohol



MONIN®

INGREDIENT

1 oz.	Monin® Toasted Coconut Syrup
1 scoop	Vanilla Ice Cream
2 shots	Espresso

GARNISHES

Toasted coconut, spoon

PREPARATION: Build / Up

1. Pour ingredients into serving glass in order listed.
2. Add garnish and serve.

NOTES

No Notes

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TOASTED COCONUT TOFFEE COLD BREW

Glassware: 16 oz. Tall/Pint

Does Not Contain Alcohol



MONIN®

INGREDIENT

¾ oz.	Monin® Toasted Coconut Syrup
½ oz.	Monin® Sea Salt Caramel Toffee Sauce
5 oz.	Cold Brewed Coffee
2 oz.	Cream

GARNISHES

Sauce drizzle, toasted coconut, whipped cream

PREPARATION: Shake and Pour

1. Fill serving glass full of ice.
2. Pour ingredients into mixing tin in order listed.
3. Add ice from serving glass.
4. Cap, shake and pour back into serving glass.
5. Add garnish and serve.

NOTES

No Notes

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TOASTED COCONUT DIRTY MATCHA

Glassware: 16 oz. Tall/Pint

Does Not Contain Alcohol



MONIN

INGREDIENT

½ oz.	Monin® Toasted Coconut Syrup
½ oz.	Monin® Matcha Green Tea Concentrate
4 oz.	Milk
2 oz.	Top With Cold Foam:
1 shot	Espresso

GARNISHES

Toasted coconut

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

No Notes

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