

FLAVORS

VANILLA

Madagascar vanilla

CARAMEL

Rich, sweet, and buttery smoothness of caramel

WHITE MOCHA

Sweet and creamy

SALTED BUTTER PECAN

The perfect blend of melted butter, roasted nuts and sweet vanilla

COOKIE BUTTER

Notes of creamy caramel and spice

SPICED MAPLE

The warmth of maple syrup and hints of ginger spice

SALTED CARAMEL

The decadence of caramel combined with the complement of salt

BROWN BUTTER TOFFEE

Sweet & salty notes of toasted toffee

CHOCOLATE ORANGE

Sweet candied orange with rich dark chocolate

MACAMOCHA

Buttery, nutty flavor of macadamia nut with sweet and creamy white mocha

DIRTY CHAI

Cinnamon, clove, orange blossom and ginger balanced with a shot of espresso

LAVENDER

Semi-sweet, herbal floral flavor

DIRTY CHAI + LAVENDER

cinnamon, clove, orange blossom and ginger with semi-sweet, herbal floral flavor balanced with a shot of espresso

SEASONAL.

Seasonal flavors can be made anytime, given our suppliers are stocked. Feel free to request off-season flavors!

SPICED PUMPKIN

Baked pumpkin with warm cinnamon and nutmeg

CANDY CORN

Butterscotch notes and creamy sweetness

DARK PUMPKIN

Baked pumpkin with warm cinnamon, nutmeg and dark chocolate

PRALINE

Sweet and salty nutty flavor

GINGERBREAD

Hints of nutmeg and cinnamon

PEPPERMINT WHITE MOCHA

Sweet and creamy with a minty twist

SUGAR FREE

ZERO CARAMEL

Sweeten with erythritol and stevia

ZERO CHOCOLATE

Sweeten with erythritol and stevia

SUGAR FREE VANILLA

Sweeten with erythritol and sucralose

SUGAR FREE IRISH CREAM

Sweeten with erythritol and sucralose

NON- COFFEE

CHAI

Cinnamon, clove, orange blossom and ginger

CHAI + LAVENDER

Cinnamon, clove, orange blossom and ginger mixed with semi-sweet, herbal floral flavor

STEAMERS

Every flavor can be created with out espresso - which would essentially be sweetened milk.

HOT CHOCOLATE

Sweet, rich classic hot chocolate