

★ DISCOVER COFFEE'S ★



Best Friend

TROPIC THUNDER



LOCATION:
HOUSTON



WILD COFFEE



IG @WILD_CONCEPTS

Topo Chico^{MR}

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Best Friend

TROPIC THUNDER

A REFRESHING TWIST ON THE CLASSIC COLD BREW SHANDY. A BOLD COFFEE EXPERIENCE WITH A TROPICAL FLAIR. THIS VIBRANT DRINK IS THE ULTIMATE BALANCE OF SWEET, TART, AND REFRESHING, WHILE TOPO CHICO ENHANCES THE WHOLE EXPERIENCE WITH A LIGHT, BUBBLY EFFERVESCENCE.

INGREDIENTS:

- ⌘ ACID ADJUSTED PINEAPPLE SYRUP*
- ⌘ COCONUT WATER
- ⌘ LIME JUICE
- ⌘ SINGLE ORIGIN COLD BREW
- ⌘ TOPO CHICO SPARKLING MINERAL WATER
- ⌘ GARNISH: SPRIG OF MINT, PINEAPPLE WEDGE
- ⌘ GLASSWARE: COLLINS

THIS COCKTAIL WILL BE BUILT IN THE GLASS

RECIPE

- ⌘ GRAB A COLLINS GLASS AND POUR IN THESE INGREDIENTS
 - 1 OZ COCONUT WATER
 - 1 OZ ACID ADJUSTED PINEAPPLE SYRUP
 - 0.5 OZ LIME JUICE
 - 2 OZ TOPO CHICO
- ⌘ USE A BAR SPOON TO MIX THE INGREDIENTS
- ⌘ TOP OFF THE BEVERAGE WITH CRUSHED ICE AND LEAVE ROOM FOR 2 OZ SINGLE ORIGIN COLD BREW
- ⌘ GARNISH WITH SPRIG OF MINT AND PINEAPPLE WEDGE

*ACID ADJUSTED PINEAPPLE SYRUP

- ⌘ PREPARE CITRIC ACID SOLUTION:
TO MAKE A 1% CITRIC ACID SOLUTION, DISSOLVE 1 GRAM OF CITRIC ACID IN 100ML OF WATER (OR SCALE IT UP DEPENDING ON HOW MUCH YOU NEED). STIR UNTIL THE CITRIC ACID IS FULLY DISSOLVED.
- ⌘ MIX WITH PINA REAL:
ADD THE 1% CITRIC ACID SOLUTION TO THE 10 OZ OF PINA REAL PINEAPPLE SYRUP. THIS WILL BALANCE THE SWEETNESS AND GIVE THE SYRUP A BRIGHTER, MORE TART FLAVOR.

