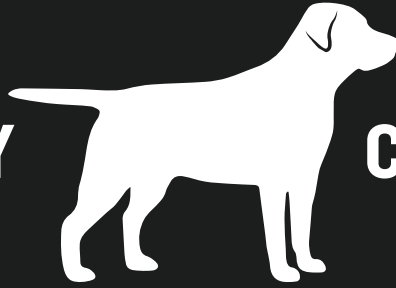


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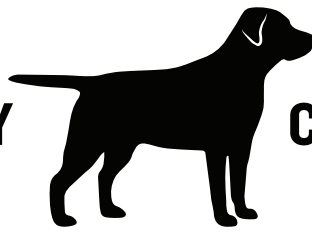
The Lucky Little Guide To All Things Crafted

STEP-BY-STEP RECIPES TO ENJOYING ALL YOUR LUCKY LAB SEASONAL DRINKS AT HOME

FALL 2021 EDITION

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longhorn brulee latte

	LIST <i>of</i> INGREDIENTS	
	<i>one</i> COLD BREW PACKET (USE 6 OZ OF THE COLD BREW FOR THIS RECIPE!)	
	<i>1 oz</i> LONGHORN BRULEE SYRUP	
	<i>4 oz</i> MILK OF YOUR CHOICE	
METHOD FOR CRAFTING THE PERFECT LATTE		
<i>place your cold brew pouch in your glass and let steep for at least 12 hours.</i>		
<i>once cold brew is ready, grab a new glass filled with ice and pour in your syrup.</i>		
<i>add 6oz of cold brew, top it off with your milk of choice, and stir well to combine.</i>		
		

rosemary whiskey latte

	<p>LIST of INGREDIENTS</p>	
	<p><i>one</i> COLD BREW PACKET (USE 6 OZ OF THE COLD BREW FOR THIS RECIPE!)</p>	
	<p><i>1 oz</i> ROSEMARY WHISKEY SYRUP</p>	
	<p><i>4 oz</i> MILK OF YOUR CHOICE</p>	

METHOD FOR CRAFTING THE PERFECT LATTE

place your cold brew pouch in your glass and let steep for at least 12 hours.

once cold brew is ready, grab a new glass filled with ice and pour in your syrup.

add 6oz of cold brew, top it off with your milk of choice, and stir well to combine.



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maple cinnamon oat
cold brew



LIST of INGREDIENTS

one
COLD BREW PACKET



1 oz
MAPLE CINNAMON SYRUP



2 oz
OAT MILK



METHOD FOR CRAFTING THE PERFECT COLD BREW

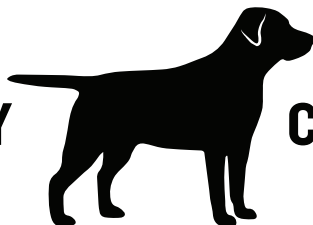
place your cold brew pouch in your glass and let steep for at least 12 hours.

once cold brew is ready, grab a new glass filled with ice and pour in your syrup.

add all of the cold brew, top it off with your oat milk, and stir well to combine.



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pear vanilla sage sweet cream latte



LIST *of* INGREDIENTS

one
COLD BREW PACKET
(USE 6 OZ OF THE COLD BREW FOR THIS RECIPE!)



4 oz
**PEAR VANILLA SAGE
SWEET CREAM**



METHOD FOR CRAFTING THE PERFECT LATTE

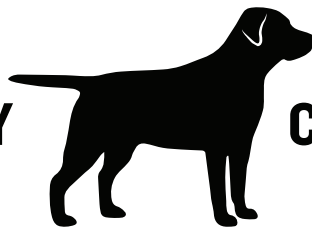
place your cold brew pouch in your glass and let steep for at least 12 hours.

once cold brew is ready, grab a new glass filled with ice and add 6oz of cold brew.

Pour in your pear vanilla sage sweet cream and stir well to combine.








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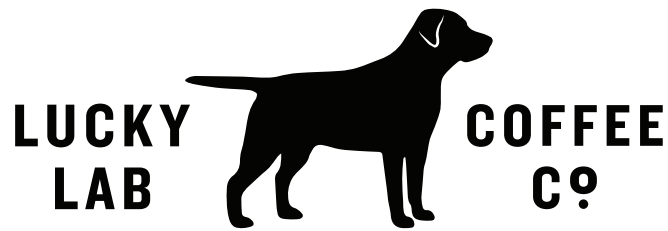


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lavender chai

	LIST of INGREDIENTS	
	3 oz CHAI CONCENTRATE	
	1 oz LAVENDER SYRUP	
	2 oz MILK OF YOUR CHOICE	
METHOD FOR CRAFTING THE PERFECT CHAI BREW		
<i>grab a glass and fill it with ice and pour in 3oz of the chai concentrate.</i>		
<i>add your lavender syrup, top it off with a milk of your choice, and stir well to combine.</i>		
		



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fall 2021 edition

ingredient guide

CLICK A LISTED INGREDIENT TO PURCHASE ONLINE!

LONGHORN BRULEE LATTE

COLD BREW AT HOME
LONGHORN SYRUP

or

CRAFTED AT HOME
(with longhorn syrup)

ROSEMARY WHISKEY LATTE

COLD BREW AT HOME
ROSEMARY WHISKEY SYRUP

or

CRAFTED AT HOME
(with rosemary whiskey syrup)

MAPLE CINNAMON OAT COLD BREW

COLD BREW AT HOME
MAPLE CINNAMON SYRUP

or

CRAFTED AT HOME
(with maple cinnamon syrup)

PEAR VANILLA SAGE SWEET CREAM LATTE

COLD BREW AT HOME
PEAR VANILLA SAGE SWEET CREAM

(sweet cream available for local pickup only)

LAVENDER CHAI

LAVENDER SYRUP
CHAI CONCENTRATE

(chai available for local pickup only)