



Spicy Hot Chocolate

Hot Cup Size: 12 oz 16 oz 20 oz

Chaikhana Chai “Masala”

Concentrate: 1 ½ oz 2 oz 2 ½ oz

Chocolate Sauce: 1 ½ oz 2 oz 2 ½ oz

Add Chai and Chocolate Sauce to hot cup or mug. Fill with steamed milk. Stir and top with rich milk foam and a sprinkle of cinnamon.



Dirty Chai Latte *This drink is delicious! Serve hot or iced!*

Hot or Cold Cup Size: 12 oz 16 oz 20 oz

Chaikhana Chai “Original”

Concentrate: 1 ½ oz 2 oz 2 ½ oz

Measure Chai concentrate into serving cup then add an espresso latte prepared in your usual way. Stir to combine the chai and espresso flavors.

Chai Spiced Apple Cider *Powerful flavor combination!*

Hot Cup Size: 12 oz 16 oz 20 oz

Chaikhana Chai “Green”

Concentrate: 2 oz 2 ¾ oz 3 ½ oz

Measure Chai into cup and add fresh Apple Cider (or bottled premium Apple Juice) to ¾ inch from the top. Pour into pitcher and steam. Once heated, pour back into serving cup. The steaming action will create delicious foam. Option: You may choose to hold the foam back and top drink with whipped cream and a sprinkle of cinnamon.



Coffee with a Chai Shot *A simple “add shot” creates a whole new taste!*

Hot Cup Size: 8 oz 12 oz 16 oz 20 oz

Chaikhana Chai “Original” or

“Masala” Concentrate: 1 oz 1 ½ oz 2 oz 2 ½ oz

Measure chai into cup and add your richest, dark roast drip coffee.

