



DAVID  **RIO**
CHAI & TEA

RECIPES
VOLUME. ONE

Welcome!

We are so glad that you're interested in **David Rio** and how to elevate your chai experience.

Before we begin you'll notice a few things about our recipes:

- Most of our chai are named after endangered species in order to bring attention to animal welfare.
- Some of the flavors are interchangeable within recipes. Each page will be appropriately marked.
- We use a proprietary dairy creamer, making it lactose free. Simply use alternative milk or water and your chai will be safe for our lactose intolerant customers. Our liquid and power chai are vegan when made with alternative milk.

The recipes in this book are David Rio Chai Bar **APPROVED**. We've tested, experimented, and most importantly listened to our customers on what makes their chai drinking experience so special. That being said, we want **YOU** to get creative! Some of these recipes are merely suggestions. Our customers in San Francisco might respond differently to a customer, in, say, Maine. Ultimately, you know your people the best.

If in the process, you stumble upon a piece of Chai Magic, let us know. We are so excited to hear what these recipes unlock for your café or business.

Icon Key



TIGER SPICE CHAI®



WHITE SHARK CHAI



FLAMINGO VANILLA
DECAF SUGAR-FREE CHAI



DECAF TIGER
SPICE CHAI®



ELEPHANT VANILLA
CHAI



CHAI CART®
MASALA CHAI



TORTOISE GREEN
TEA CHAI



ORCA SPICE
SUGAR-FREE CHAI



POWER CHAI®



TURMERIC LATTE



BEE LATTE



MATCHA LATTE



TEA FROST
THAI ICED TEA



TEA FROST
MATCHA FRAPPÉ



ICED DRINK



VEGAN



COCKTAIL



ESPRESSO



COCOA



BOBA



TURMERIC



recipes



Tiger Spice Chai®



12oz
(360ml)

Ingredients

- **3tbsp (45g)** Tiger Spice Chai®
- **2oz (60ml)** hot water
- **8oz (240ml)** milk

Preparation

1. Combine Tiger Spice Chai® and water in a steam pitcher and whisk
2. Add milk
3. Steam chai to 145°F (63°C)
4. Pour into a cup and serve

For this recipe, Tiger Spice Chai® can be substituted with the following David Rio Chai:





Iced Tiger Spice Chai®



16oz
(480ml)

Ingredients

- **4tbsp (60g)** Tiger Spice Chai®
- **2oz (60ml)** hot water
- **10oz (300ml)** milk
- Glass with ice

Preparation

1. Combine hot water and Tiger Spice Chai®
2. Add milk, stir well
3. Pour over ice and serve

For this recipe, Tiger Spice Chai® can be substituted with the following David Rio Chai:





Chai Cart® 1:1 Masala Chai Brew



12oz
(360ml)

Ingredients

- **6oz (180ml)** Chai Cart® 1:1 Masala Chai Brew
- **6oz (180ml)** milk

Preparation

1. Shake bottle well
2. Combine ingredients into a steam pitcher
3. Steam chai to 145°F (63°C)
4. Pour into a cup and serve





Masala Chai Latte (Lightly Sweetened)



12oz
(360ml)

Ingredients

- **2tsp** Lightly Sweetened Masala Chai Latte mix
- **4oz (120ml)** hot water
- **4oz (120ml)** milk

Preparation

1. Place Masala Chai Latte mix into a serving cup
2. Add hot water and stir well until dissolved
3. Heat (or steam) 4 ounces of milk in a pitcher
4. Top off cup with remaining steamed milk and enjoy





Iced Chai Cart® 1:1 Masala Chai Brew

Ingredients

- **6oz (180ml)** Chai Cart® 1:1 Masala Chai Brew
- **6oz (180ml)** milk
- Glass of ice

Preparation

1. Shake bottle well
2. Combine liquid ingredients, stir well
3. Pour over glass of ice and serve



16oz
(480ml)



Chai Cart® 1:5 Masala Pro Chai Brew



12oz
(360ml)

Ingredients

- **2oz (60ml)** Chai Cart® 1:5 Masala Pro Chai Brew
- **10oz (300ml)** milk

Preparation

1. Shake bottle well
2. Combine ingredients into a steam pitcher
3. Steam chai to 145°F (63°C)
4. Pour into a cup and serve





Iced Chai Cart® 1:5 Masala Pro Chai Brew

Ingredients

- **2.5oz (80ml)** Chai Cart® 1:5 Masala Pro Chai Brew
- **10oz (300ml)** milk
- Glass of ice

Preparation

1. Shake bottle well
2. Combine liquid ingredients, stir well
3. Pour over glass of ice and serve



16oz
(480ml)



Ingredients

- **1oz (30ml)** Chai Cart® 1:5 Masala Pro Chai Brew
- **3oz (90ml)** Chai Cart® 1:1 Masala Chai Brew
- **7oz (210ml)** milk

Preparation

1. Combine ingredients into a steam pitcher
2. Steam chai to 145°F (63°C)
3. Pour into a cup and serve





Iced Sir Spice A Lot

Ingredients

- **1.5oz (45ml)** Chai Cart® 1:5 Masala Pro Chai Brew
- **4.5oz (135ml)** Chai Cart® 1:1 Masala Chai Brew
- **9oz (270ml)** milk
- Glass with ice

Preparation

1. Combine liquid ingredients, stir well
2. Pour over glass of ice and serve



16oz
(480ml)



SuperBlends Turmeric Latte



12oz
(360ml)

Ingredients

- **2 heaping teaspoons (9g) Turmeric Latte**
- **2oz (60ml) hot water**
- **10oz (300ml) milk**

Preparation

1. Combine Turmeric Latte and water in a steam pitcher and whisk
2. Add milk
3. Steam to 145°F (63°C)
4. Pour into a cup and serve





SuperBlends Beet Latte



12oz
(360ml)

Ingredients

- **1.5Tbsp (10g)** Beet Latte
- **2oz (60ml)** hot water
- **10oz (300ml)** milk

Preparation

1. Place Beet Latte blend into a serving cup
2. Add hot water and mix very well until powder is dissolved
3. Add hot (or steamed) milk
4. Stir well and enjoy





SuperBlends Matcha Latte



8oz
(240ml)

Ingredients

- **2tsp (5.5g) Matcha Latte**
- **7oz (210ml) milk**

Preparation

1. Place Matcha Latte blend into a serving cup
2. Steam (or heat) 7 ounce of milk in a pitcher
3. Add 2 ounce of steamed milk to cup with matcha latte blend and mix well
4. Top off with remaining 5 ounce of steamed milk and enjoy





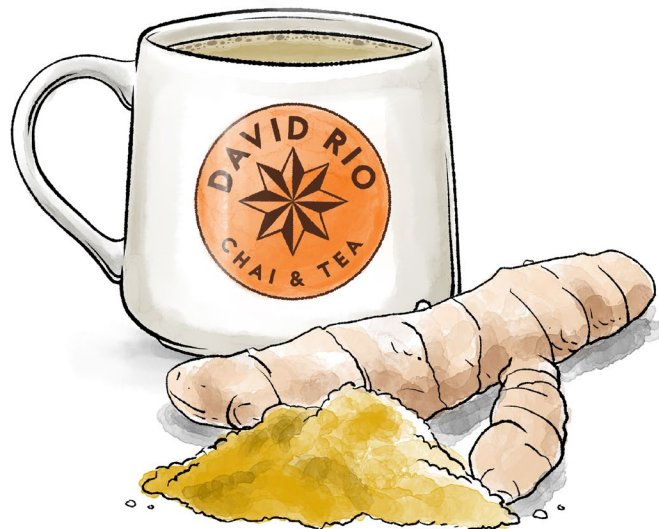
Turmeric Chai

Ingredients

- **3Tbsp (45g)** Tiger Spice Chai®
- **1tsp (4g)** Turmeric Latte
- **2oz (60ml)** hot water
- **8oz (240ml)** milk

Preparation

1. Combine Tiger Spice Chai®, Turmeric Latte, and water in a steam pitcher and whisk
2. Add milk
3. Steam chai to 145°F (63°C)
4. Pour into a cup and serve



12oz
(360ml)



Power Chai® Matcha



12oz
(360ml)

Ingredients

- **1.5Tbsp (23g)** Power Chai® Matcha
- **2oz (60ml)** hot water
- **8oz (300ml)** milk

Preparation

1. Combine Power Chai® and water in a steam pitcher and whisk
2. Add milk
3. Steam chai to 145°F (63°C)
4. Pour into a cup and serve





Iced Power Chai® Matcha

Ingredients

- **1.5Tbsp (23g)** Power Chai® Matcha
- **2oz (60ml)** hot water
- **9oz (270ml)** milk
- Glass with ice

Preparation

1. Combine Power Chai® with hot water
2. Add milk, stir well
3. Pour over ice and serve



12oz
(360ml)



Tea Frost Japanese Matcha Tea Frappe



16oz
(480ml)

Ingredients

- **6Tbsp (68g)** Tea Frost Japanese Matcha powder
- **6oz (180ml)** milk
- **10oz (300ml)** cup of ice

Preparation

1. Put milk and Tea Frost Japanese Matcha powder into the blender
2. Add Ice
3. Blend until smooth and serve





Tea Frost Thai Iced Tea



16oz
(480ml)

Ingredients

- **1Tbsp (15g)** Thai Tea Blend
- **1.5oz (45ml)** hot water
- **5oz (150ml)** cold water
- **1.5oz (22ml)** heavy cream or half and half
- **16oz (480ml)** cup of ice

Preparation

1. Place 1Tbsp of Thai Tea Blend into a cup
2. Add hot water and mix well until powder is dissolved
3. Add cold water
4. Pour liquid over glass full of ice
5. Add heavy cream or half and half and enjoy





Dirty Chai



12oz
(360ml)

Ingredients

- **3Tbsp (45g)** Tiger Spice Chai®
- **2oz (60ml)** hot water
- **7oz (210ml)** milk
- **Double** shot of espresso

Preparation

1. Combine **Tiger Spice Chai®** and water in a steam pitcher and whisk
2. Add milk
3. Steam chai to 145°F (63°C)
4. Pour espresso into a cup
5. Pour chai over espresso and serve

For this recipe, Tiger Spice Chai® can be substituted with the following David Rio Chai:





Chai Cortado



8oz.
(240ml)

Ingredients

- **2Tbsp (30g)** Elephant Vanilla Chai
- **Double** shot of espresso
- **4oz (118ml)** milk

Preparation

1. Combine chai and espresso and whisk
2. Steam milk to 140°F (60°C)
3. Pour milk over chai/espresso and serve

For this recipe, Elephant Vanilla Chai can be substituted with the following David Rio Chai:





Ingredients

- **3Tbsp (45g)** Elephant Vanilla Chai
- **2oz (60ml)** water
- **10oz (300ml)** milk
- **1-2** peanut butter cups, crushed

Preparation

1. Combine Elephant Vanilla Chai and water and whisk
2. Add milk
3. Steam to 145°F (63°C)
4. Add crushed peanut butter cups to cup, pour into cup and enjoy

For this recipe, Elephant Vanilla Chai can be substituted with the following David Rio Chai:





Chocolate Chai

Ingredients

- **3Tbsp (45g)** Elephant Vanilla Chai
- **1Tbsp (15g)** cocoa powder (unsweetened)
- **2oz (60ml)** water
- **8oz (240ml)** milk

Preparation

1. Combine chai, cocoa, and water in a steam pitcher and whisk
2. Add milk
3. Steam chai to 145°F (63°C)
4. Pour into a cup and serve

For this recipe, Elephant Vanilla Chai can be substituted with the following David Rio Chai:



12oz
(360ml)



Iced Chocolate Chai

Ingredients

- **4Tbsp (45g)** Elephant Vanilla Chai
- **1.5Tbsp (22g)** cocoa powder (unsweetened)
- **2oz (60ml)** water
- **8oz (240ml)** milk
- Glass with ice

Preparation

1. Combine hot water, chai, and cocoa and whisk
2. Add milk, stir well
3. Pour over ice and serve

For this recipe, Elephant Vanilla Chai can be substituted with the following David Rio Chai:



16oz
(480ml)



Ingredients

- **3Tbsp (45g)** Tiger Spice Chai®
- **2oz (60ml)** hot water
- **1/4 cup** quick oats
- **10oz (300ml)** milk
- **Pinch of Salt**

Preparation

1. Place chai and hot water in a steam pitcher and whisk
2. Add oats, milk, and salt
3. Steam chai to 155°F (68°C)
4. Pour into a cup and serve
5. Let steep 2 minutes, stir, and enjoy

For this recipe, Tiger Spice Chai® can be substituted with the following David Rio Chai:





Chai Oatmeal



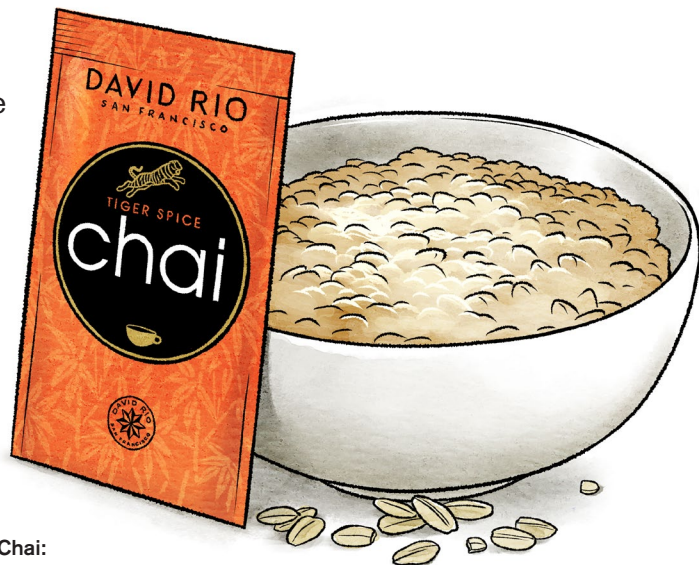
16oz
(480ml)

Ingredients

- 1 serving of oatmeal
- 1 28g packet of Tiger Spice Chai®

Preparation

1. Cook oatmeal either on the stove or in a microwave (follow instructions on the box)
2. Flavor with one packet of David Rio Chai
3. Mix together and enjoy!



For this recipe, Tiger Spice Chai® can be substituted with the following David Rio Chai:





Ingredients

- **2Tbsp (30g)** Elephant Vanilla Chai
- **1oz (30ml)** Chai Cart® 1:5 Masala Pro Chai Brew
- **7oz (210ml)** milk
- **3oz** water

Preparation

1. Combine ingredients in a steam pitcher
2. Steam chai to 145°F (63°C)
3. Pour into a cup and serve





Boba Chai



16oz
(480ml)

Ingredients

- **4Tbsp (60g) Tiger Spice Chai®**
- **2oz (60ml) hot water**
- **8oz (240ml) milk**
- **1/2 cup prepared boba**
- **Glass 1/2 full of ice**

Preparation

1. Combine hot water and chai and whisk
2. Add milk
3. In a separate cup, add boba and ice
4. Pour chai over ice and boba, enjoy

For this recipe, Tiger Spice Chai® can be substituted with the following David Rio Chai:





Hot Turmeric Lemonade

Ingredients

- **.5tsp (2g)** Turmeric Latte
- **.5oz (16ml)** lemon syrup
- **5oz (150ml)** hot water
- **1** lemon slice
- **1.5oz (45ml)** brandy
- Clove (just a touch as preferred)

Preparation

1. Mix Turmeric Latte and lemon syrup together
2. Add hot water little by little
3. Add brandy and stir
4. Add lemon slice and clove

Recipe curated by



8oz
(240ml)



Rum Spiked Tiger Spice Chai®



9oz.
(270ml)

Ingredients

- **2Tbsp (30g)** Tiger Spice Chai®
- **6oz (180ml)** hot water
- **2oz (60ml)** dark rum, warmed
- Mint leaf and lemon twist for garnish

Preparation

1. Place chai in a cup
2. Add 4oz hot water and stir to dissolve chai
3. Add spiced rum and stir
4. Add remaining hot water, stir
5. Garnish with mint leaf & lemon twist





Elephant Vanilla Chai Creamsicle



12oz
(360ml)

Ingredients

- **2Tbsp (30g)** Elephant Vanilla Chai
- **2oz (60ml)** cup hot water
- **2oz (60ml)** cup cold milk
- **1oz (30ml)** vodka
- **1oz (30ml)** orange liqueur
- **12oz** glass of ice
- Orange slice for garnish

Preparation

1. Place chai in a cup
2. Add 2oz hot water; and stir to dissolve
3. Add vodka and orange liqueur
4. Add milk, stir and pour over glass of ice
5. Garnish rim of glass with orange slice





Dark & Stormy Chai Cart® Masala



12oz
(360ml)

Ingredients

- **2oz (60ml)** Chai Cart® 1:1 Masala Chai Brew
- **2oz (60ml)** light rum
- **4oz (120ml)** ginger beer
- **16oz** glass of ice
- Lime wedge
- Maraschino cherry for garnish

Preparation

1. Fill glass with ice
2. Squeeze a lime wedge over the ice and drop the wedge into the glass
3. Pour in Chai Cart® 1:1 concentrate, rum, and ginger beer
4. Stir lightly, garnish with maraschino cherry and serve



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David Rio's line of chai teas is for every palate, every mood and every time of day. These recipes were hand crafted and tested by the chai wizards at David Rio Chai Bar. Whether you need a jolt of energy in the morning or a creative cup of tea in the afternoon, we have the recipe for you!

David Rio is an award-winning, premium chai and tea company based in San Francisco, California. Established by co-founders David Scott Lowe and Rio Miura in 1996. Today, David Rio is available in cafés, restaurants, and specialty food stores across the U.S. and in over 50 other countries.

davidrio.com