| Cup Size | Soft <br> Serve | Ice | Frozen <br> Vanilla | Frozen <br> Mocha | Frozen <br> Caramel | Frozen <br> Matcha |
| :--- | :--- | :--- | :--- | :--- | :--- | :--- |
| 12 z | 140 g | 150 g | 20 g | 34 g | 20 g | 40 g |
| 160 z | 170 g | 180 g | 28 g | 47 g | 28 g | 53 g |
| 200 z | 239 g | 240 g | 35 g | 60 g | 35 g | 70 g |


| Cup Size | Soft <br> Serve | Ice | Frozen <br> Cream City <br> Ice | Frozen <br> Bday <br> Cake | Frozen <br> Ube | Frozen <br> Horchata |
| :--- | :--- | :--- | :--- | :--- | :--- | :--- |
| $120 z$ | $140 g$ | $150 g$ | $14 g$ | $20 g$ | $20 g$ | $20 g$ |
| $160 z$ | $170 g$ | $180 g$ | $14 g$ | $30 g$ | $30 g$ | $30 g$ |
| $200 z$ | $239 g$ | $240 g$ | $14 g$ | $40 g$ | $40 g$ | $40 g$ |

Steps to Making Frozen Latte (excluding Cream City Ice)

1. Add the amount of soft serve needed to a blender.
2. Add the amount of ice needed.
3. Add the syrup needed.
4. Add one shot of espresso.
5. Blend then pour into a cup.

Steps to Making Cream City Ice

1. Add the amount of soft serve required to a blender.
2. Add the amount of ice required.
3. Add chocolate-covered espresso beans to a blender.
4. Add one (1) sugar in the raw packet to a blender.
5. Place 14 g of honey in a cortado glass, and give it to the bar.
6. Barista working on the bar will add an espresso shot to the cortado glass, mix espresso and honey together, then pour it into the blender.
7. Blend contents then pour into a cup.
