

BARISTA FREEZE



TROPICS
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BARISTA FREEZE

GLASS

Glass coffee mug, 12 oz

INGREDIENTS

3 oz Tropics Mixology Cappuccino, thawed
2 oz Tropics Mixology Ice Cream Mix, thawed
8 oz ice
1 oz vodka
 $\frac{3}{4}$ oz crème de cacao

PREPARATION

In blender, combine all ingredients and blend until smooth. Pour contents into glass coffee mug and add straw. Garnish with cinnamon dust and serve cold.

SUGGESTED FOOD PAIRINGS

Crème brûlée
Walnut turtle pie
Warm double chocolate cake
Dark chocolate and crushed toffee s'mores

SEGMENT

Polished casual
Casual

TARGET CONSUMER

Millennials

ALCOHOLIC | FROZEN

CHILI MANGORITA



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CHILI MANGORITA

GLASS

Stemless wine glass, 16 oz

INGREDIENTS

3 oz Tropics Mixology Mango, thawed

10 oz ice

2 oz lime juice

1½ oz gold tequila

¾ oz Ancho Reyes Liqueur

½ oz triple sec

PREPARATION

In blender, combine all ingredients and blend until smooth. Pour contents into stemless wine glass rimmed with chili salt. Garnish with lime wedge and serve cold.

SUGGESTED FOOD PAIRINGS

Ceviche

Fish tacos

Pulled pork

BBQ burger

Campechana

Shrimp fajitas

Burn'in love burger

California chicken club

SEGMENT

Casual

TARGET CONSUMER

Millennials

ALCOHOLIC | FROZEN

PEACHY COBBLER



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PEACHY COBBLER

GLASS

Footed schooner, 20 oz

INGREDIENTS

4 oz Tropics Mixology Ice Cream Mix, thawed

3 oz Tropics Mixology Peach, thawed

6 oz ice

1½ oz cinnamon whiskey

PREPARATION

In blender, combine all ingredients and blend until smooth. Pour contents into footed schooner rimmed with crushed graham cracker dust. Add straw and garnish with fresh peach slice. Serve cold.

SUGGESTED FOOD PAIRINGS

Grilled sirloin

Cheeseburger

Grilled cheese

Hand cut french fries

Dixie fried chicken sandwich

SEGMENT

Casual

TARGET CONSUMER

Millennials

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ALCOHOLIC | FROZEN

SUPER BERRY SMASH



TROPICS
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SUPER BERRY SMASH

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GLASS

Double old fashioned, 20 oz

INGREDIENTS

1½ oz Tropics Mixology Wildberry Açai, thawed
1 oz Tropics Mixology Lemon Ice, thawed
6 oz ice
1½ oz bourbon
2 oz club soda

PREPARATION

Combine Tropics Mixology Wildberry Açai, Tropics Mixology Lemon Ice, ice, and bourbon in cocktail shaker. Secure lid before shaking vigorously for 20 seconds. Pour contents into double old fashioned, fill with additional ice, and top with club soda. Garnish with skewered strawberry half and blueberries. Serve cold.

SUGGESTED FOOD PAIRINGS

Fish tacos
Pulled pork
BBQ burger
Burn'in love burger
California chicken club

SEGMENT

Casual

TARGET CONSUMER

Millennials

ALCOHOLIC | NON-FROZEN

MANGOPENO MARGARITA



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MANGOPENO MARGARITA

GLASS

Martini, 10 oz

INGREDIENTS

2 oz Tropics Mixology Mango, thawed
6 oz ice
6 ea cilantro leaves
2 ea fresh jalapeño, sliced into wheels
1½ oz gold tequila
1 oz lime juice
¾ oz triple sec

PREPARATION

Combine all ingredients in cocktail shaker. Secure lid before shaking vigorously for 20 seconds. Pour contents into martini glass rimmed with salt. Garnished with sprinkling of cilantro leaves plus skewered lime slice and jalapeño wheel. Serve cold.

SUGGESTED FOOD PAIRINGS

Pulled pork
BBQ burger
Grilled ribeye
California chicken club
Carne asada or shrimp fajitas

SEGMENT

Polished casual
Casual

TARGET CONSUMER

Boomers
Millennials

ALCOHOLIC | NON-FROZEN

COSMIC PASSION



COSMIC PASSION

GLASS

Coupe, 10 oz

INGREDIENTS

1 oz Tropics Mixology Passion Fruit, thawed
1 oz Tropics Mixology Lemon Ice, thawed
½ oz Tropics Mixology Raspberry, thawed
6 oz ice
1½ oz vodka
¾ oz orange liqueur

PREPARATION

Combine all ingredients in cocktail shaker. Secure lid before shaking vigorously for 20 seconds. Strain and pour drink into coupe. Garnish with a lemon twist and serve cold.

SUGGESTED FOOD PAIRINGS

Miso-glazed halibut
Jumbo lump crab cakes
Citrus-glazed wood grilled salmon
Chilean sea bass with mushroom broth

SEGMENT

Polished casual

TARGET CONSUMER

Boomers
Millennials

TROPICS
MIXOLOGY

ALCOHOLIC | NON-FROZEN

GEORGIA MULE



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GEORGIA MULE

GLASS

Copper mule mug, 12 - 14 oz

INGREDIENTS

1 oz Tropics Mixology Peach, thawed
1 oz Tropics Mixology Mojito, thawed
6 oz ice
1½ oz vodka
3 oz ginger beer

PREPARATION

Combine Tropics Mixology Peach, Tropics Mixology Mojito, ice, and vodka, in cocktail shaker. Secure lid before shaking vigorously for 20 seconds. Pour contents into copper mule mug and top with ginger beer. Garnish with peach slice and mint sprig. Serve cold.

SUGGESTED FOOD PAIRINGS

Fish tacos
Pulled pork
BBQ burger
Burn'in love burger
California chicken club

SEGMENT

Casual

TARGET CONSUMER

Millennials

ALCOHOLIC | NON-FROZEN

BERRY HOLIDAY SPARKLER



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BERRY HOLIDAY SPARKLER

GLASS

Coupe, 12 oz

INGREDIENTS

1 1/3 oz Tropics Mixology Wildberry Açai, frozen
1 dash bitters
6 oz prosecco
1 ea rock candy swizzle stick

PREPARATION

Place frozen Tropics Mixology Wildberry Açai in center of coupe. Top with bitters and prosecco, then add rock candy swizzle stick. Serve cold.

Additional option: Encourage guest to stir Tropics Mixology Açai and prosecco using swizzle stick.

SUGGESTED FOOD PAIRINGS

Filet medallions
Grilled scallops
Jumbo lump crab cakes
Snapper meunière with crab
Citrus glazed wood grilled salmon

SEGMENT

Polished casual

TARGET CONSUMER

Boomers
Millennials

ALCOHOLIC | NON-FROZEN

TOASTED PINEAPPLE

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TOASTED PINEAPPLE

GLASS

Coupe, 10 oz

INGREDIENTS

2 oz Tropics Mixology Orange Pineapple, thawed

6 oz ice

2 oz pineapple vodka

¾ oz amaretto

PREPARATION

Combine all ingredients in cocktail shaker. Secure lid before shaking vigorously for 10 seconds. Strain and pour drink into coupe rimmed with raw palm sugar. Serve cold.

Additional option: Serve on the rocks and garnish with pineapple wedge.

SUGGESTED FOOD PAIRINGS

Miso-glazed halibut

Jumbo lump crab cakes

Citrus-glazed wood grilled salmon

Chilean sea bass with mushroom broth

SEGMENT

Polished casual

Casual

TARGET CONSUMER

Millennials

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ALCOHOLIC | NON-FROZEN

WATERMELON CUCUMBER COOLER



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WATERMELON CUCUMBER COOLER

GLASS

Bistro, 16 oz

INGREDIENTS

3 oz Tropics Mixology Mojito, thawed
6 oz ice
3 ea watermelon cubes, muddled
3 ea mint leaves
1½ oz cucumber vodka
2 oz lemon lime soda

PREPARATION

Combine all ingredients, except lemon lime soda, in cocktail shaker. Muddle watermelon cubes before securing lid and shaking vigorously for 10 seconds. Pour contents into bistro glass and top with lemon lime soda. Garnish with mint sprig and cucumber spear. Serve cold.

SUGGESTED FOOD PAIRINGS

Carne asada
Miso-glazed halbut
California chicken club
Pulled pork or BBQ burger
Fish tacos or shrimp fajitas

SEGMENT

Polished casual
Casual

TARGET CONSUMER

Boomers
Millennials

ALCOHOLIC | NON-FROZEN

HONEY STUNG BANANA



HONEY STUNG BANANA



GLASS

Footed schooner, 20 oz

INGREDIENTS

2 oz Tropics Mixology Banana, thawed
3 oz Tropics Mixology Orange Pineapple, thawed
6 oz ice
2 oz honey whiskey

PREPARATION

Combine all ingredients in cocktail shaker. Secure lid before shaking vigorously for 20 seconds. Strain and pour drink into footed schooner. Add straw and garnish with a banana piece. Serve cold.

SUGGESTED FOOD PAIRINGS

Carne asada
Southwest chicken wrap
Jumbo lump crab cakes
Citrus-glazed wood grilled salmon

SEGMENT

Casual

TARGET CONSUMER

Millennials

ALCOHOLIC | NON-FROZEN

SMOKY PEACH MANHATTAN



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SMOKY PEACH MANHATTAN

GLASS

Coupe, 10 oz

INGREDIENTS

2 oz Tropics Mixology Peach, thawed
6 oz ice
2 oz bourbon
 $\frac{3}{4}$ oz Ancho Reyes Liqueur

PREPARATION

Combine all ingredients in cocktail shaker. Secure lid before shaking vigorously for 20 seconds. Strain and pour drink into coupe. Garnish with skewered peach piece and whole, pitted cherry. Serve cold.

SUGGESTED FOOD PAIRINGS

Miso-glazed halibut
Grilled cowboy ribeye
Jumbo lump crab cakes
Citrus-glazed wood grilled salmon
Chilean sea bass with mushroom broth

SEGMENT

Polished casual
Casual

TARGET CONSUMER

Boomers
Millennials

ALCOHOLIC | NON-FROZEN

TROPICAL WAVE



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TROPICS
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TROPICAL WAVE

GLASS

Footed schooner, 20 oz

INGREDIENTS

2 oz Tropics Mixology Pink Guava, thawed
1 oz Tropics Mixology Passion Fruit, thawed
1 oz Tropics Mixology Lemon Ice, thawed
6 oz ice
1 oz pineapple vodka
1 oz mango vodka
2 oz lemon lime soda

PREPARATION

Combine all ingredients, except lemon lime soda, in cocktail shaker. Secure lid before shaking vigorously for 20 seconds. Pour contents into footed schooner and top with lemon lime soda. Add straw and garnish with lemon wheel and mango or pineapple wedge. Serve cold.

SUGGESTED FOOD PAIRINGS

Fish tacos
Pulled pork
BBQ burger
Burn'in love burger
California chicken club

SEGMENT

Casual

TARGET CONSUMER

Millennials

ALCOHOLIC | NON-FROZEN

MANGO HONEY DROP



MANGO HONEY DROP



GLASS

Martini, 10 oz

INGREDIENTS

2 oz Tropics Mixology Mango, thawed

6 oz ice

2 oz honey whiskey

1 oz lime juice

PREPARATION

Combine all ingredients in cocktail shaker. Secure lid before shaking vigorously for 20 seconds. Strain and pour drink into martini glass. Garnish with skewered mango piece and serve cold.

SUGGESTED FOOD PAIRINGS

Miso-glazed halibut

Jumbo lump crab cakes

Citrus-glazed wood grilled salmon

Chilean sea bass with mushroom broth

SEGMENT

Polished casual

TARGET CONSUMER

Millennials

ALCOHOLIC | NON-FROZEN

CHOCOLATE DIPPED BERRIES



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CHOCOLATE DIPPED BERRIES

GLASS

Tumbler, 16 oz

INGREDIENTS

3 oz Tropics Mixology Ice Cream Mix, thawed
3 oz Tropics Mixology Wildberry Açai, thawed
6 oz ice

PREPARATION

In blender, combine all ingredients and blend until smooth.
Drizzle chocolate syrup in a lace pattern inside tumbler before pouring drink into glass. Add straw and serve cold.

SUGGESTED FOOD PAIRINGS

Cheeseburger
Grilled cheese
Hand cut french fries
Dixie fried chicken sandwich

SEGMENT

Casual

TARGET CONSUMER

Millennials
Kids

NON-ALCOHOLIC | FROZEN

ICEBOX LEMON BARS



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TROPICS
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ICEBOX LEMON BARS

GLASS

Gibraltar glass, 16 oz

INGREDIENTS

4 oz Tropics Mixology Nonfat Yogurt, thawed

3 oz Tropics Mixology Lemon Ice, thawed

8 oz ice

PREPARATION

In blender, combine all ingredients and blend until smooth.

Pour contents into gibraltar glass rimmed with graham cracker crumbs. Add straw and garnish with lemon wheel. Serve cold.

SUGGESTED FOOD PAIRINGS

Cheeseburger

Grilled cheese

Hand cut french fries

Dixie fried chicken sandwich

SEGMENT

Casual

TARGET CONSUMER

Millennials

Kids

NON-ALCOHOLIC | FROZEN

PEACHES & DREAM



PEACHES & DREAM

GLASS

Mason jar mug, 16 oz

INGREDIENTS

4 oz Tropics Nonfat Yogurt, thawed
3 oz Tropics Mixology Peach, thawed
8 oz ice
1 oz honey

PREPARATION

In blender, combine all ingredients and blend until smooth. Pour contents into mason jar mug. Garnish with sprinkling of crushed graham crackers and peach wedge. Add straw and serve cold.

SUGGESTED FOOD PAIRINGS

Cheeseburger
Grilled cheese
Hand cut french fries
Dixie fried chicken sandwich

SEGMENT

Casual

TARGET CONSUMER

Millennials
Kids



NON-ALCOHOLIC | FROZEN

PASSIONATE PALMER



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TROPICS
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PASSIONATE PALMER

GLASS

Fancy pint glass, 16 oz

INGREDIENTS

2 oz Tropics Mixology Passion Fruit, thawed

6 oz green iced tea, brewed

6 oz ice

PREPARATION

Combine Tropics Mixology Passion Fruit and green iced tea in cocktail shaker. Secure lid before shaking vigorously for 10 seconds. Pour contents into fancy pint glass filled with ice. Add straw and garnish with lemon wheel. Serve cold.

SUGGESTED FOOD PAIRINGS

Shrimp tacos

Guacamole burger

Burn'in love burger

BBQ baby back ribs

Crispy fish sandwich

California chicken club

SEGMENT

Polished casual

Casual

TARGET CONSUMER

Boomers

Millennials

NON-ALCOHOLIC | NON-FROZEN

PINEAPPLE MINT SODA



TROPICS
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TROPICS
MIXOLOGY

PINEAPPLE MINT SODA

GLASS

Collins glass, 12 oz

INGREDIENTS

2 oz Tropics Mixology Orange Pineapple, thawed

2 oz Tropics Mixology Mojito, thawed

6 oz ice

4 oz mineral water

PREPARATION

Combine Tropics Mixology Orange Pineapple, Tropics Mixology Mojito, and ice in cocktail shaker. Secure lid before shaking vigorously for 20 seconds. Pour contents into collins glass and top with mineral water. Add straw and garnish with mint sprig or pineapple wedge. Serve cold.

SUGGESTED FOOD PAIRINGS

Shrimp tacos

Guacamole burger

Burn'in love burger

California chicken club

SEGMENT

Polished casual

Casual

TARGET CONSUMER

Millennials

NON-ALCOHOLIC | NON-FROZEN

WILDBERRY BLAST



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TROPICS
MIXOLOGY

WILDBERRY BLAST

GLASS

Gibraltar, 16 oz

INGREDIENTS

2 oz Tropics Mixology Wildberry Açai, thawed
2 oz Tropics Mixology Mojito, thawed
6 oz ice
4 oz blue energy drink
1 oz club soda

PREPARATION

Combine Tropics Mixology Wildberry Açai, Tropics Mixology Mojito, ice, and blue energy drink in cocktail shaker. Secure lid before shaking vigorously for 10 seconds. Pour contents into gibraltar glass and top with club soda. Add straw and garnish with mint sprig and raspberry. Serve cold with remainder of blue energy drink.

Additional option: To make alcohol version, simply mix in vodka.

SUGGESTED FOOD PAIRINGS

Shrimp tacos or guacamole burger
Burn'in love burger
BBQ baby back ribs
Crispy fish sandwich
California chicken club

SEGMENT

Casual

TARGET CONSUMER

Millennials
Teens

NON-ALCOHOLIC | NON-FROZEN

WILDBERRY TEA SHAKER



TROPICS
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TROPICS
MIXOLOGY

WILDBERRY TEA SHAKER

GLASS

Hobnail pint glass, 16 oz

INGREDIENTS

1 oz Tropics Mixology Wildberry Açai, thawed
1 oz Tropics Mixology Lemon Ice, thawed
6 oz iced tea, brewed
6 oz ice

PREPARATION

Combine Tropics Mixology Wildberry Açai, Tropics Mixology Lemon Ice, iced tea, and ice in cocktail shaker. Secure lid and shake vigorously for 10 seconds. Pour contents into hobnail pint glass filled with ice. Add straw and garnish with lemon wheel. Serve cold.

SUGGESTED FOOD PAIRINGS

Cobb salad
Shrimp tacos
Farmhouse burger
BBQ bacon burger
California chicken club

SEGMENT

Polished casual
Casual

TARGET CONSUMER

Boomers
Millennials

NON-ALCOHOLIC | NON-FROZEN