

SCHOKINAG

THE ARTISAN CHOCOLATE * EST. 1923

Schokinag Chocolate “Bar” Menu

Make-it-yourself dessert drinks for the chocolate bartender

To make any of the following dessert drinks, heat the milk-based ingredients on the stovetop or in a microwave (an espresso machine steam wand also works well). When liquid is very hot, add a small amount to Schokinag drinking chocolate to create a smooth paste. Then add remaining liquid to the paste. Delicious hot, chilled or served over ice.

Let’s Monkey Around

5 oz cream
2 oz spiced rum
2 oz banana puree
6 Tbsp *Schokinag German Chocolate
Cake Drinking Chocolate*

White Chocolate Russian

4 oz cream
1 oz Absolut vodka
2 oz Kahlua
6 Tbsp *Schokinag White Chocolate
Drinking Chocolate*

Raspberry Decadance

5 oz cream
2 oz Chambord
6 Tbsp *Schokinag Extreme Dark Drinking
Chocolate*
8 fresh raspberries (stir in at end)

South American Dream

6 oz whole milk
1 oz spiced rum
1 oz Frangelico
5 Tbsp *Schokinag Dulce de Leche
Drinking Chocolate*

Nutty Irishman

6 oz whole milk
1 oz Frangelico
1 oz Bailey’s Irish Cream
5 Tbsp *Schokinag Triple Chocolate
Drinking Chocolate*

Vanilla Mocha Burst

5 oz whole milk
1 shot espresso
2 oz Bailey’s Irish Cream
5 Tbsp *Schokinag Chocolate Mocha
Drinking Chocolate*

Triple Chocolate Brandy Alexander

6 oz whole milk
1 oz brandy
1 oz Crème de Cocoa
5 Tbsp *Schokinag Triple Chocolate
Drinking Chocolate*

Velvet Hammer

6 oz whole milk
1 oz Cointreau
1 oz Kahlua
5 Tbsp *Schokinag Chocolate Mocha
Drinking Chocolate*

German Chocolate Rum Cake

6 oz whole milk
2 oz spiced rum
5 Tbsp *Schokinag German Chocolate
Cake Drinking Chocolate*

Exotica

3 oz whole milk
2 oz coconut milk
1 oz vanilla rum
1/2 oz spiced rum
1 oz banana rum
5 Tbsp *Schokinag Triple Chocolate
Drinking Chocolate*

Extreme Menthe Swirl

7 oz whole milk
1 oz Crème de Menthe
5 Tbsp *Schokinag Extreme Dark Drinking
Chocolate*
swirl of Crème de Menthe on top

Midnight Delight

7 oz whole milk
1 oz Grand Marnier
5 Tbsp *Schokinag Extreme Dark Drinking
Chocolate*