



2026

Greatest

SIPS





IS YOUR MENU READY FOR ITS NEXT BIG HIT?

Let Dole lead the way.

Dive into the trends at the forefront of beverage innovation — from nostalgic classics to nuanced flavors — with Dole's 2026 Greatest Sips.

Explore the concepts and flavors that are topping the charts with today's customers, and discover easy-to-execute recipes featuring Dole Fruit that bring flavor front and center, while leaving prep work in the past.

It's time to cue up your next great sip!

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DIRTY BEVERAGES

Once a regional favorite, dirty sodas have exploded into a nationwide phenomenon, fueled by social media, customization culture, and demand for indulgent, alcohol-free options.

With Dole Fruit, you can tap into the trend with vibrant, fruit-forward combinations that stand out on the menu, while keeping execution easy.

SEARCH INTEREST FOR DIRTY SODAS HAS JUMPED ROUGHLY **270% IN THE PAST YEAR.**

Source: The Food Institute, 2024.



THE DIRTY DRAGON DIRTY SODA

INGREDIENTS

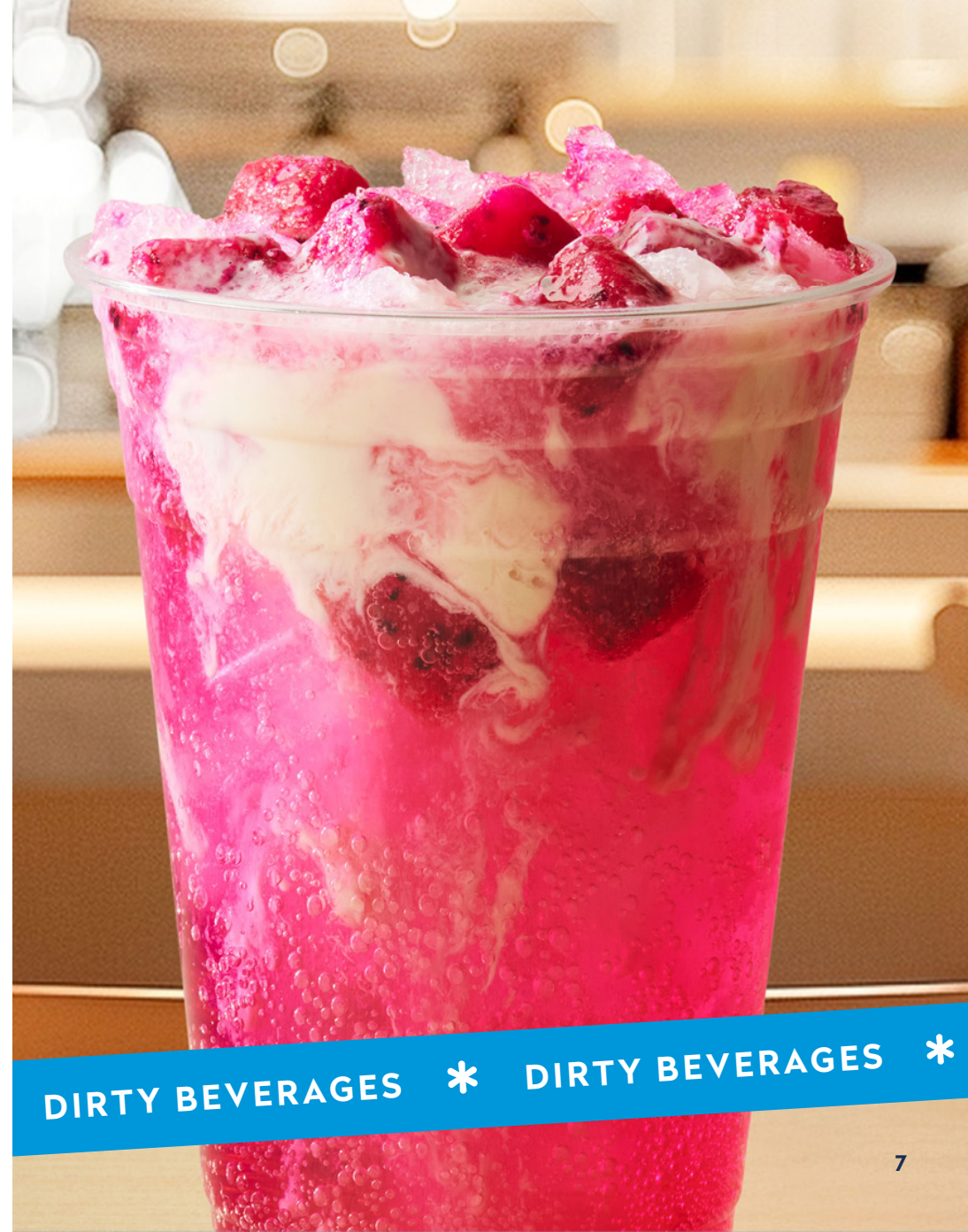
Ice, as needed
12 oz lemon-lime soda
2 oz coconut milk
¼ cup Dole®
Chef-Ready Cuts
Diced Dragon Fruit

DIRECTIONS

1. Fill a 16 oz glass with ice.
2. Add lemon-lime soda, coconut milk, and dragon fruit.
3. Stir gently and serve chilled.



Dole #00330
Pack Size: 2/5lb



DIRTY BEVERAGES * DIRTY BEVERAGES *

MANGO COLADA DIRTY SODA

INGREDIENTS

Ice, as needed

12 oz cola

2 oz half & half

½ oz fresh lime juice

¼ cup Dole Chef-Ready
Cuts Mango Cubes

DIRECTIONS

1. Fill a 16 oz glass with ice.
2. Add cola, half & half, mango cubes, and lime juice.
3. Stir gently and serve chilled.



Dole #10550
Pack Size: 2/5lb



DIRTY BEVERAGES * DIRTY BEVERAGES *

PEACHY PARADISE DIRTY SODA

INGREDIENTS

Ice, as needed

12 oz lemon-lime soda

2 oz half & half

**1 oz Dole Pineapple
Juice**

**¼ cup Dole Chef-Ready
Cuts Diced Peaches**

DIRECTIONS

1. Fill a 16 oz glass with ice.
2. Add lemon-lime soda, half & half, pineapple juice, and diced peaches.
3. Stir gently and serve chilled.



Dole #27600
Pack Size: 2/5lb



Dole #00808
Pack Size: 12/46 oz



DIRTY BEVERAGES * DIRTY BEVERAGES *

PIÑA COLADA DIRTY FLOAT

INGREDIENTS

Ice, as needed

12 oz cream soda

2 oz coconut milk

**¼ cup Dole Chef-Ready
Cuts Pineapple Cubes**

**1 scoop Pineapple Dole
Whip®**

DIRECTIONS

1. Fill a 16 oz glass with ice.
2. Add cream soda, coconut milk, and pineapple cubes.
3. Stir gently and serve chilled.
4. Top with Dole Whip® for a creamy finish.



Dole #28317
Pack Size: 2/5lb



Dole #00417
Pack Size: 1/3 gal



DIRTY BEVERAGES * DIRTY BEVERAGES *

STRAWBERRIES AND CREAM DIRTY SODA

INGREDIENTS

Ice, as needed

12 oz cream soda

2 oz half & half

¼ cup Dole Chef-Ready Cuts Diced Strawberries

DIRECTIONS

1. Fill a 16 oz glass with ice.
2. Add cream soda, half & half, and diced strawberries.
3. Stir gently and serve chilled.



Dole #17591
Pack Size: 2/5lb



DIRTY BEVERAGES * DIRTY BEVERAGES *

COCKTAILS

Today's guests aren't just ordering cocktails — they're ordering experiences. From nostalgic remixes to tropical escapes and modern low-ABV options, cocktails remain a powerful way to differentiate your menu and drive premium check averages.

With Dole Fruit, you can deliver vibrant, fruit-forward cocktails that elevate flavor, simplify prep, and stand out in every glass.

On average,
restaurants are
offering
approximately
**16 MENU
OPTIONS**
for Cocktails.

Source: Dataessential



CITRUS NEGRONI

INGREDIENTS

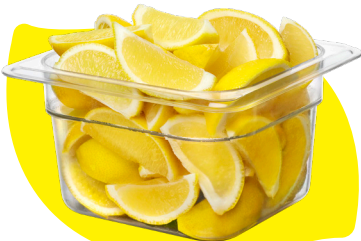
- 1 oz gin
- 1 oz Campari or comparable aperitivo
- 1 oz sweet vermouth
- Ice
- ½ oz Dole Citrus Syrup
- 1 Dole IQF Lemon Wedge for garnish**

CITRUS SYRUP

½ cup sugar

1 cup Dole Chef-Ready Cuts Lemon Wedges

1 cup Dole Pineapple Juice



Dole #00193
Pack Size: 1/30lb

DIRECTIONS

CITRUS SYRUP

1. Combine all ingredients in a saucepan.
2. Simmer for 10-12 minutes.
3. Gently mash fruit, and strain.
4. Refrigerate. Shelf life: 5-7 days.

BUILD

1. Add gin, Campari, sweet vermouth and Citrus Syrup to a mixing glass.
2. Add ice and stir 15-18 seconds, until chilled.
3. Strain over a large ice cube in a rocks glass.
4. Garnish with a lemon wedge, lightly expressed over the drink for aroma.



Dole #00808
Pack Size: 12/46 oz



COCKTAILS * COCKTAILS * COCKTAILS

PINK DRAGON FRUIT COQUITO

INGREDIENTS

(15 oz) can cream of coconut

(12 oz) can evaporated milk

(14 oz) can sweetened condensed milk

1 cup Dole Chef-Ready Cuts Diced Dragon Fruit, thawed

1 cup Dole Pineapple Juice

1 ½ cups white rum

1 tsp vanilla extract

1 tsp ground cinnamon

¼ tsp ground nutmeg

Pinch of salt

DIRECTIONS

1. Add cream of coconut, evaporated milk, sweetened condensed milk, and dragon fruit to a blender. Blend until completely smooth and the mixture turns a bright magenta.
2. Add white rum, pineapple juice, vanilla, cinnamon, nutmeg and salt. Blend briefly just to combine.
3. Transfer to sanitized container and chill for at least 4 hours
4. Shake or stir well before serving, then pour.



Dole #00808
Pack Size: 12/46 oz



Dole #00330
Pack Size: 2/5lb



COCKTAILS * COCKTAILS * COCKTAILS

SPICED PINEAPPLE CARAJILLO

INGREDIENTS

- 2 oz Licor 43
- 1 ½ oz chilled espresso (or 2 oz strong cold brew concentrate)
- ¾ oz Spiced Dole Pineapple Syrup
- Dash ground cinnamon
- Dash aromatic bitters
- 1 tbsp Dole Chef-Ready Cuts Pineapple Cubes**
- Ice
- SPICED DOLE PINEAPPLE SYRUP
- 1 cup Dole Chef-Ready Cuts Pineapple Cubes, thawed**
- 1 cup Dole Pineapple Juice**
- ½ cup sugar
- 1 cinnamon stick
- 3-4 whole cloves
- 2 strips orange peel (optional)



Dole #28317
Pack Size: 2/5lb

DIRECTIONS

SPICED DOLE PINEAPPLE SYRUP

1. Combine all ingredients in a small saucepan. Bring to a gentle simmer and cook for 8-10 minutes.
2. Lightly mash pineapple to release flavor. Strain out solids and cool completely before use.
3. Store refrigerated for up to 5-7 days.

BUILD

1. Add all ingredients, except pineapple cubes to a cocktail shaker with ice.
2. Shake vigorously for 10-12 seconds until well chilled and frothy.
3. Strain over fresh ice into a rocks glass. Spoon pineapple cubes over top and dust with a pinch of cinnamon.



Dole #00808
Pack Size: 12/46 oz



COCKTAILS * COCKTAILS * COCKTAILS

SPICY PINEAPPLE RANCH WATER

INGREDIENTS

- Ice
- 1 ½ oz blanco tequila
- 1 oz **Dole Pineapple Juice**
- 2-3 slices jalapeño
- 2 Dole **IQF Lemon Wedges**
- 3-6 oz chilled sparkling water (Topo Chico preferred)
- 1 tbsp **Dole Chef-Ready Cuts Pineapple Cubes**, for garnish

DIRECTIONS

1. Fill a highball or Collins glass with ice, tequila, pineapple juice and jalapeños.
2. Squeeze 1 Dole IQF Lemon Wedge over the glass and drop in.
3. Top with sparkling water.
4. Gently lift once with a bar spoon to incorporate — do not stir aggressively.
5. Garnish with the remaining lemon wedge and pineapple cubes.



Dole #00808
Pack Size: 12/46 oz



Dole #28317
Pack Size: 2/5lb



Dole # 00193
Pack Size 1/30 lb



COCKTAILS * COCKTAILS * COCKTAILS

TROPICAL SKIPPER LONG DRINK

INGREDIENTS

Ice

1 ½ oz white rum

1 oz **Dole Pineapple Juice**

½ oz lime juice

½ oz vanilla syrup

2 tbsp **Dole Chef-Ready Cuts Diced Dragon Fruit**, thawed

4-6 oz sparkling water or lemon-lime soda

¼ oz Color Burst Syrup

1 **Dole IQF Lemon Wedge**, for garnish

COLOR BURST SYRUP

1 cup **Dole Chef-Ready Cuts Diced Dragon Fruit**

1 cup simple syrup

DIRECTIONS

COLOR BURST SYRUP

1. Blend dragon fruit and simple syrup until smooth.
2. Strain to remove solids.
3. Store refrigerated for up to 5 days.

BUILD

1. Fill a tall glass with ice, rum, pineapple juice, lime, and vanilla syrup.
2. Add diced dragon fruit and let some cubes float near the top.
3. Top with sparkling water or lemon-lime soda. Gently lift once with a bar spoon to create a “cascade” effect.
4. Garnish with lemon wedge and drizzle Color Burst Syrup over the top.



Dole #00330
Pack Size: 2/5lb



Dole #00808
Pack Size: 12/46 oz



COCKTAILS * COCKTAILS * COCKTAILS

REFRESHERS

Light, fruit-forward, and visually vibrant, these drinks deliver bold flavor without the heaviness — making them perfect for all-day occasions.

With Dole Fruit, you can elevate your refresher lineup with consistent flavor, streamlined prep, and vibrant presentation.

Nearly 80% of
consumers want more
**FUNCTIONAL
BEVERAGES**
drinks that deliver
hydration, energy, immunity
or other benefits.

Source: Technomic Beverage Consumer Trend Report, 2025.



CRANBERRY DRAGON FRUIT REFRESHER

INGREDIENTS

- 4 oz cranberry juice
- 1 ½ oz **Dole Chef-Ready Cuts Diced Dragon Fruit**
- ½ oz lime juice
- ½ oz simple syrup
- 4 oz soda water
- 5 oz ice (as needed)

DIRECTIONS

1. Combine cranberry juice, dragon fruit, lime juice, and simple syrup in a glass.
2. Top with soda water and serve over ice.



Dole #00330
Pack Size: 2/5lb



HERS * REFRESHERS * REFRESHERS *

MANGONADA REFRESHER

INGREDIENTS

2 oz **Dole Light** or **100% Pineapple Juice**

4 oz **Dole Chef-Ready Cuts Mango Cubes**

2 oz lime juice

½ oz chamoy sauce

Tajín seasoning: for rim

Chili powder for rim

Lime wedge

DIRECTIONS

1. In a blender, add the mango cubes, pineapple juice, lime juice, and chamoy sauce. Blend until smooth.
2. Run a lime wedge around the rim of the glass, then dip it into a mixture of Tajín seasoning and chili powder to coat the rim.
3. Garnish with a lime wedge, if desired.
4. Pour the blended mixture into the prepared glass.



Dole #10550
Pack Size: 2/5lb



Dole #00808
Pack Size: 12/46 oz



HERS * REFRESHERS * REFRESHERS *

MAPLE PEACH REFRESHER

INGREDIENTS

- 1 ½ oz **Dole Chef-Ready Cuts Diced Peaches**, plus additional for garnish
- ½ oz maple syrup
- 2 oz yogurt
- 4 oz milk
- 5 oz ice (as needed)

DIRECTIONS

1. Blend peaches, maple syrup, yogurt, and milk with ice.
2. Add additional diced peaches for garnish and serve immediately.



Dole #27600
Pack Size: 2/5lb



HERS * REFRESHERS * REFRESHERS *

PINEAPPLE GINGER REFRESHER

INGREDIENTS

- 4 oz **Dole Pineapple Juice**
- ½ oz ginger juice
- ½ oz lime juice
- ½ oz honey
- 5 oz ice (as needed)
- Fresh mint leave
- Lime wedge

DIRECTIONS

1. Combine Dole Light Pineapple Juice, ginger juice, lime juice, and honey.
2. Stir gently and serve over ice. Garnish with fresh mint leaves and lime wedge.



Dole #00808
Pack Size: 6/46 oz



HERS * REFRESHERS * REFRESHERS *

PINEAPPLE PALOMA REFRESHER

INGREDIENTS

Salt for rim

3 oz **Dole Pineapple Juice**

2 oz grapefruit juice

½ oz lime juice

2 oz soda water

5 oz ice (as needed)

Lime wedge

DIRECTIONS

1. Rim a glass with salt.
2. Combine Dole Light Pineapple Juice, grapefruit juice, and lime juice in the glass.
3. Top with soda water and serve over ice.
4. Add a lime wedge for garnish.



Dole #00808
Pack Size: 6/46 oz



HERS * REFRESHERS * REFRESHERS *



NEWSTALGIA

Newstalgia taps into the power of familiarity — reimagining classic flavors in fresh, unexpected ways. Guests are drawn to drinks that feel recognizable, yet exciting enough to try something new.

By pairing nostalgic inspiration with fruit-forward innovation, Dole Fruit helps create beverages that feel both comforting and craveable.

“NEWSTALGIA”

is highlighted for its ability to evoke comfort and joy through **NOSTALGIC YET MODERNIZED BEVERAGE OFFERINGS**, appealing to a wide range of consumers.



BLUSHING DOLE

INGREDIENTS

¼ cup **Dole Chef-Ready Cuts Diced Strawberries**, pureed

2 oz **Dole Pineapple Juice**

Ice as needed

Lemon-lime soda as needed

Lime wedge

DIRECTIONS

1. Combine puree, juice, and ice in a shaker.
2. Shake well to chill. Pour over ice in a rocks glass.
3. Top with lemon-lime soda and garnish with lime wedge.



Dole #17951
Pack Size: 2/5lb



Dole #00808
Pack Size: 12/46 oz



NEWSTALGIA * NEWSTALGIA * NEWSTALGIA

BANANA RASPBERRY SMOOTHIE

INGREDIENTS

- 12 oz **Dole Pineapple Juice**
- 1 cup frozen vanilla yogurt
- 1 cup frozen **Dole Raspberries**, partially thawed
- 1 cup **Dole Chef-Ready Cuts Sliced Bananas**

DIRECTIONS

1. Combine pineapple juice, yogurt, raspberries and banana in blender. Cover; blend until smooth. Garnish with raspberries, if desired.



Dole #16118
Pack Size: 2/5lb



Dole #22711
Pack Size: 2/5lb



Dole #00808
Pack Size: 12/46 oz



NEWSTALGIA * NEWSTALGIA * NEWSTALGIA

BLACK FOREST SMOOTHIE

INGREDIENTS

1 cup frozen **Dole Dark Sweet Cherries**

6 oz cherry lowfat yogurt

$\frac{3}{4}$ cup **Dole Chef-Ready Cuts Sliced Bananas**

$\frac{1}{4}$ cup **Dole Pineapple Juice**

1 Tbsp cocoa powder

$\frac{1}{4}$ tsp rum extract

DIRECTIONS

1. Combine cherries, yogurt, banana, pineapple juice, cocoa powder and rum extract in blender. Cover; blend until smooth.



Dole #16118
Pack Size: 2/5lb



Dole #13711
Pack Size: 2/5lb



Dole #00808
Pack Size: 12/46 oz



NEWSTALGIA * NEWSTALGIA * NEWSTALGIA

PINEAPPLE UPSIDE DOWN SHAKE

INGREDIENTS

6 oz **Dole Whip® Pineapple**

4 oz milk

1 oz **Dole Pineapple Juice**

1 oz brown sugar-vanilla syrup
(1 oz brown sugar simple syrup +
2-3 drops vanilla)

2 tbsp **Dole Chef-Ready Cuts
Pineapple Cubes**

Optional boozy upgrade: 1 ½ oz
spiced rum or vanilla vodka

1 tbsp maraschino cherry syrup

Whipped cream, 1 maraschino
cherry, and sprinkle of brown sugar
or toasted coconut for garnish

DIRECTIONS

1. Add Dole Whip, milk, pineapple juice, syrup, pineapple and alcohol (if using) to blender and blend on medium-high until smooth.
2. Drizzle cherry syrup around the inside of a chilled shake glass to mimic the “upside-down” effect.
3. Pour shake into glass.
4. Top with whipped cream, cherry and a light dusting of brown sugar or toasted coconut.



Dole #00808
Pack Size: 12/46 oz



Dole #28317
Pack Size: 2/5lb



Dole #00417
Pack Size: 1/3 gal



NEWSTALGIA * NEWSTALGIA * NEWSTALGIA

DRAGON FRUIT SUNRISE SPRITZ

INGREDIENTS

2 tbsp thawed **Dole Chef-Ready Cuts Diced Dragon Fruit**, with extra for garnish

1 oz **Dole Pineapple Juice**

$\frac{3}{4}$ oz vanilla or tropical syrup

2 Dole IQF Lemon Wedges, 1 squeezed in and additional for garnish

4-5 oz club soda or lemon-lime soda

$\frac{1}{2}$ oz grenadine

Mint sprig

DIRECTIONS

1. Spoon 2 tbsp diced dragon fruit into the bottom of a chilled 16 oz glass.
2. Pour in pineapple juice, syrup and squeeze in juice of one lemon wedge.
3. Fill with ice, and slowly pour sparkling soda over top to keep the gradient intact.
4. Gently drizzle grenadine down inside of glass to create a sunrise effect.
5. Garnish with dragon fruit pieces, lemon wedge and mint sprig.



Dole #00330
Pack Size: 2/5lb



Dole #00808
Pack Size: 12/46 oz



NEWSTALGIA * NEWSTALGIA * NEWSTALGIA



**For more recipe inspiration,
visit dolefoodservice.com**