



# ROUND-THE-CLOCK REFRESHMENT

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## DOLE® 100% PINEAPPLE JUICE\* AND 100% JUICE MIXERS\*\*

Make sipping sweet for everyone, anytime of the day. Grab some barware and check out all the ways you can turn three delicious products into cocktail, mocktail, and cooler masterpieces; all part of our brilliant fruit solutions.



# THE LATEST TRENDS ARE SHAKING UP BEVERAGE MENUS

INTERESTING THINGS ARE HAPPENING IN THE WORLD OF BEVERAGES THIS YEAR,  
AND THAT EXCITEMENT IS WORTH TOASTING.



## COCKTAILS.

2023 IS THE YEAR OF GETTING BACK INTO FUN  
WITH THESE SENSATIONAL SIPPERS.<sup>1</sup>

**SPICY.** From smoky heat to tongue-tingling, a little spice is nice.

**SOUR.** This nostalgic reboot mixes any alcohol with sour mix, shaken or on the rocks.

**'TINI.** Another nostalgic cocktail from the 90s, using classic glassware and a lot of imagination.

## FUNCTIONAL BEVERAGES.

From smoothies to fermented shrubs, some consumers are even looking for health-related benefits in what they drink, such as energy or mood boosters, immune support, or gut health.<sup>2</sup>



## MOCKTAILS.

In 2023, searches for non-alcoholic cocktails increased 59%.<sup>3</sup> Low-ABV or virgin versions of cocktails that can be just as satisfying as an alcoholic beverage are in demand like never before.

**BETWEEN AUGUST 2021 AND AUGUST 2022, TOTAL DOLLAR SALES OF NON-ALCOHOLIC DRINKS IN THE U.S. STOOD AT \$395 MILLION, SHOWING A YEAR-ON-YEAR GROWTH OF +20.6%.<sup>4</sup>**

# HOW TO BUILD THE PERFECT BEVERAGE FOR ANYTHING

CRAFTING A MODERN-DAY REFRESHMENT IS AS EASY AS 1-2-3.

**NEED A SIGNATURE COCKTAIL?** A large batch of daily agua fresca? How about a grab-and-go mocktail? Dole has you covered. The following pages will guide you through some easy, basic flavor formulas for making the very most out of DOLE® mixers.

## 1 FOUNDATION.



The primary flavor profile of the drink. With these formulas, you always start with a DOLE mixer plus any (optional) alcohol you want to work with.

## 2 BALANCERS AND ENHANCEMENTS.



To make the experience richer, our formulas call for secondary flavors to balance out the foundation. This could be another spirit, a brewed tea, sparkling water, acid, or other ingredient that enhances the drinkability of what you're making.

## Helpful tips

**NO RECIPE REQUIRED.** These formulas are meant to inspire, without listing specific ingredient amounts or recipes. Think of it as a choose-your-own-adventure with many delicious outcomes, based on what your operation needs.

**QUALITY COUNTS.** As consumers become more sophisticated, high-quality ingredients matter. Delicious ingredients, fresh herbs, elevated ice, and snazzy glassware all add to the experience.

**SO DOES CREATIVITY.** Don't be afraid to mix it up and go bold or take a traditional formula in another direction with seasonal ingredients or something delightfully unexpected.

## 3 GARNISHES AND SEASONINGS.



It's in the details! Fresh herbs, flavored syrups, and even savory ingredients can add an unexpected punch of flavor and add to the presentation.

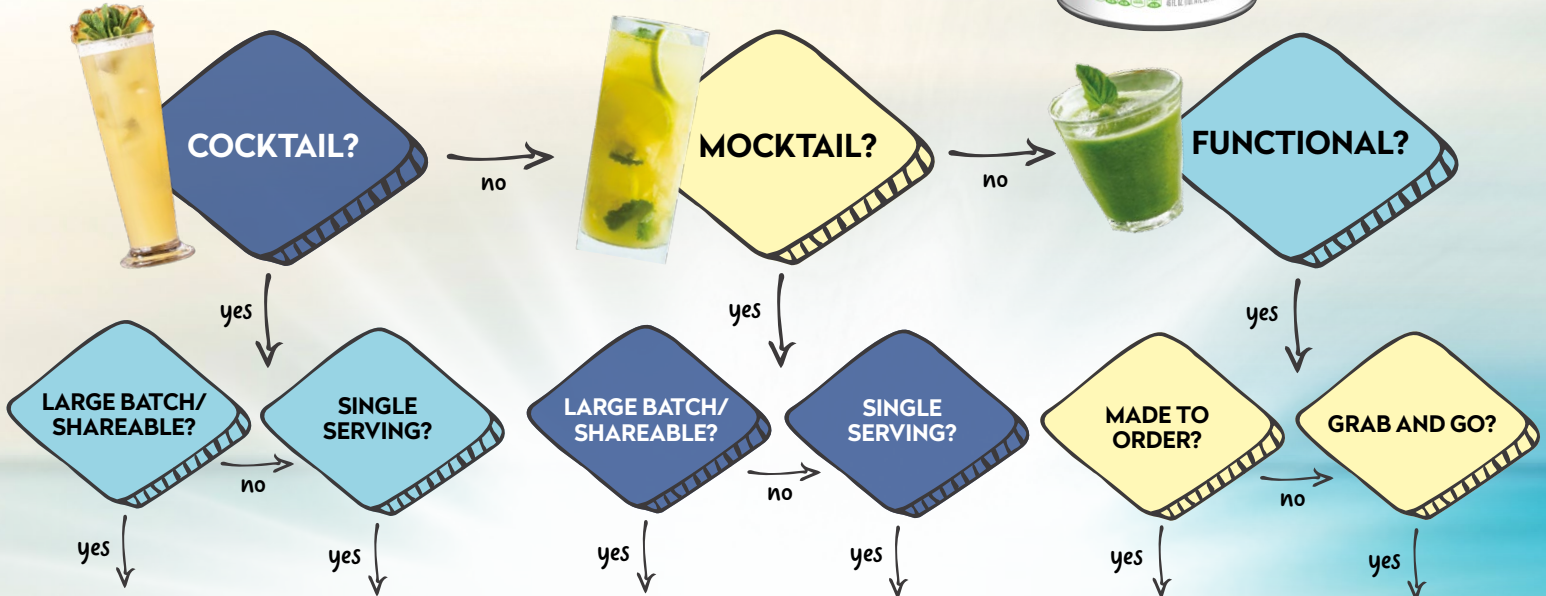
# SUNSHINE YOU CAN TASTE

DOLE® 100% Pineapple Juice\* brings the sparkle in this formula. Our top-rated juice is made without fillers or added sugar.

Foundation:  
DOLE® 100% PINEAPPLE JUICE\*



Excellent source of Vitamin C  
Gluten-Free  
Non-GMO  
BPA-free packaging



**REFRESHING:**  
Mix up: Tequila, triple sec, splash of orange liqueur  
Great with: Lime slices, cucumber wedge, salted rim

**SPICY N' SWEET:**  
Stir up: Mezcal or dark rum, ginger syrup, ginger beer, lime juice  
Great with: Thin slices of serrano or jalapeño peppers, cilantro

**WORK PARTY:**  
Stir up: Jasmine tea, fruity sparkling water  
On the side: Lemon or cucumber slices

**FESTIVE:**  
Mix up: Sparkling water, cranberry juice, orange juice splash, maple syrup drizzle  
Garnish with: Rosemary sprig, lime slice, or sugared cranberries  
Glassware: Martini

**RESTORATIVE:**  
Blend up: Açai powder, oat milk, aloe vera juice, ginger syrup  
Garnish with: Strawberries or blueberries

**RESTORATIVE:**  
Stir up: Coconut water, manuka honey, mint leaves, strawberry puree  
Garnish with: Cucumber slices or pomegranate arils

**PERFECT WITH SPICY FOOD:**  
Mix up: Vodka or light rum, grapefruit soda, lime juice  
Great with: Fresh mint, lime slices

**FLORAL:**  
Shake up: Gin, rosewater, lemon juice, elderflower liqueur  
Great with: Fresh flower petals, kumquat slice

**BRUNCH FAVE:**  
Mix up: Orange juice, vanilla syrup, sparkling water  
On the side: Orange slices

**TROPICAL:**  
Stir up: Passionfruit puree, lychee syrup, sparkling water  
Great with: Tamarind salt rim  
Glassware: Wine glass

**ENERGIZING:**  
Blend up: Ginseng, matcha powder, frozen banana, mango puree  
Garnish with: Candied ginger

**ENERGIZING:**  
Mix up: Black tea, mint syrup, lime juice, chia seeds  
Serve with: Orange slices

**BRUNCH FAVE:**  
Mix up: Cava, splash of orange juice, mango puree  
Great with: Strawberries or pineapple slices

**HERBAL:**  
Shake up: Gin or vodka, honey, anis liqueur drizzle  
Great with: Fresh basil

**POOLSIDE SIPPER:**  
Stir up: Lemon soda, cucumber mash, black tea, simple syrup  
Serve with: Salted rim

**SPICY/SAVORY:**  
Mix up: Spicy bloody Mary mix, hot sauce, black pepper, Worcestershire  
Serve with: Celery salt rim, olive, lime or lemon slices, beef jerky

**INVIGORATING:**  
Blend up: Spinach, frozen mango, honey, ginger, orange, turmeric  
Garnish with: Tamarind straw

**AFTERNOON PICK ME UP:**  
Stir up: Green tea, raspberry syrup, lemon juice, spicy apple cider vinegar  
Garnish with: Lemon slices

**KEEP 'EM COMING:**  
Mix up: Bourbon, black tea, bitters, simple syrup, lemon juice  
Great with: Italian-style sweet cherry and thyme sprig

**SPARKLING:**  
Mix up: Prosecco, raspberry syrup, lemon juice, raspberry liqueur drizzle  
Great with: Mango slice or raspberries

**LUNCH RUSH:**  
Mix up: Green tea, lime soda, simple syrup  
Garnish with: Lime slices or fresh mint

**HERBAL:**  
Stir up: Chamomile tea, ginger beer  
Garnish with: Bruised sage leaves or fresh oregano sprig

**CALMING:**  
Blend up: Frozen avocado, frozen banana, kefir, flax seeds  
Garnish with: Dusting of cinnamon

**POST WORKOUT FIX:**  
Stir up: Ginger kombucha, blueberries, lemonade, chia seeds  
Garnish with: Lemon or orange slices

**KEEP 'EM COMING:**  
Mix up: Bourbon, black tea, bitters, simple syrup, lemon juice  
Great with: Italian-style sweet cherry and thyme sprig

**BITTER:**  
Stir up: Italian aperitif, dry white vermouth, bitters  
Serve with: Pineapple wedge

**AGUA FRESCA:**  
Mix up: Hibiscus tea, lemonade, cherry syrup, chia seeds  
Serve with: Lemon slices

**HERBAL:**  
Stir up: Chamomile tea, ginger beer  
Garnish with: Bruised sage leaves or fresh oregano sprig

**CALMING:**  
Blend up: Frozen avocado, frozen banana, kefir, flax seeds  
Garnish with: Dusting of cinnamon

**POST WORKOUT FIX:**  
Stir up: Ginger kombucha, blueberries, lemonade, chia seeds  
Garnish with: Lemon or orange slices

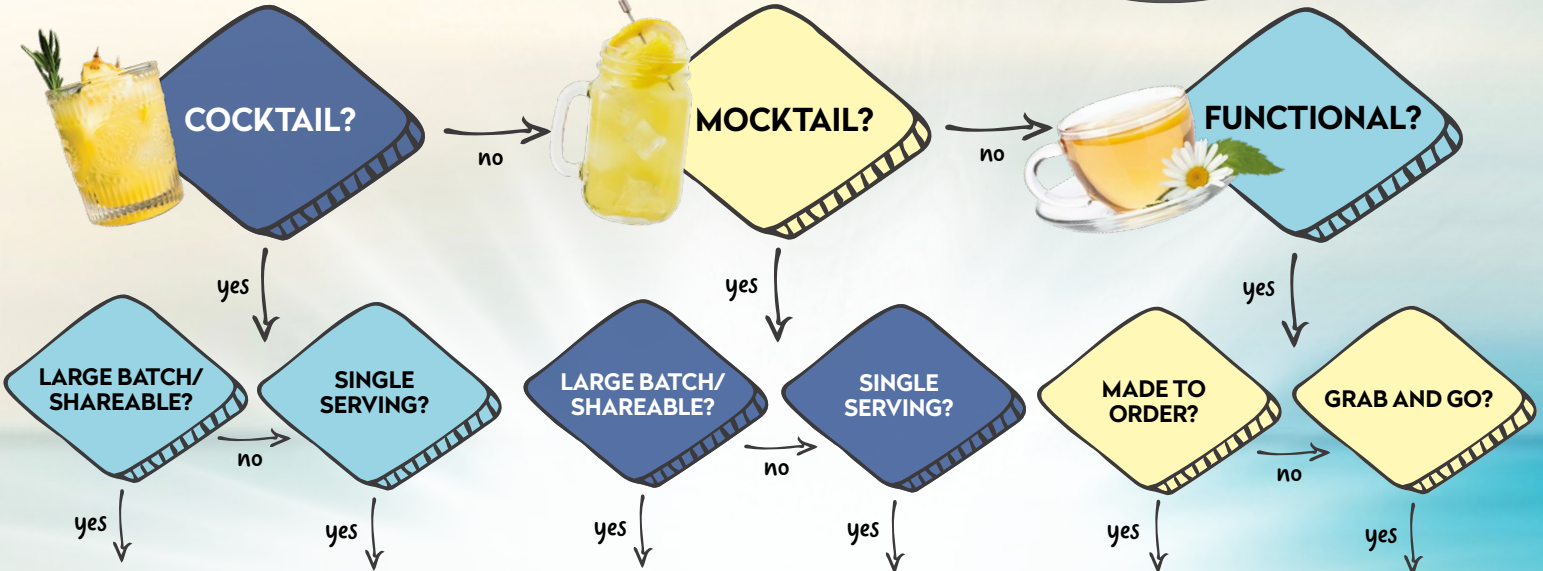
# SIMPLY PERFECT IN EVERYTHING

DOLE® Sweet & Sour 100% Juice Mix offers incredibly balanced sweet and tangy flavors and is made with simple ingredients.

Foundation:  
DOLE® SWEET AND SOUR 100% JUICE MIX



0 grams added sugar\*\*\*  
No high-fructose corn syrup or synthetic additives  
BPA-free packaging



**REFRESHING:**  
**Stir up:** Tequila, triple sec, lime juice, lager or saison-style beer  
**Serve with:** Lime wedges, salted rim  
**Glassware:** Margarita glass

**SPICY:**  
**Shake up:** Vodka, tequila, or gin, serrano pepper slices, orange bitters  
**Great with:** Ancho chili lime salt rim

**NINE HOLES BEFORE NOON:**  
**Stir up:** Black tea, orange soda, cherry syrup, maple syrup  
**Serve with:** Orange or lime slices

**FESTIVE:**  
**Shake up:** Strawberry puree, cherry juice, sparkling water splash  
**Garnish with:** Strawberry, basil leaves, coriander salt rim

**RESTORATIVE:**  
**Blend up:** Parsley, spinach, celery, frozen pears, honey  
**Garnish with:** Celery rib

**RESTORATIVE:**  
**Stir up:** Chamomile tea, ginger syrup, honey  
**Serve with:** Rosemary sprig, lemon slice

**PERFECT WITH SPICY FOOD:**  
**Mix up:** Light rum, melon liqueur, orange juice, honey  
**Garnish with:** Melon balls or skewered grapes

**FLORAL:**  
**Shake up:** Botanical gin, cherry blossom liqueur, orange water  
**Garnish with:** Cherry blossom petals or Italian-style sweet cherry

**LUNCH RUSH:**  
**Mix up:** Mango tea, cucumber syrup, sparkling water  
**Serve with:** Cucumber slices

**SPICY:**  
**Stir up:** Watermelon juice, sparkling water, agave syrup  
**Garnish with:** Jalapeño slices or mint leaves

**ENERGIZING:**  
**MIX up:** Orange juice, elderberry syrup, turmeric, yerba mate  
**Garnish with:** Candied turmeric or ginger

**ENERGIZING:**  
**Ingredients:** Strawberry puree, cucumber syrup, apple juice  
**Garnish with:** Strawberries, cucumber slices

**BRUNCH FAVE:**  
**Mix up:** Vodka, hibiscus tea, pomegranate juice, prosecco topper  
**Garnish with:** Cinnamon stick or skewered cranberries  
**Glassware:** Flute or coupe

**HERBAL:**  
**Shake up:** Vodka, Underberg bitters, dry vermouth, simple syrup  
**Garnish:** Rosemary sprig

**AGUA FRESCA:**  
**Stir up:** Lemongrass puree, lemon, white tea, honey, chia seeds  
**Garnish with:** Raspberries, thyme sprig

**INVIGORATING:**  
**Stir up:** Apple juice, blood orange juice, ginger beer  
**Garnish with:** Coriander sugar rim, orange slices

**POST WORKOUT FIX:**  
**Stir up:** Pomegranate juice, strawberry puree, chia seeds, pinch sea salt  
**Garnish with:** Dehydrated grapefruit wheel and rosemary sprig

**KEEP 'EM COMING:**  
**Mix up:** Bourbon, gin, tequila, mandarin orange vodka, rum, cola  
**Serve with:** Cherry, lemon slice  
**Glassware:** Classic rocks

**BITTER:**  
**Stir up:** Gin, Italian aperitif, blood orange soda, rhubarb bitters  
**Great with:** Matcha and black salt rim

71% OF GLOBAL CONSUMERS ARE SEEKING OUT FUNCTIONAL AND MULTI-TASKING DRINKS.<sup>5</sup>

# A SPLASH OF TROPICAL PARADISE IN EVERY SIP

DOLE® Pineapple Coconut 100% Juice Mix adds fruit-forward richness to beverages.

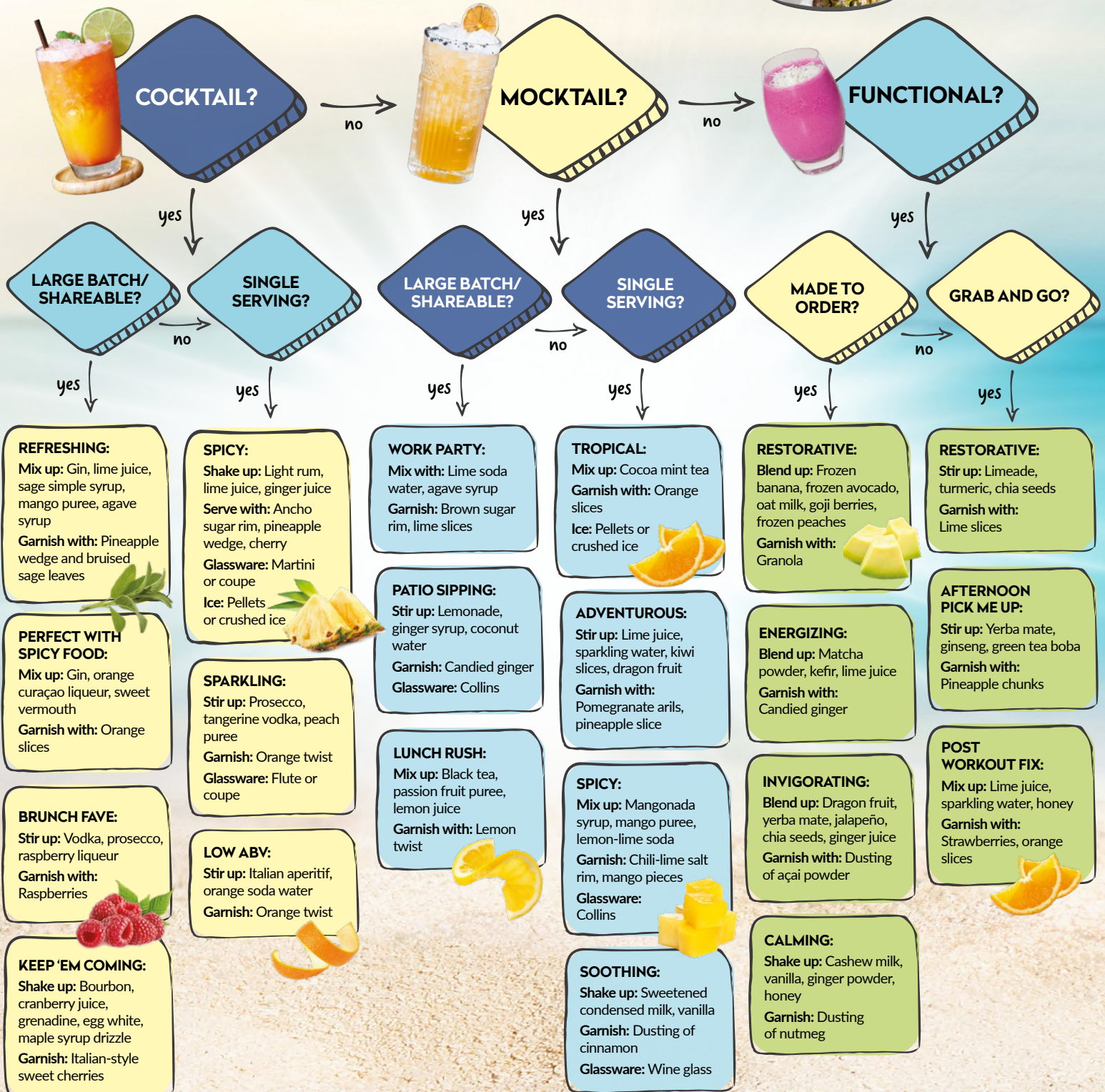
Foundation:  
DOLE® PINEAPPLE COCONUT 100% JUICE MIX\*\*



0 grams added sugar\*\*\*

No high-fructose corn syrup

BPA-free packaging



# MAKE IT!

## ONE BEVERAGE RECIPE, ENDLESS OPPORTUNITIES, DAY AND NIGHT

Here's how to take a favorite Dole beverage recipe in any direction with just a handful of ingredients... even a moody nightcap for late night service.

### PINEAPPLE SUNRISE

- 4 oz. DOLE® Pineapple Juice
- 2 oz. orange juice
- ½ oz. grenadine

**Combine** pineapple juice and orange juice in a shaker over ice. Shake vigorously and strain into rocks glass. Top with grenadine. Garnish with orange slice and cherry, if desired.

#### MAKE IT BOOZY:

Add spiced rum

#### MAKE IT AT MIDNIGHT:

Add a shot of brandy and garnish with a bitters lollipop

#### IT'S BETTER WITH BITTERS.

As the salty/sweet trend wanes, bitter ingredients (amari, artisan bitters, rhubarb) are enjoying the limelight. Plus, they balance out the sweetness.<sup>6</sup>





# MAKE IT!

ONE BEVERAGE RECIPE,  
ENDLESS OPPORTUNITIES,  
DAY AND NIGHT



## COLADA PALMER

- 4 oz. DOLE® Pineapple Coconut Mix
- 4 oz. unsweetened iced tea


Fill glass with ice and pour DOLE  
Pineapple Coconut Mix into the base.  
Top with unsweetened iced tea.

### MAKE IT BOOZY:

Add vodka

### MAKE IT FOR HAPPY HOUR:

Add a light-bodied lager  
to make a shandy



**EXPERIMENT WITH ICE.**  
From jumbo-sized cubes  
in a variety of sizes, to  
pellet or shaved ice for an  
extraordinary slushy,  
utilizing different formats  
of ice can be the difference  
between cold and  
super cool.



# MAKE IT!

ONE BEVERAGE RECIPE,  
ENDLESS OPPORTUNITIES,  
DAY AND NIGHT

## BATROUNI LEMONADE COCKTAIL

- 10 each lemons, juiced
- 5 cups DOLE® Sweet & Sour Mix
- 2 ½ cups orange blossom water
- 20 oz. aniseed liqueur
- 3 cups sparkling water
- Ice, as needed
- Mint sprig, for garnish

**Combine** all ingredients (except garnish) in a large serving pitcher. Stir well. Pour into serving glass and garnish with a mint sprig.



### MAKE IT A MOCKTAIL:

Replace aniseed liqueur  
with brewed jasmine tea

### MAKE IT FOR HAPPY HOUR:

Swap out aniseed liqueur  
for tequila and serve over  
ice with an orange slice

### MAKE IT AT MIDNIGHT:

Add a shot of mezcal and egg  
white, shake vigorously and  
serve up with an orange twist

**SCALE UP FOR LATER.**  
Large batch beverages  
can work as non-alcoholic  
coolers for daily specials,  
then turn the leftovers into  
ice cubes for an after work  
happy hour special.



# RAISE THE BAR WITH THESE BRIGHT IDEAS

NOW THAT YOU'RE WORKING WITH THE BEST MIXES IN THE BUSINESS, TRY THESE EFFECTIVE WAYS TO PUT YOUR NEW, IRRESISTIBLE BEVERAGES IN THE SPOTLIGHT:



**FOOD PAIRINGS.** Consider a menu call-out offering a pitcher of your very own signature cocktails or mocktails next to a shareable appetizer like chicken wings, shrimp, or spring rolls.

**OFFER A FLIGHT.** Create an experience for your guests by offering a flight of mini-cocktails or shandys made with DOLE® mixers so everyone can pick a favorite.

**GRAB THEIR ATTENTION.** Gorgeous stand-out beverages that look as good as they taste will be easy to post on social media and hard-to-resist as they move through the dining room.



**TRAIN THE STAFF.** A knowledgeable and enthusiastic staff helps introduce and upsell any new beverage or cocktail.

**ELEVATE THE GLASSWARE.** A beautiful glass is a great way to show off a new drink, and there's never been more choices and varieties than there are today.

**DESSERT DRINKS.** A small nightcap menu will appeal to those who would rather drink their last course.



**CREATE A DAILY LUNCH SPECIAL + DRINK COMBO.** 75% of consumers order a non-alcohol beverage all or most of the time when they get lunch during the week.<sup>7</sup>

**GET FESTIVE.** Garnishes that are fun, creative, and colorful add to the experience. Try skewered blueberries, sugared cranberries, or frozen mango on a rosemary sprig.



# ANOTHER ROUND? IT'S ON US.

DOLE® HAS YOU COVERED WITH ZERO-LABOR 100% JUICE AND JUICE MIXES THAT TASTE INCREDIBLE. BE SURE TO SIGN UP FOR OUR FREE SAMPLE OFFER TODAY.



Visit [dolefoodservice.com](https://dolefoodservice.com) to find more brilliant fruit solutions and **download** our comprehensive recipe booklet packed with beverage inspiration.

TASTE IT YOURSELF WITH A FREE SAMPLE.



## DOLE IS BRIGHT BEHIND YOU™ WITH EXCITING WAYS TO ELEVATE YOUR BEVERAGES.

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\* Dole 100% Pineapple Juice has added Vitamin C, Citric Acid, and Natural Flavors.

\*\* Dole Pineapple Coconut Mix has added Vitamin C and Natural Flavors.

\*\*\* Not a low-calorie food. See nutrition facts for calorie and sugar content.

<sup>1</sup> <https://www.hospitalitynet.org/news/4116852.html>

<sup>2</sup> Tastewise 2023 Trend Report

<sup>3</sup> Yelp's 2023 Food Trend Forecast

<sup>4</sup> <https://nielseniq.com/global/en/insights/education/2023/summer-beverage-trends>

<sup>5</sup> <https://flavorman.com/beverage-trends-of-2023>

<sup>6</sup> <https://www.foodanddrinkresources.com/food-trend-bitter>

<sup>7</sup> <https://www.cspdailynews.com/beverages/better-you-functional-beverages-growing-popularity>

