

HOT



COLD



BOLD



20 Irresistible Coffeehouse-Style Recipes

Plus, how to make the perfect cup with your Ninja Coffee Bar™

THE BEST COFFEE HOUSE IN TOWN IS ON YOUR COUNTERTOP.

Want rich coffee flavor? The Ninja Coffee Bar™ really brings it home, turning your favorite coffee into anything-but-basic black. Not to mention all of the freshly brewed Over Ice drinks and frothy, flavorful Specialty beverages you can whip up at the touch of a button. It's practically an embarrassment of richness. In fact, don't be surprised if neighbors start lining up at your door.



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THE BRAINS BEHIND THE BREWS



AUTO-iQ™
ONE-TOUCH INTELLIGENCE

Auto-iQ™ draws just the right amount of water needed from the reservoir, based on the brew size (from cup to travel mug to carafe) and brew type you select.



Only Ninja's Auto-iQ One-Touch Intelligence allows you to
**CHOOSE A SIZE,
CHOOSE A BREW.**

THERMAL FLAVOR EXTRACTION™ TECHNOLOGY

Ninja's patent-pending brewing technology is designed to deliver better, richer-tasting coffee with variable richness levels that are never bitter. Only the Ninja Coffee Bar™ has Thermal Flavor Extraction™, which truly unlocks the full flavor potential of your coffee using automated controls for:

- Temperature Calibration
- Pre-Infusion
- Coffee Saturation

Brew Types

This unique brewing technology knows just the right amount of flavor to extract to achieve just the strength you want.

CLASSIC BREW

Smooth, balanced flavor from your favorite coffee.

RICH BREW

Richer, more intense than Classic, but not bitter coffee flavor that stands up to milk, cream, or flavoring.

❄️ OVER ICE BREW

Specially designed to brew hot over ice to lock in flavor for a freshly brewed iced coffee that is not watered down. **Always fill your vessel with ice before brewing.**

SPECIALTY BREW (CONCENTRATED COFFEE)

Super-rich concentrate designed to create hot milk-based, iced, and frozen blended coffeehouse-style drinks.



GROUNDS FOR PERFECTION



FRESH BEANS

For the most flavorful coffee, it's best to grind fresh whole beans right before you brew.

MEDIUM GRIND

We suggest using a medium grind for the Ninja Coffee Bar™ and then adjusting to your liking.

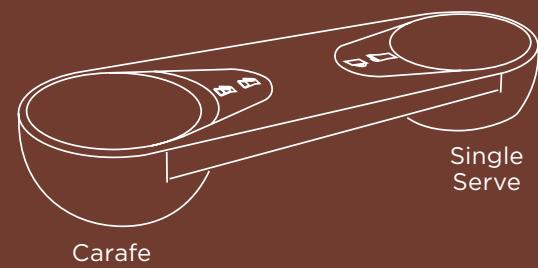
FILTERED WATER

Using fresh, filtered water is recommended for the best flavor.

CHOOSE A SIZE

The Scoop on Scoops

We've included this smart double-sided scoop—one side for single serve (cup and travel mug) and one for carafe.



SINGLE SERVE	NINJA SCOOP Single-Serve Side	TABLESPOONS
 CUP	2-3 Scoops	2-3 Tbsp.
 TRAVEL MUG	3-4 Scoops	3-4 Tbsp.
CARAFE	NINJA SCOOP Carafe Side	TABLESPOONS
 HALF CARAFE	2-3 Scoops	5-7 Tbsp.
 FULL CARAFE	4-6 Scoops	8-12 Tbsp.

CHOOSE A BREW: CLASSIC

CREATE AN INSTANT CLASSIC

Hot, rich, and smooth

Balanced flavor

Not bitter, not sour

TIP:

Want your coffee to have a milder flavor?
Try a coarser grind.

Perfect Classic Coffee

1. Add 2-3 Ninja® Single-Serve Scoops of your favorite ground coffee.
2. Add filtered water.
3. Place your cup on the single-cup platform.
4. Select the **CUP** setting.
5. Press the **CLASSIC BREW** button.

CLASSIC BREW

Care to share with a friend?

Add 4-6 Ninja Carafe scoops of your favorite ground coffee and set your carafe in place.



CHOOSE A BREW: RICH

STRIKE IT RICH

Bolder, more intense than Classic Brew

Robust flavor stands up to milk, cream, and flavorings

Always smooth—not bitter or sour

TIP:

Want hotter coffee?
Before you brew into your ceramic coffee mug or a carafe, rinse it with hot water to warm it up.

Perfect Rich Coffee

1. Add 2-3 Ninja® Single-Serve Scoops of your favorite ground coffee.
2. Add filtered water.
3. Place your cup on the single-cup platform.
4. Select the **CUP** setting.
5. Press the **RICH BREW** button.

RICH BREW

Need to go strong all day?

Add 4-6 Ninja Carafe scoops of your favorite ground coffee and set your carafe in place.



CHOOSE A BREW: OVER ICE

BRRREW IT HOT OVER ICE

Deep color, rich flavor—
not watered down

Brews fresh, hot coffee
over ice to lock in flavor

Delicious, distinctive aroma

TIP:

Be sure that your
cup, travel mug, or
carafe is completely
full of ice before
brewing.

Perfect Iced Coffee

1. Add 2-3 Ninja® Single-Serve Scoops of your favorite ground coffee.
2. Add filtered water.
3. Place a plastic cup full of ice on the single-cup platform.
4. Select the **CUP** setting.
5. Press the **OVER ICE BREW** button.

 **OVER ICE BREW**

Want to please a crowd?

Add 4-6 Ninja Carafe scoops of your favorite ground coffee and set your carafe full of ice in place.

Important Notice:
Do not use glassware

CHOOSE A BREW: SPECIALTY

CONCENTRATED COFFEE IS OUR SPECIALTY

Strongest, richest flavor

Concentrated coffee delivers the
perfect cappuccino-style coffee,
latte, and flat white

Ideal for iced and frozen
blended drinks

TIP:

When choosing
a size, select the
Travel Cup setting for
more volume and the
strongest, most intense
concentrated
coffee.

Perfect Cappuccino-Style Coffee

1. Add 3-4 Ninja® Single-Serve Scoops of your favorite ground coffee.
2. Add filtered water.
3. Froth milk using your Ninja Easy Frother™, pour frothed milk into a mug, and place mug on the single-cup platform.
4. Select the **TRAVEL** setting.
5. Press the **SPECIALTY BREW** button.

SPECIALTY BREW
(CONCENTRATED COFFEE)

Did you know?

Our Specialty brews are small in volume, but each serving size packs a powerful punch of flavor.

In the Specialty Brew setting, the Cup size makes 3.1 ounces* of coffee concentrate, while the Travel Mug size makes 4.0 ounces*.

*approximate brew volumes

HOT



NINJA
COFFEE BAR™

Size: Travel Mug setting

Brew: Classic

Makes: 1 (16-ounce)
serving



CLASSIC BREW

Very Vanilla Coffee

INGREDIENTS

- 4 Ninja® Single-Serve Scoops (or 4 tablespoons) ground coffee
- 2 tablespoons Amoretti® French vanilla syrup
- ¼ cup half & half

DIRECTIONS

1. Following the measurement above, place the ground coffee into the brew basket.
2. Place vanilla syrup and half & half into a mug. Microwave for 30 seconds, then set mug in place to brew.
3. Select the Travel Mug size; press the Classic Brew button.
4. When brew is complete, stir to combine.

Want it a little milder?

Use 3 Ninja Single-Serve Scoops instead of 4.



HOT
CLASSIC & RICH



Size: Travel Mug setting
Brew: Classic
Makes: 1 (16-ounce) serving



Crème de Caramel Coffee

INGREDIENTS

- 4 Ninja® Single-Serve Scoops (or 4 tablespoons) ground coffee
- 2 tablespoons caramel syrup
- 1/4 cup half & half

DIRECTIONS

1. Following the measurement above, place the ground coffee into the brew basket.
2. Place the caramel syrup and half & half into a mug. Microwave for 30 seconds, then set mug in place to brew.
3. Select the Travel Mug size; press the Classic Brew button.
4. When brew is complete, stir to combine.



Find it at
www.ninjacoffeebar.com.

Size: Cup setting
Brew: Classic
Makes: 1 (13-ounce) serving



Mocha Hazelnut Delight

INGREDIENTS

- 3 Ninja® Single-Serve Scoops (or 3 tablespoons) ground coffee
- 2 tablespoons chocolate syrup
- 2 tablespoons hazelnut syrup
- 1/4 cup whole milk

DIRECTIONS

1. Following the measurement above, place the ground coffee into the brew basket.
2. Place chocolate syrup, hazelnut syrup, and milk into a mug. Microwave for 30 seconds, then set mug in place to brew.
3. Select the Cup size; press the Classic Brew button.
4. When brew is complete, stir to combine.



Size: Carafe setting
Brew: Classic
Makes: 4 (10-ounce) servings



CLASSIC BREW

Maple-Pecan Coffee

INGREDIENTS

6 Ninja® Carafe Scoops (or 12 tablespoons) ground pecan-flavored coffee
 $\frac{1}{2}$ cup heavy cream

2 tablespoons maple syrup
 $\frac{1}{2}$ teaspoon ground cinnamon, plus more for garnish

DIRECTIONS

1. Following the measurement above, place the ground coffee into the brew basket.
2. Set the carafe in place to brew.
3. Select the Carafe size; press the Classic Brew button.
4. While coffee is brewing, whip heavy cream with maple syrup and cinnamon until soft peaks form.
5. When brew is complete, pour coffee into 4 mugs; top each with a generous dollop of whipped cream and sprinkle with cinnamon.

Size: Cup setting
Brew: Rich
Makes: 1 (12-ounce) serving



RICH BREW

Too Good Toffee Coffee

INGREDIENTS

3 Ninja® Single-Serve Scoops (or 3 tablespoons) ground coffee
1 tablespoon butterscotch or caramel sauce
1 tablespoon dark brown sugar
 $\frac{1}{4}$ teaspoon vanilla extract
 $\frac{1}{8}$ teaspoon salt
 $\frac{1}{4}$ cup heavy cream

DIRECTIONS

1. Following the measurement above, place the ground coffee into the brew basket.
2. Place butterscotch or caramel sauce, brown sugar, vanilla extract, and salt into a mug; set mug in place to brew.
3. Select the Cup size; press the Rich Brew button.
4. While coffee is brewing, place cream into the glass jar of the Ninja Easy Frother™. Microwave on High for 1 minute. Remove from microwave, secure lid, and pump the Frother 10 times. Or use a small microwave-safe jar with lid; secure lid, shake cream until foamy, remove lid, and microwave on High for 1 minute until cream is hot and froth is set.
5. When brew is complete, stir to combine, then gently pour frothed cream into coffee.





Size: Travel Mug setting
Brew: Classic
Makes: 1 (16-ounce) serving



CLASSIC BREW

Milk & Honey Coffee

INGREDIENTS

- 4 Ninja® Single-Serve Scoops (or 4 tablespoons) ground coffee
- 2 tablespoons honey
- ¼ cup half & half

DIRECTIONS

1. Following the measurement above, place the ground coffee into the brew basket.
2. Place honey and half & half into a mug. Microwave for 30 seconds, then set mug in place to brew.
3. Select the Travel Mug size; press the Classic Brew button.
4. When brew is complete, stir to combine.



Find them at
www.ninjacoffeebar.com.



Size: Travel Mug setting
Brew: Specialty
Makes: 1 (12-ounce) serving



SPECIALTY BREW
(CONCENTRATED COFFEE)

Cappuccino-Style Coffee

INGREDIENTS

- 4 Ninja® Single-Serve Scoops (or 4 tablespoons ground coffee)
- 5 ounces 1% milk

DIRECTIONS

1. Following the measurement above, place the ground coffee into the brew basket.
2. Place milk into the glass jar of the Ninja Easy Frother™. Microwave on High for 1 minute. Remove from microwave, secure lid, and pump the Frother 15 times. Or use a small microwave-safe jar with lid; secure lid, shake milk until foamy, remove lid, and microwave on High for 1 minute until milk is hot and froth is set.
3. Pour frothed milk into a mug; set mug in place to brew.
4. Select the Travel Mug size; press the Specialty Brew button.
5. When brew is complete, sweeten as desired.

Size: Travel Mug setting

Brew: Specialty

Makes: 1 (10-ounce) serving



SPECIALTY BREW
(CONCENTRATED COFFEE)

Flat White

INGREDIENTS

4 Ninja® Single-Serve Scoops (or
4 tablespoons ground coffee)

¼ cup whole milk

DIRECTIONS

1. Following the measurement above, place the ground coffee into the brew basket.
2. Set a mug in place to brew.
3. Select the Travel Mug size; press the Specialty Brew button.
4. While coffee is brewing, place milk into the glass jar of the Ninja Easy Frother™. Microwave on High for 1 minute. Remove from microwave, secure lid, and pump the Frother 10 times. Or use a small microwave-safe jar with lid; secure lid, shake milk until foamy, remove lid, and microwave on High for 1 minute until milk is hot and froth is set.
5. When brew is complete, use a spoon to hold back the large foam from the frothed milk and allow the microfoam to pour into coffee in a steady stream. Top with a dollop of foam in the middle of the coffee.



Size: Cup setting

Brew: Specialty

Makes: 1 (12-ounce) serving



SPECIALTY BREW
(CONCENTRATED COFFEE)

Caramel Macchiato

INGREDIENTS

3 Ninja® Single-Serve Scoops (or
3 tablespoons ground coffee)

½ cup 1% milk

2 tablespoons caramel sauce, plus
more for garnish

DIRECTIONS

1. Following the measurement above, place the ground coffee into the brew basket.
2. Set a mug in place to brew.
3. Select the Cup size, press the Specialty Brew button.
4. While coffee is brewing, place milk and caramel sauce into the glass jar of the Ninja Easy Frother™. Microwave on High for 1 minute. Remove from microwave, secure lid, and pump the Frother 15 times. Or use a small microwave-safe jar with lid; secure lid, shake milk and caramel sauce until foamy, remove lid, and microwave on High for 1 minute until mixture is hot and froth is set.
5. When brew is complete, gently pour frothed mixture into coffee. Drizzle with additional caramel sauce.



COOLD



Size: Cup setting
Brew: Over Ice
Makes: 1 (14-ounce) serving



French Vanilla Iced Coffee

INGREDIENTS

- 3 Ninja® Single-Serve Scoops (or 3 tablespoons) ground coffee
- 2 cups ice
- 2 tablespoons Amoretti® French vanilla syrup
- ¼ cup half & half

DIRECTIONS

1. Following the measurement above, place the ground coffee into the brew basket.
2. Place the ice, vanilla syrup, and half & half into a large plastic cup; set cup in place to brew.
3. Select the Cup size; press the Over Ice Brew button.
4. When brew is complete, stir to combine.

Want it a little milder?

Use 2 Ninja Single-Serve Scoops instead of 3.



Size: Travel Mug
Brew: Over Ice
Makes: 1 (18-ounce) serving



 OVER ICE BREW

Hazelnut Iced Coffee

INGREDIENTS

- 4 Ninja® Single-Serve Scoops (or 4 tablespoons) ground coffee
- 2 cups ice
- 3 tablespoons Amoretti hazelnut syrup
- ½ cup half & half

DIRECTIONS

1. Following the measurement above, place the coffee into the brew basket.
2. Place ice, hazelnut syrup, and half & half in a large plastic cup, then set in place to brew.
3. Select the Travel Mug size; press the Over Ice Brew button.
4. When brew is complete, stir to combine.

Size: Cup setting
Brew: Over Ice
Makes: 1 (14-ounce) serving



 OVER ICE BREW

Thai-Style Iced Coffee

INGREDIENTS

- 3 Ninja® Single-Serve Scoops (or 3 tablespoons) ground coffee
- ¼ cup sweetened condensed milk
- ¼ cup 2% milk
- 2 cups ice

DIRECTIONS

1. Following the measurement above, place the ground coffee into the brew basket.
2. Combine the sweetened condensed milk and 2% milk in a large plastic cup; stir to combine. Add the ice to the cup; set cup in place to brew.
3. Select the Cup size; press the Over Ice Brew button.
4. When brew is complete, stir to combine.



Size: Cup setting
Brew: Over Ice
Makes: 1 (18-ounce) serving



 OVER ICE BREW

Maple-Chicory Iced Coffee

INGREDIENTS

- 3 Ninja® Single-Serve Scoops (or 3 tablespoons) ground coffee & chicory blend (found in your grocer's coffee aisle)
- 2 cups ice
- ¾ cup 2% milk
- 2 teaspoons maple syrup, or to taste

DIRECTIONS

1. Following the measurement above, place the ground coffee & chicory blend into the brew basket.
2. Place the ice, milk, and maple syrup into a large plastic cup; set cup in place to brew.
3. Select the Cup size; press the Over Ice Brew button.
4. When brew is complete, stir to combine.



Size: Travel Mug setting
Brew: Specialty
Makes: 2 (10-ounce) servings



SPECIALTY BREW
(CONCENTRATED COFFEE)

Classic Ninjaccino

INGREDIENTS

4 Ninja® Single-Serve Scoops (or
4 tablespoons) ground coffee
2 cups ice

¼ cup 1% milk
¼ cup sweetened condensed milk

DIRECTIONS

1. Following the measurement above, place the ground coffee into the brew basket.
2. Fill a large plastic cup with the ice; set cup in place to brew.
3. Select the Travel Mug size; press the Specialty Brew button.
4. When brew is complete, combine coffee and ice with milk and sweetened condensed milk in a 24-ounce or larger blender container.
5. Blend until smooth, about 25 seconds; divide between 2 glasses.

Size: Travel Mug setting
Brew: Specialty
Makes: 2 (10-ounce) servings



SPECIALTY BREW
(CONCENTRATED COFFEE)

Mochaccino

INGREDIENTS

4 Ninja® Single-Serve Scoops (or
4 tablespoons) ground coffee
2 cups ice
¼ cup 1% milk
¼ cup chocolate syrup, plus more for garnish
Whipped cream, for garnish

DIRECTIONS

1. Following the measurement above, place the ground coffee into the brew basket.
2. Fill a large plastic cup with the ice; set cup in place to brew.
3. Select the Travel Mug size; press the Specialty Brew button.
4. When brew is complete, combine coffee and ice with milk and chocolate syrup in a 24-ounce or larger blender container.
5. Blend until smooth, about 25 seconds. Divide between 2 glasses, top with whipped cream, and drizzle with additional chocolate syrup.

Want it a little sweeter?
Add more chocolate syrup.

**Keep your
cool on the go.**

The Ninja Hot & Cold Insulated Tumbler has double-walled insulation, so keeping it cold is no sweat for you—or your hands.

Find it at
www.ninjacoffeebar.com.



Size: Travel Mug setting
Brew: Specialty
Makes: 1 (12-ounce)
serving



SPECIALTY BREW
(CONCENTRATED COFFEE)

Iced Americano

INGREDIENTS

- 4 Ninja® Single-Serve Scoops (or 4 tablespoons) ground coffee
- 2 cups ice
- ½ cup cold water, plus more if desired
- Milk, to taste
- Sugar, to taste

DIRECTIONS

1. Following the measurement above, place the ground coffee into the brew basket.
2. Fill a large plastic cup with the ice; set cup in place to brew.
3. Select the Travel Mug size; press the Specialty Brew button.
4. When brew is complete, stir in the cold water; add milk and sugar to taste.



Size: Cup setting
Brew: Specialty
Makes: 1 (16-ounce) serving



SPECIALTY BREW
(CONCENTRATED COFFEE)

Iced Vanilla Latte

INGREDIENTS

- 3 Ninja® Single-Serve Scoops (or 3 tablespoons) ground coffee
- 2 tablespoons Amoretti® vanilla syrup
- 2 cups ice
- ½ cup whole milk

DIRECTIONS

1. Following the measurement above, place the ground coffee into the brew basket.
2. Place the ice, vanilla syrup, and milk into a large plastic cup; set cup in place to brew.
3. Select the Cup size; press the Specialty Brew button.
4. When brew is complete, stir to combine.

Size: Travel Mug setting
Brew: Specialty
Makes: 2 (12-ounce) servings



Coco-Mocho Crunch Ninjaccino

INGREDIENTS

- 4 Ninja® Single-Serve Scoops (or 4 tablespoons) ground coffee
- 2 ½ cups ice
- ½ cup lowfat milk
- ¼ cup chocolate syrup
- 3 tablespoons toasted coconut, divided
- Whipped cream

DIRECTIONS

1. Following the measurement above, place the ground coffee into the brew basket.
2. Fill a large plastic cup with the ice; set cup in place to brew.
3. Select the Travel Mug size; press the Specialty Brew button.
4. When brew is complete, combine coffee and ice with milk, chocolate syrup, and 2 tablespoons toasted coconut in a 24-ounce or larger blender container.
5. Blend until smooth, about 25 seconds; divide between 2 glasses.
6. Top with whipped cream and sprinkle with remaining tablespoon of coconut.



Size: Travel Mug setting
Brew: Over Ice
Makes: 4 (4-ounce) servings



Café Martini

INGREDIENTS

- 4 Ninja® Single-Serve Scoops (or 4 tablespoons) ground coffee
- 2 cups ice
- 2 ounces coffee liqueur
- 2 ounces vodka
- 1 ounce dark crème de cacao
- 2 ounces Irish cream

DIRECTIONS

1. Following the measurement above, place the ground coffee into the brew basket.
2. Fill a plastic or metal cocktail shaker with the ice; set shaker in place to brew.
3. Select the Travel Mug size; press the Over Ice Brew button.
4. When brew is complete, add remaining ingredients and shake well to chill. Strain and divide between 4 glasses.

Size: Cup setting
Brew: Over Ice
Makes: 2 (5-ounce) servings



Double-Shot White Russian

INGREDIENTS

- 3 Ninja® Single-Serve Scoops (or 3 tablespoons ground coffee)
- 2 cups ice
- 2 ounces vodka
- 2 ounces coffee liqueur
- 4 tablespoons heavy cream, or to taste

DIRECTIONS

1. Following the measurement above, place the ground coffee into the brew basket.
2. Fill a plastic or metal cocktail shaker with the ice; set shaker in place to brew.
3. Select the Cup size; press the Over Ice Brew button.
4. When brew is complete, add vodka and coffee liqueur and shake well to chill.
5. Divide between 2 glasses, including the ice, and finish each with 2 tablespoons heavy cream.



Find them at ninjacoffeebar.com.



ACCESSORIES

Flavor meets function.

Try any of our signature brewing accessories and Ninja® coffee cups, made to keep hot drinks hot and cold drinks cold. Our double-walled plastic tumblers are microwave and dishwasher safe, BPA free, and specially designed with 2-ounce markings for quick, easy measuring. And our Ninja Easy Frother™ froths milk and cream perfectly for Specialty Brew recipes that taste like they were made in the finest coffeehouse.



Double Wall
12 oz Ninja
Home Mug



Double Wall
14 oz Ninja
Home Cup



Double Wall Stainless
Steel 16 oz Ninja
Travel Mug



Ninja Hot and Cold
Insulated Tumbler™



Ninja
Easy Frother™

Shop www.ninjacoffeebar.com

NUTRI NINJA



PRO COMPACT BLENDER & ACCESSORIES

Meet your blending BFF.

Whip up a delicious frappe or frozen mochaccino in moments with our Nutri Ninja® Pro Compact Blender with Auto-iQ™ Smooth Boost. From silky-smooth nutrient-extracted* juices to decadent frozen beverages, and every drink in between, it's the perfect complement to your Ninja Coffee Bar™.



A Collection of Awesomeness

Use our Ninja Grinder attachment to turn fresh beans into a rich cup of coffee. In fact, we've developed an entire collection of containers, attachments, and tools designed to meet all of your blending, nutrient-extraction*, grinding, and Total Crushing® needs. Awesome, right?



*Extract a nutritious drink from fruits & vegetables.

Shop www.nutrininjaautoiq.com



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20 Irresistible Coffeehouse-Style Recipes

