

Please make sure to read the enclosed Ninja® Owner's Guide prior to using your unit.



**NINJA**  
COFFEE BAR®

## 20 IRRESISTIBLE COFFEEHOUSE-STYLE RECIPES



# MENU

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## FRESH BEANS

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

## MEDIUM GRIND

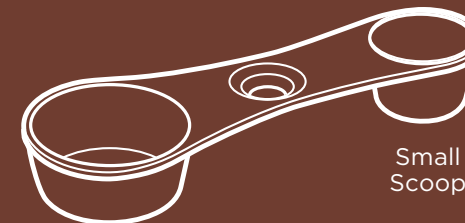
We suggest first using a medium grind for the Ninja Coffee Bar® and then adjusting to your liking.

## FILTERED WATER

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

## THE SCOOP ON SCOOPS

We've included this smart double-sided scoop for easy, accurate measuring for any size or brew type.



Big Scoop

Small Scoop

SERVING SIZE	NINJA® SCOOP	TABLESPOONS
  CUP/ XL CUP	2-3 Small Scoops	2-3 Tbsp.
  TRAVEL/ XL MULTI-SERVE	4-5 Small Scoops	4-5 Tbsp.
 HALF CARAFE	3-4 Big Scoops	6-8 Tbsp.
 FULL CARAFE	4-6 Big Scoops	8-12 Tbsp.
NINJA SIGNATURE BREWS	NINJA® SCOOP	TABLESPOONS
4 OZ. SPECIALTY	2 Big Scoops	4 Tbsp.
8 OZ. CAFE FORTE	2 Big Scoops	4 Tbsp.

# VARIABLE RICHNESS. ENDLESS DELISH-NESS.

With the Ninja Coffee Bar® brewer's variable richness settings, you've got endless options for deliciousness ahead of you.



NINJA CUSTOM BREWS

NINJA SIGNATURE BREWS

## CLASSIC

Hot, smooth  
Balanced flavor

## RICH

More intense  
flavor than Classic  
Stands up to milk,  
cream, and flavorings

## OVER ICE

Deep color, rich flavor—  
not watered down  
Brews fresh, hot coffee  
over ice to lock in flavor  
Delicious, distinctive aroma

## CAFE FORTE

Super-smooth  
Full-bodied, complex flavors  
Tastes great black or with  
a touch of frothed milk

## SPECIALTY

Strongest, richest flavor  
Concentrated coffee delivers  
the perfect hot, iced, and frozen  
blended coffeehouse-style drinks

# HOT

## TOO GOOD TOFFEE COFFEE

**Size:** Cup setting

**Brew:** Rich

**Makes:** 1 (12-ounce) serving

### INGREDIENTS

3 Ninja® Small 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 provided, 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 another mug.
5. When brew is complete, stir to combine.
6. Microwave cream for 30 to 45 seconds. Froth for 30 seconds according to frothing instructions in the Owner's Guide.
7. Gently pour frothed cream into coffee.

CLASSIC & RICH





CLASSIC & RICH



# MAPLE PECAN COFFEE

**Size:** Full Carafe setting

**Brew:** Classic

**Makes:** 4 (12-ounce) servings

## INGREDIENTS

6 Ninja® Big Scoops  
(or 12 tablespoons)  
ground pecan-flavored coffee  
½ cup heavy cream  
2 tablespoons maple syrup  
½ teaspoon ground cinnamon,  
plus more for garnish

## DIRECTIONS

1. Following the measurement provided, place the ground coffee into the brew basket.
2. Set the carafe in place to brew.
3. Select the Full 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 with whipped cream and cinnamon.





# CRÈME DE CARAMEL COFFEE

**Size:** Travel setting

**Brew:** Classic

**Makes:** 1 (16-ounce) serving

## INGREDIENTS

4 Ninja® Small Scoops  
(or 4 tablespoons)  
ground coffee

2 tablespoons caramel syrup

¼ cup half & half

## DIRECTIONS

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

CLASSIC & RICH



CLASSIC & RICH



# CINNAMON GRAHAM COFFEE

**Size:** XL Multi-Serve setting

**Brew:** Classic

**Makes:** 1 (22-ounce) serving

## INGREDIENTS

5 Ninja® Small Scoops  
(or 5 tablespoons)  
ground coffee  
½ teaspoon ground cinnamon  
1 teaspoon molasses  
1 teaspoon honey  
½ cup half & half  
¼ cup marshmallow topping  
2 teaspoons vanilla extract  
4 teaspoons crushed  
cinnamon graham crackers

## DIRECTIONS

1. Following the measurement provided, place the ground coffee into the brew basket.
2. Place cinnamon, molasses, and honey into a 22-ounce or larger travel mug; set mug in place to brew.
3. Select the XL Multi-Serve size; press the Classic Brew button.
4. While coffee is brewing, place half & half, marshmallow topping, and vanilla extract into a large mug.
5. When brew is complete, stir to combine.
6. Microwave half & half mixture for 30 to 45 seconds. Froth for 30 seconds according to frothing instructions in the Owner's Guide.
7. Gently pour frothed mixture into the mug of coffee and sprinkle with crushed cinnamon graham crackers.





# MEXICAN SPICED COFFEE

**Size:** Half Carafe setting  
**Brew:** Rich  
**Makes:** 2 (7-ounce) servings

## INGREDIENTS

3 Ninja® Big Scoops  
(or 6 tablespoons)  
ground coffee  
1 teaspoon ground cinnamon  
½ teaspoon chili powder  
¼ teaspoon cayenne pepper  
¼ cup heavy cream  
1 tablespoon unsweetened  
cocoa powder  
1 tablespoon confectioners' sugar

## DIRECTIONS

1. Following the measurements provided, stir together the ground coffee, cinnamon, chili powder, and cayenne pepper; place into the brew basket.
2. Set the carafe in place to brew.
3. Select the Half Carafe size; press the Rich Brew button.
4. While coffee is brewing, whip heavy cream with cocoa and confectioners' sugar until soft peaks form.
5. When brew is complete, pour coffee into 2 mugs and top each with the whipped cream.

CLASSIC & RICH





# FLAT WHITE

**Brew:** Specialty

**Makes:** 1 (10-ounce) serving

## INGREDIENTS

2 Ninja® Big Scoops  
(or 4 tablespoons)  
ground coffee

½ cup milk

## DIRECTIONS

1. Following the measurement provided, place the ground coffee into the brew basket.
2. Set a mug in place to brew.
3. Press the Specialty button.
4. While coffee is brewing, place milk into another mug.
5. When brew is complete, microwave milk for 30 to 45 seconds. Froth for 30 seconds according to frothing instructions in the Owner's Guide.
6. Pour frothed milk into coffee, using a spoon to hold back the large foam. Then top coffee with a dollop of large foam.



# CAPPUCCINO-STYLE COFFEE

**Brew:** Specialty

**Makes:** 1 (12-ounce) serving

## INGREDIENTS

½ cup milk

2 Ninja® Big Scoops  
(or 4 tablespoons)  
ground coffee

Ground cinnamon, for garnish

## DIRECTIONS

1. Place milk into a large mug. Microwave for 30 to 45 seconds. Froth for 30 seconds according to frothing instructions in the Owner's Guide.
2. Following the measurement provided, place the ground coffee into the brew basket.
3. Set large mug containing frothed milk in place to brew.
4. Press the Specialty button.
5. When brew is complete, sweeten as desired. Garnish with a sprinkle of cinnamon.



# PUMPKIN SPICE LATTE

**Brew:** Specialty

**Makes:** 1 (12-ounce) serving

## INGREDIENTS

2 Ninja® Big Scoops  
(or 4 tablespoons)  
ground coffee

½ cup milk

1 tablespoon dark brown sugar

Pinch salt

¼ teaspoon pumpkin pie spice,  
plus more for garnish

## DIRECTIONS

1. Following the measurement provided, place the ground coffee into the brew basket.
2. Set a large mug in place to brew.
3. Press the Specialty button.
4. While coffee is brewing, place milk, brown sugar, salt and pumpkin pie spice into a large mug.
5. When brew is complete, microwave milk mixture for 30 to 45 seconds. Froth for 20 to 30 seconds according to frothing instructions in the Owner's Guide.
6. Gently pour frothed mixture into coffee. Sprinkle with additional pumpkin pie spice, if desired.





# YEMENI GINGER FORTE

**Brew:** Cafe Forte

**Makes:** 1 (9-ounce) serving

## INGREDIENTS

2 Ninja® Big Scoops  
(or 4 tablespoons)  
ground coffee

1 tablespoon finely grated ginger

1 cinnamon stick

1 teaspoon palm sugar

## DIRECTIONS

1. Following the measurements provided, stir together the ground coffee and ginger; place into the brew basket.
2. Place the cinnamon stick and sugar into a large mug; set mug in place to brew.
3. Press the Cafe Forte button.
4. When brew is complete, stir to combine.







# VIETNAMESE-STYLE CAFE FORTE

**Brew:** Cafe Forte

**Makes:** 1 (9-ounce) serving

## INGREDIENTS

2 Ninja® Big Scoops  
(or 4 tablespoons)  
ground coffee

$\frac{1}{8}$  teaspoon ground cinnamon

$\frac{1}{8}$  teaspoon ground ginger

$\frac{1}{8}$  teaspoon ground cardamom

1 piece fresh orange peel,  
pith removed

1 tablespoon sweetened  
condensed milk

## DIRECTIONS

1. Following the measurements provided, stir together the ground coffee, cinnamon, ginger, and cardamom; place into the brew basket.
2. Place the orange peel into the mug; set mug in place to brew.
3. Press the Cafe Forte button.
4. When brew is complete, gently stir in sweetened condensed milk.

CAFE FORTE

8oz CAFE FORTE

# FORTE AU LAIT

**Brew:** Cafe Forte

**Makes:** 1 (16-ounce) serving

## INGREDIENTS

2 Ninja® Big Scoops  
(or 4 tablespoons)  
ground coffee

½ cup milk

## DIRECTIONS

1. Following the measurement provided, place the ground coffee into the brew basket.
2. Set a large mug in place to brew.
3. Press the Cafe Forte button.
4. While coffee is brewing, place milk into another large mug.
5. When brew is complete, microwave milk for 30 to 45 seconds. Froth for 30 seconds according to frothing instructions in the Owner's Guide.
6. Gently pour frothed milk into coffee.

# COLD



# THAI-STYLE ICED COFFEE

**Size:** XL Cup setting  
**Brew:** Over Ice  
**Makes:** 1 (20-ounce) serving

## INGREDIENTS

3 Ninja® Small Scoops  
(or 3 tablespoons)  
ground coffee  
 $\frac{1}{3}$  cup sweetened  
condensed milk  
 $\frac{1}{3}$  cup milk  
2 cups ice

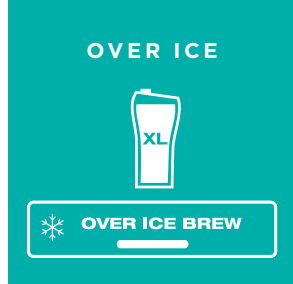
## DIRECTIONS

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

OVER ICE



OVER ICE BREW



# COCONUT CARAMEL ICED COFFEE

**Size:** XL Multi-Serve setting

**Brew:** Over Ice

**Makes:** 1 (22-ounce) serving

## INGREDIENTS

5 Ninja® Small Scoops  
(or 5 tablespoons)  
ground coconut coffee  
2 cups ice  
¼ cup caramel sauce  
¼ cup half & half

## DIRECTIONS

1. Following the measurement provided, place the ground coffee into the brew basket.
2. Place the ice, caramel sauce, and half & half into a 22-ounce or larger plastic cup; set cup in place to brew.
3. Select the XL Multi-Serve size; press the Over Ice Brew button.
4. When brew is complete, stir to combine.

# BLUEBERRIES & CREAM ICED COFFEE

**Size:** Travel setting

**Brew:** Over Ice

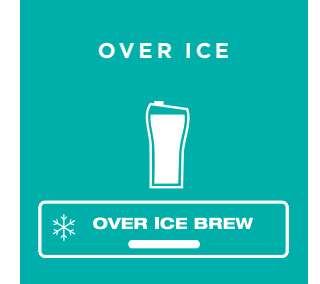
**Makes:** 1 (16-ounce) serving

## INGREDIENTS

4 Ninja® Small Scoops  
(or 4 tablespoons)  
ground blueberry coffee  
2 cups ice  
2 tablespoons vanilla syrup  
2 tablespoons half & half

## DIRECTIONS

1. Following the measurement provided, 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 Travel size; press the Over Ice Brew button.
4. When brew is complete, stir to combine.





OVER ICE



OVER ICE BREW

## CHOCOLATE HAZELNUT ICED COFFEE

**Size:** Full Carafe setting

**Brew:** Over Ice

**Makes:** 4 (13-ounce) servings

### INGREDIENTS

6 Ninja® Big Scoops  
(or 12 tablespoons)  
ground hazelnut coffee  
3 cups ice  
½ cup chocolate syrup  
1 cup half & half

### DIRECTIONS

1. Following the measurement provided, place the ground coffee into the brew basket.
2. Place the ice, chocolate syrup, and half & half into the carafe. Set the carafe in place to brew.
3. Select the Full Carafe size; press the Over Ice Brew button.
4. When brew is complete, stir to combine. Pour coffee into 4 glasses.

## ICED VANILLA LATTE

**Brew:** Specialty

**Makes:** 1 (16-ounce) serving

### INGREDIENTS

2 Ninja® Big Scoops  
(or 4 tablespoons)  
ground coffee  
2 cups ice  
2 tablespoons vanilla syrup  
¾ cup milk

### DIRECTIONS

1. Following the measurement provided, place the ground coffee into the brew basket.
2. Place ice and vanilla syrup into a large plastic cup; set cup in place to brew.
3. Press the Specialty button.
4. While coffee is brewing, place milk into a large mug.
5. When brew is complete, stir to combine.
6. Froth milk for 30 seconds according to frothing instructions in the Owner's Guide.
7. Gently pour frothed milk into coffee.

SPECIALTY

4oz  
SPECIALTY  
CONCENTRATED

# COFFEE, COOKIES & CREAM FRAPPE

**Brew:** Specialty

**Makes:** 2 (8-ounce) servings

## INGREDIENTS

3 Ninja® Big Scoops  
(or 4 tablespoons)  
ground coffee  
2 cups ice  
½ cup coffee ice cream  
4 chocolate sandwich cookies,  
plus 1 chopped for garnish  
¼ cup milk  
Whipped cream, for garnish

## DIRECTIONS

1. Following the measurement provided, place the ground coffee into the brew basket.
2. Place the ice into a large plastic cup; set cup in place to brew.
3. Press the Specialty button.
4. When brew is complete, combine coffee and ice with ice cream, cookies, and milk in a 24-ounce or larger blender.
5. Blend until smooth, about 25 seconds.
6. Divide between 2 glasses; top with whipped cream and chopped cookie.

**DO NOT BLEND HOT INGREDIENTS.**



# MOCHA NINJACCINO™

**Brew:** Specialty

**Makes:** 2 (10-ounce) servings

## INGREDIENTS

2 Ninja® Big Scoops  
(or 4 tablespoons)  
ground coffee  
3 cups ice  
¼ cup milk  
¼ cup chocolate syrup,  
plus more for garnish  
Whipped cream,  
for garnish

## DIRECTIONS

1. Following the measurement provided, place the ground coffee into the brew basket.
2. Place the ice into a large plastic cup; set cup in place to brew.
3. Press the Specialty button.
4. When brew is complete, combine coffee and ice with milk and chocolate syrup in a 24-ounce or larger blender.
5. Blend until smooth, about 25 seconds.
6. Divide between 2 glasses. Top with whipped cream and drizzle with additional chocolate syrup.

**DO NOT BLEND HOT INGREDIENTS.**





## CAFÉ MARTINI

**Size:** Travel setting

**Brew:** Over Ice

**Makes:** 4 (4-ounce) servings

### INGREDIENTS

4 Ninja® Small Scoops  
(or 4 tablespoons)  
ground coffee

2 cups ice

¼ cup coffee liqueur

¼ cup vodka

2 tablespoons dark  
crème de cacao

### DIRECTIONS

1. Following the measurement provided, place the ground coffee into the brew basket.
2. Place the ice into a plastic or metal cocktail shaker; set shaker in place to brew.
3. Select the Travel 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.







# DOUBLE-SHOT WHITE RUSSIAN

**Size:** Cup setting

**Brew:** Over Ice

**Makes:** 2 (5-ounce) servings

## INGREDIENTS

3 Ninja® Small Scoops  
(or 3 tablespoons)  
ground coffee

2 cups ice

¼ cup vodka

¼ cup coffee liqueur

¼ cup heavy cream

## DIRECTIONS

1. Following the measurement provided, place the ground coffee into the brew basket.
2. Place the ice into a plastic or metal cocktail shaker; 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.

COCKTAILS



OVER ICE BREW



## 20 IRRESISTIBLE COFFEEHOUSE-STYLE RECIPES



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