



40 IRRESISTIBLE COFFEEHOUSE-STYLE RECIPES



CF110A_CF112_112Z_IG_MP_160603

Ninja, Ninja Coffee Bar, and Thermal Flavor Extraction are registered trademarks of SharkNinja Operating LLC.
Auto-iQ and Ninjaccino are trademarks of SharkNinja Operating LLC.

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



THE PERKS OF BREWING IT YOURSELF.

Finally, someone who can consistently brew your coffee just the way you like it and spell your name correctly on the cup: **YOU**. With the Ninja Coffee Bar[®] brewing system, you have everything you need to make all your coffeehouse favorites—not to mention a variety of soon-to-be favorites you can’t get anywhere else—all in the comfort of your own home.



MENU

HOT

CLASSIC & RICH

Very Vanilla Coffee	18
Lavender Luxe Coffee	19
Coconut Hazelnut Coffee	21
Cinnamon Toast Coffee	22
Crème de Caramel Coffee	24
Licorice Over Louisiana Coffee	25
Salted Caramel Coffee	26
Cinnamon Graham Coffee	27
Milk & Honey Coffee	29
Too Good Toffee Coffee	30
Creamy Raspberry Coffee	32

SPECIALTY

Flat White	33
Pumpkin Spice Latte	35
Silk Road Coffee	36
Cappuccino-Style Coffee	38

CAFE FORTE

Caramel Macchiato Forte	39
Forte au Lait	40
Yemeni Ginger Forte	41
Salted Mocha Forte au Lait	43

Café Con Miel Forte au Lait	44
Vietnamese-Style Forte	46
Mole Spiced Forte	47

COLD

ICED

French Vanilla Iced Coffee	50
Coconut Caramel Iced Coffee	51
White Chocolate Hazelnut Iced Coffee	52
Gingersnap Iced Coffee	53
Blueberries & Cream Iced Coffee	55
Thai-Style Iced Coffee	56
Cinnamon Caramel Iced Coffee	58

SPECIALTY

Cinnamon Dulce Ninjaccino™	59
Creamy Dreamy Vanilla	
Coconut Ninjaccino™	62
Iced Americano	63
Coffee, Cookies & Cream Frappe	64
Pecan Praline Ninjaccino™	65
Mocha Ninjaccino™	68
Coco-Mocho Crunch Ninjaccino™	69

COCKTAILS

Coffee Nog	70
Café Martini	71
Double-Shot White Russian	74
Coffee Old Fashioned	75

THE BRAINS BEHIND THE BREWS



ADVANCED THERMAL FLAVOR EXTRACTION[®] TECHNOLOGY

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

- Temperature Calibration
- Pre-Infusion
- Optimal coffee saturation time



BREW TYPES

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

Ninja[®] Custom Brews

CLASSIC BREW

Smooth, balanced flavor from your favorite coffee.

RICH BREW

A more intense flavor than Classic to stand up to milk.

❄️ OVER ICE BREW

Richer concentrate designed to brew hot over ice.

Ninja[®] Signature Brews

SPECIALTY (CONCENTRATED) 4oz

Super-rich concentrate for coffeehouse-style drinks.

CAFE FORTE 8oz

Full-bodied flavors best served black or with a touch of frothed milk.

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.



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



FROTH IT LIKE IT'S HOT.

Our second-generation Ninja Coffee Bar® takes frothing to a whole new level, transforming milk into coffeehouse-style foam topping for all your favorite indulgent coffee drinks.

AU LAIT

For a smooth finish to our Classic, Rich, or Cafe Forte brew, just add 1-3 ounces of frothed milk.



MILK-BASED SPECIALTY

When combined with milk or froth, our Specialty brew creates all your favorite hot and cold layered coffee drinks.



CLASSIC & RICH

Our Classic Brew delivers smooth, balanced flavor from your favorite coffee. Want to take it up a notch? Rich Brew is richer than Classic for a more intense flavor that really stands up to extra milk and flavorings.



CLASSIC/RICH AU LAIT

Classic or Rich Brew
paired with 1-3 ounces
of frothed milk.



OVER ICE

Brewed at twice the concentration level of our Classic Brew, Over Ice is designed to brew hot directly over ice—leaving you with a refreshingly cold coffee that's never watered down.



CAFE FORTE

Enjoyed black or with a touch of frothed milk, this exclusive Ninja Coffee Bar® brew is ultra-rich and extra-flavorful. A great after-dinner drink with no bitter aftertaste.



FORTE AU LAIT

Cafe Forte paired with 1-3 ounces of frothed milk.



SPECIALTY

Barista, schmarista. Our Specialty brew creates a super-rich concentrate you can use to make all sorts of coffeehouse-style hot and cold layered drinks right in your own home.





GROUNDS FOR PERFECTION.



FRESH BEANS

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

MEDIUM GRIND

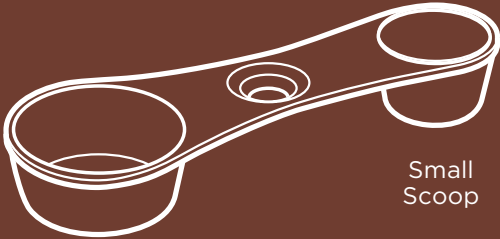
We suggest first using a medium grind for the Ninja Coffee Bar® and then adjusting to your liking.

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	2-3 Big Scoops	4-6 Tbsp.
NINJA SIGNATURE BREWS	NINJA SCOOP	TABLESPOONS
4 OZ. SPECIALTY	2 Big Scoops	4 Tbsp.
8 OZ. CAFE FORTE	2 Big Scoops	4 Tbsp.

HOT



VERY VANILLA COFFEE

Size: Travel setting

Brew: Classic

Makes: 1 (16-ounce) serving

INGREDIENTS

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

2 tablespoons
French vanilla syrup

¼ cup half & half

DIRECTIONS

1. Following the measurement provided, place the ground coffee into the brew basket.
2. Place vanilla syrup and half & half into a large mug; 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 BREW



RICH BREW

LAVENDER LUXE COFFEE

Size: Cup setting

Brew: Rich

Makes: 1 (13-ounce) serving

INGREDIENTS

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

1 teaspoon dried lavender,
plus pinch for garnish

½ cup milk

1 tablespoon honey

DIRECTIONS

1. Following the measurements provided, stir together the ground coffee and dried lavender; place into the brew basket.
2. Set a mug in place to brew.
3. Select the Cup size; press the Rich Brew button.
4. While coffee is brewing, place milk and honey into a large mug.
5. When brew is complete, microwave milk mixture for 30 to 45 seconds. Froth for 30 seconds according to frothing instructions in the Owner's Guide.
6. Gently pour frothed mixture into coffee and sprinkle with dried lavender.





RICH BREW

COCONUT HAZELNUT COFFEE

Size: Cup setting

Brew: Rich

Makes: 1 (10-ounce) serving

INGREDIENTS

3 Ninja® Small Scoops
(or 3 tablespoons)
ground coconut coffee
2 tablespoons hazelnut syrup
2 tablespoons half & half

DIRECTIONS

1. Following the measurement provided, place the ground coffee into the brew basket.
2. Place hazelnut syrup and half & half into a mug; set mug in place to brew.
3. Select the Cup size; press the Rich Brew button.
4. When brew is complete, stir well to combine.

CINNAMON TOAST COFFEE

Size: XL Multi-Serve setting

Brew: Classic

Makes: 1 (22-ounce) serving

INGREDIENTS

3 Ninja® Big Scoops
(or 6 tablespoons)
ground coffee
½ teaspoon ground cinnamon
3 tablespoons vanilla syrup
3 tablespoons half & half

DIRECTIONS

1. Following the measurements provided, place the ground coffee and cinnamon into the brew basket.
2. Place vanilla syrup and half & half into a 22-ounce or larger mug; set mug in place to brew.
3. Select the XL Multi-Serve size; press the Classic Brew button.
4. When brew is complete, stir to combine.



CLASSIC BREW



CRÈME DE CARAMEL COFFEE

Size: Travel setting

Brew: Classic

Makes: 1 (16-ounce) serving

INGREDIENTS

2 Ninja® Big 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 BREW



RICH BREW

LICORICE OVER LOUISIANA COFFEE

Size: XL Cup setting

Brew: Rich

Makes: 1 (14-ounce) serving

INGREDIENTS

3 Ninja® Small Scoops
(or 3 tablespoons)
ground coffee & chicory blend
(found in the coffee aisle)
2 teaspoons anise seed
1 teaspoon cane sugar
½ cup milk

DIRECTIONS

1. Following the measurements provided, place the ground coffee & chicory blend and anise seed into the brew basket.
2. Place sugar into a mug; set mug in place to brew.
3. Select the XL Cup size; press the Rich Brew button.
4. While coffee is brewing, place milk into a large mug.
5. When brew is complete, stir to combine.
6. Microwave milk for 30 to 45 seconds. Froth for 30 seconds according to frothing instructions in the Owner's Guide.
7. Gently pour frothed milk into coffee.

SALTED CARAMEL COFFEE

Size: Cup setting

Brew: Classic

Makes: 1 (12-ounce) serving

INGREDIENTS

3 Ninja® Small Scoops
(or 3 tablespoons)
ground coffee
2 tablespoons caramel syrup
2 tablespoons half & half
Dash sea salt

DIRECTIONS

1. Following the measurement provided, place the ground coffee into the brew basket.
2. Place caramel syrup, half & half, and salt into a mug; set mug in place to brew.
3. Select the Cup size; press the Classic Brew button.
4. When brew is complete, stir to combine.



CLASSIC BREW

CLASSIC & RICH



CLASSIC BREW

CINNAMON GRAHAM COFFEE

Size: XL Multi-Serve setting

Brew: Classic

Makes: 2 (12-ounce) servings

INGREDIENTS

3 Ninja® Big Scoops
(or 6 tablespoons)
ground coffee
½ teaspoon ground cinnamon
1 teaspoon molasses
1 teaspoon honey
½ cup half & half
¼ cup marshmallow topping
2 teaspoon 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 24-ounce or larger cup; set cup 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. Then split coffee between 2 mugs.
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 2 mugs of coffee and sprinkle with crushed cinnamon graham crackers.





CLASSIC BREW

MILK & HONEY COFFEE

Size: Travel setting

Brew: Classic

Makes: 1 (16-ounce) serving

INGREDIENTS

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

DIRECTIONS

1. Following the measurement provided, place the ground coffee into the brew basket.
2. Place honey 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.

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
¼ teaspoon vanilla extract
⅛ teaspoon salt
¼ 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 a large 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.



RICH BREW



CREAMY RASPBERRY COFFEE

Size: XL Cup setting

Brew: Rich

Makes: 1 (14-ounce) serving

INGREDIENTS

3 Ninja® Big Scoops
(or 6 tablespoons)

ground chocolate
raspberry coffee

2 tablespoons vanilla syrup

3 tablespoons half & half

DIRECTIONS

1. Following the measurement provided, place the ground coffee into the brew basket.
2. Place vanilla syrup and half & half into a mug; set mug in place to brew.
3. Select the XL Cup size; press the Rich Brew button.
4. When brew is complete, stir to combine.

CLASSIC & RICH



RICH BREW

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 a large mug.
5. When brew is complete, stir to combine.
6. Microwave milk for 30 to 45 seconds. Froth for 30 seconds according to frothing instructions in the Owner's Guide.
7. Pour frothed milk into coffee, using a spoon to hold back the large foam. Allow the microfoam to pour into coffee in a steady stream. Top with a dollop of foam in the middle of coffee.



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

¼ teaspoon pumpkin pie spice,
plus more for garnish

Pinch salt

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 remaining ingredients into a large mug.
5. When brew is complete, microwave milk mixture for 30 to 45 seconds. Froth for 20 seconds according to frothing instructions in the Owner's Guide.
6. Gently pour frothed milk into coffee. Sprinkle with pumpkin pie spice.

SILK ROAD COFFEE

Brew: Specialty

Makes: 1 (10-ounce) serving

INGREDIENTS

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

³/₄ teaspoon ground ginger

³/₄ teaspoon ground cinnamon

½ teaspoon ground cardamom

¼ teaspoon ground nutmeg

¼ teaspoon ground black pepper

¹/₈ teaspoon ground cloves

½ cup milk

1 tablespoon French vanilla syrup

Cracked black pepper,
for garnish

DIRECTIONS

1. Following the measurements provided, stir together the ground coffee and spices; place into the brew basket.
2. Set a mug in place to brew.
3. Press the Specialty button.
4. While coffee is brewing, place milk and vanilla syrup into a large mug.
5. When brew is complete, stir to combine. Microwave milk mixture for 30 to 45 seconds. Froth for 20 seconds according to frothing instructions in the Owner's Guide.
6. Gently pour frothed milk into coffee and sprinkle with cracked black pepper.



CAPPUCCINO-STYLE COFFEE

Brew: Specialty

Makes: 1 (12-ounce) serving

INGREDIENTS

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

½ cup milk

Ground cinnamon, for garnish

DIRECTIONS

1. Place milk into a large mug. Microwave for 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. Set mug containing frothed milk in place to brew.
3. Press the Specialty button.
4. When brew is complete, dust with a sprinkle of cinnamon.

SPECIALTY
BREW

SPECIALTY
(CONCENTRATED)
4oz

CARAMEL MACCHIATO FORTE

Brew: Cafe Forte

Makes: 1 (12-ounce) serving

INGREDIENTS

2 Ninja® Big Scoops
(or 4 tablespoons)
ground coffee
2 tablespoons milk
3 tablespoons caramel sauce,
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 Cafe Forte button.
4. While coffee is brewing, place milk and caramel sauce into another large mug.
5. When brew is complete, microwave milk mixture for 30 to 45 seconds. Froth for 20 seconds according to frothing instructions in the Owner's Guide.
6. Gently pour frothed milk into coffee. Drizzle with additional caramel sauce.

FORTE AU LAIT

Brew: Cafe Forte

Makes: 1 (16-ounce) serving

INGREDIENTS

2 Ninja® Big Scoops
(or 4 tablespoons)
ground coffee
1/3 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 a 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 mixture into coffee.

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 16-ounce or larger mug; set mug in place to brew.
3. Press the Cafe Forte button.
4. When brew is complete, stir to combine.



SALTED MOCHA FORTE AU LAIT

Brew: Cafe Forte

Makes: 1 (12-ounce) serving

INGREDIENTS

2 Ninja® Big Scoops
(or 4 tablespoons)
ground coffee
3 tablespoons chocolate syrup
1/8 teaspoon salt
1/4 cup milk

DIRECTIONS

1. Following the measurement provided, place the ground coffee into the brew basket.
2. Place chocolate syrup and salt into a large mug; set 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, stir to combine. Microwave milk for 30 to 45 seconds. Froth for 20 seconds according to frothing instructions in the Owner's Guide.
6. Gently pour frothed milk into coffee. Drizzle with additional chocolate syrup, if desired.

CAFÉ CON MIEL FORTE AU LAIT

Brew: Cafe Forte

Makes: 1 (16-ounce) serving

INGREDIENTS

2 Ninja® Big Scoops
(or 4 tablespoons)
ground coffee
1/4 cup half & half
1 tablespoon honey
1/4 teaspoon cinnamon,
plus more as garnish

DIRECTIONS

1. Following the measurement provided, place the ground coffee into the brew basket.
2. Set a large mug in place to brew. Press the Cafe Forte button.
3. While coffee is brewing, place half & half, honey, and cinnamon into another large mug.
4. When brew is complete, microwave half & half mixture for 30 to 45 seconds. Froth for 20 seconds according to frothing instructions in the Owner's Guide.
5. Gently pour frothed half & half into coffee and sprinkle with cinnamon.



VIETNAMESE-STYLE FORTE

Brew: Cafe Forte

Makes: 1 (8.5-ounce) serving

INGREDIENTS

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

1/8 teaspoon ground cinnamon

1/8 teaspoon ground ginger

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 a 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
BREW

CAFE FORTE
8oz

MOLE SPICED FORTE

Brew: Cafe Forte

Makes: 1 (8.5-ounce) serving

INGREDIENTS

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

½ teaspoon ground cinnamon

¼ teaspoon chili powder

⅛ teaspoon cayenne pepper

DIRECTIONS

1. Following the measurements provided, stir together the ground coffee, cinnamon, chili powder, and cayenne pepper; place into the brew basket.
2. Set a mug in place to brew.
3. Press the Cafe Forte button.

COLD

NINJA
COFFEE BAR®



FRENCH VANILLA ICED COFFEE

Size: XL Multi-Serve setting

Brew: Over Ice

Makes: 1 (22-ounce) serving

INGREDIENTS

3 Ninja® Big Scoops
(or 6 tablespoons)
ground coffee

2 cups ice

¼ cup French vanilla syrup

¼ cup half & half

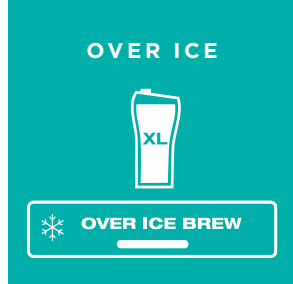
DIRECTIONS

1. Following the measurement provided, place the ground coffee into the brew basket.
2. Place the ice, vanilla syrup, and half & half into a 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.

OVER ICE



OVER ICE BREW



COCONUT CARAMEL ICED COFFEE

Size: XL Multi-Serve setting

Brew: Over Ice

Makes: 1 (22-ounce) serving

INGREDIENTS

3 Ninja® Big Scoops
(or 6 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.

WHITE CHOCOLATE HAZELNUT ICED COFFEE

Size: Travel setting

Brew: Over Ice

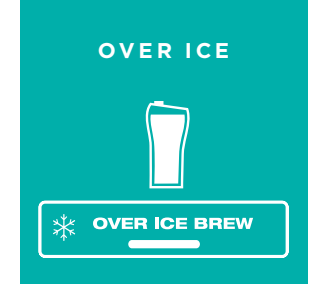
Makes: 1 (16-ounce) serving

INGREDIENTS

3 Ninja® Big Scoops
(or 6 tablespoons)
ground hazelnut coffee
2 cups ice
2 tablespoons half & half
2 tablespoons
white chocolate syrup

DIRECTIONS

1. Following the measurement provided, place the ground coffee into the brew basket.
2. Place the ice, half & half, and white chocolate syrup 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

GINGERSNAP ICED COFFEE

Size: Travel setting

Brew: Over Ice

Makes: 1 (16-ounce) serving

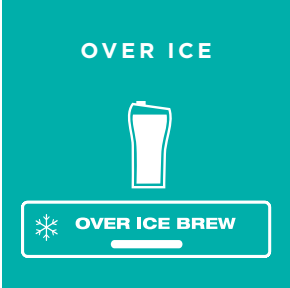
INGREDIENTS

2 Ninja® Big Scoops
(or 4 tablespoons)
ground coffee
½ teaspoon ground cinnamon
¼ teaspoon ground ginger
2 cups ice
2 tablespoons half & half
2 tablespoons vanilla syrup

DIRECTIONS

1. Following the measurements provided, place the ground coffee, cinnamon, and ginger into the brew basket.
2. Place the ice, half & half, and vanilla syrup 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.





BLUEBERRIES & CREAM ICED COFFEE

Size: Travel setting
Brew: Over Ice
Makes: 1 (16-ounce) serving

INGREDIENTS

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

DIRECTIONS

1. Following the measurement provided, place the ground coffee into the brew basket.
2. Place the ice, half & half, and vanilla syrup 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.

THAI-STYLE ICED COFFEE

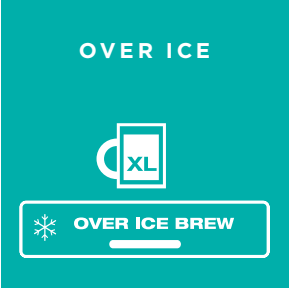
Size: XL Cup setting
Brew: Over Ice
Makes: 1 (20-ounce) serving

INGREDIENTS

- 3 Ninja® Small Scoops (or 3 tablespoons) ground coffee
- 1/3 cup sweetened condensed milk
- 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.





CINNAMON CARAMEL ICED COFFEE

Size: Travel setting

Brew: Over Ice

Makes: 1 (16-ounce) serving

INGREDIENTS

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

½ teaspoon ground cinnamon

2 cups ice

2 tablespoons half & half

2 tablespoons caramel syrup

DIRECTIONS

1. Following the measurements provided, place the ground coffee and cinnamon into the brew basket.
2. Place the ice, half & half, and caramel syrup 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

CINNAMON DULCE NINJACCINO™

Brew: Specialty

Makes: 2 (10-ounce) servings

INGREDIENTS

2 Ninja® Big Scoops
(or 4 tablespoons)
ground coffee
½ teaspoon ground cinnamon
3 cups ice
¼ cup milk
½ cup dulce de leche

DIRECTIONS

1. Following the measurements provided, place the ground coffee and cinnamon into the brew basket.
2. Fill a large plastic cup with the ice; set cup in place to brew.
3. Press the Specialty button.
4. When brew is complete, combine coffee and ice with milk and dulce de leche in a 24-ounce or larger blender.
5. Blend until smooth, about 25 seconds.
6. Divide between 2 glasses.

DO NOT BLEND HOT INGREDIENTS.





CREAMY DREAMY VANILLA COCONUT NINJACCINO™

Brew: Specialty

Makes: 2 (12-ounce) servings

INGREDIENTS

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

3 cups ice

⅓ cup sweetened cream
of coconut

¼ cup milk

1 teaspoon vanilla extract

¼ cup toasted shredded
coconut, divided

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 cream of coconut, milk, and vanilla in a 24-ounce or larger blender.
5. Blend until smooth, about 25 seconds. Stir in all but 1 teaspoon shredded coconut.
6. Divide between 2 glasses. Top with whipped cream and sprinkle with the remaining 1 teaspoon shredded coconut.

DO NOT BLEND HOT INGREDIENTS.

SPECIALTY
BREW

SPECIALTY
(CONCENTRATED)
4oz

ICED AMERICANO

Brew: Specialty

Makes: 1 (16-ounce) serving

INGREDIENTS

2 Ninja® Big 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 provided, place the ground coffee into the brew basket.
2. Fill a large plastic cup with the ice; set cup in place to brew.
3. Press the Specialty button.
4. When brew is complete, stir in the cold water; add milk and sugar to taste.

COFFEE, COOKIES & CREAM FRAPPE

Brew: Specialty

Makes: 2 (8-ounce) servings

INGREDIENTS

2 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.

PECAN PRALINE NINJACCINO™

Brew: Specialty

Makes: 2 (10-ounce) servings

INGREDIENTS

2 Ninja® Big Scoops
(or 4 tablespoons)
ground coffee
3 cups ice
¼ cup toasted pecans
¼ cup milk
2 tablespoons butterscotch
or caramel sauce
2 tablespoons packed
dark brown sugar
¼ teaspoon vanilla extract

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 remaining ingredients in a 24-ounce or larger blender container.
5. Blend until smooth, about 25 seconds.
6. Divide between 2 glasses.

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.



SPECIALTY
BREW

SPECIALTY
(CONCENTRATED)
4oz

COCO-MOCHO CRUNCH NINJACCINO™

Brew: Specialty

Makes: 2 (12-ounce) servings

INGREDIENTS

2 Ninja® Big Scoops
(or 4 tablespoons)
ground coffee
3 cups ice
½ cup milk
¼ cup chocolate syrup
3 tablespoons toasted coconut,
divided
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, chocolate syrup, and 2 tablespoons toasted coconut in a 24-ounce or larger blender.
5. Blend until smooth, about 25 seconds.
6. Divide between 2 glasses. Top with whipped cream and sprinkle with remaining tablespoon of coconut.

DO NOT BLEND HOT INGREDIENTS.

COFFEE NOG

Size: Cup setting

Brew: Over Ice

Makes: 2 (10-ounce) servings

INGREDIENTS

3 Ninja® Small Scoops
(or 3 tablespoons)
ground coffee
2-3 cups ice
¼ cup spiced rum
1 cup prepared eggnog
Ground nutmeg, for garnish

DIRECTIONS

1. Following the measurement provided, place the ground coffee into the brew basket.
2. Place the ice, rum, and eggnog 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, shake well to chill.
5. Strain and divide between 2 cups; sprinkle with nutmeg.

COCKTAILS



OVER ICE BREW

COCKTAILS



OVER ICE BREW

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



COFFEE OLD FASHIONED

Size: Travel setting

Brew: Over Ice

Makes: 2 (5-ounce) servings

INGREDIENTS

2 Ninja® Big Scoops
(or 4 tablespoons)
ground coffee
3 cups ice
3 tablespoons bourbon
1 tablespoon crème de cacao
1 tablespoon sugar
4 dashes bitters
2 strips orange zest,
for garnish
4 maraschino cherries,
for garnish

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 bourbon, crème de cacao, sugar, and bitters; shake well to chill.
5. Divide between 2 glasses, including ice, and garnish each with a piece of orange zest and 2 maraschino cherries.

