



Our Philosophy

Through authenticity, creativity, and commitment to people and planet, we bring you the purest, best-tasting organic tea.



PURE TEA

Our exceptional tasting teas are captured in unique blends that use the highest quality organic ingredients. We blend premium full-leaf quality teas and herbs with only 100% real fruits, flowers and spices. Our flavors balance richness and nuance, allowing the pure taste of tea to shine through.

PLANET

Through thoughtful choices, we commit to reducing our impact on the planet. We use organic ingredients packaged in verified non-GMO natural compostable filter-paper tea bags, not GMO-corn or plastic "see-through" bags. We choose eco-responsible packaging, and offset our carbon emissions.

PEOPLE

We commit to sourcing directly from Fair Trade gardens that guarantee livable wages and better opportunities for farmers and their families. Your purchase helps Numi sponsor Together for H2OPE, a non-profit initiative that provides clean drinking water to our farming communities around the world.

Tea-Infused Beverages

Tea has found its way to center stage for sommeliers, mixologists and baristas as a creative culinary beverage. Numi's premium quality teas and herbal teasans infuse exceptionally well into alcohol or milk. Our use of real ingredients makes Numi Organic Tea the ideal choice when infusing spirits and creating cocktails. From rich frothy lattes to unique tea-infused cocktails, elevate and distinguish your beverage offerings with help from Numi's original tea-inspired beverages!







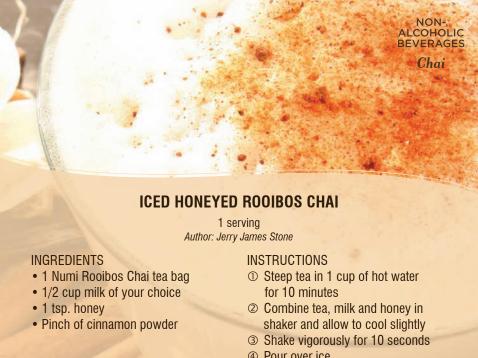












- Pour over ice
- Serve with dusting of cinnamon powder





PU-ERH TEA LATTE

1 serving Author: Diana Agtane

INGREDIENTS

- 4 Numi Emperor's or Chocolate Pu-erh tea bags
- 1/4 cup steamed or warm milk of your choice
- 1/2 tsp. agave nectar or honey

- Steep tea in 1 cup of hot water for 5 minutes
- ② Stir in sweetener
- 3 Finish with steamed or warm milk





MATCHA LATTE

1 serving Author: Diana Agtane

INGREDIENTS

- 1 tsp. Numi Ceremonial Matcha powder
- 2 tsp. sugar
- 1/2 cup milk of your choice

- Combine matcha powder, sugar and 1 cup of hot water in cup; mix well
- ② Warm milk
- 3 Pour milk over tea
- ④ Top latte with foam and serve

MINT-INFUSED MATCHA LATTE

1 serving Author: Leah Wise

INGREDIENTS

- 1 Numi Moroccan Mint tea bag
- 1 tsp. Numi Ceremonial Matcha powder
- 1 cup milk of your choice
- 1 tbsp. honey (or to taste)

- Steep tea bag in a cup with a few tbsp. of hot water (just enough to cover tea bag) for 4-5 minutes
- ② Warm milk
- ③ Remove tea bag and add a few more tbsp. of hot water
- Whisk in matcha powder until fully dissolved
- S Mix in honey and top with milk





1 serving Author: Samantha Lerner

INGREDIENTS

- 1 1/4 cups almond or coconut milk
- 1 Numi Chocolate Pu-erh tea bag
- 1/2 tsp. sugar
- 1/8 teaspoon almond extract (to taste)
- Cocoa powder

- ① Heat milk
- ② Steep tea bag in hot milk for 5 minutes; remove bag and squeeze remaining liquid from tea bag
- 3 Mix sweetener and almond extract in milk until fully dissolved
- Pour into mug
- (5) Garnish with cocoa powder





ICED TURMERIC TEA LATTE

1 serving
Author: Hannah Theisen

INGREDIENTS

- 1 Numi Turmeric Golden Tonic or Amber Sun tea bag
- 1/4 cup coconut milk (or half and half)
- 1-2 tsp. honey or maple syrup
- Pinch of powdered or freshly grated ginger (optional)

- Steep tea bag in 1 cup of hot water for 10 minutes
- ② Steep extra time or use slightly less water for a more concentrated tea
- 3 Add honey or maple syrup and ginger to taste; let tea cool to room temperature
- Trep tall glass by adding a few ice cubes; drizzle honey on inside of the glass
- S Pour in tea mixture, then immediately add milk

NON-ALCOHOLIC BEVERAGES



MEXICAN-STYLE TURMERIC HOT COCOA

1 serving Author: Leah Wise

INGREDIENTS

- 1 cup milk of your choice
- 1/2 tbsp. Numi Turmeric Golden Latte™ Cocoa or Chai powder
- 1/2 tbsp. unsweetened cocoa powder
- 1 tbsp. sugar
- · Dash of cinnamon
- Pinch of cayenne pepper
- · Whipped cream (optional)

- ① Heat 1 cup of milk
- Stir in Turmeric Golden Latte powder, cocoa, sugar, cinnamon, and cayenne pepper and continue to heat until desired temperature is achieved. Do not allow to boil.
- ③ Pour mixture into mug
- Top with whipped cream and a sprinkling of cinnamon



THAI-INSPIRED SPICED MILK TEA

1 serving

Author: Leah Wise

INGREDIENTS

- · 2 tea bags Numi Chocolate Pu-erh
- 1 cup water
- 1 tbsp. sugar
- · Few shakes of ground cloves
- · Half & half or coconut milk, to taste

- Heat water, sugar and cloves on medium heat until sugar is dissolved
- ② Remove tags and submerge tea bags in pot
- ③ Reduce heat; simmer 5 minutes
- Cool to room temperature, then refrigerate for 2 hours, or overnight
- S Remove tea bags, squeeze out liquid, pour tea in glass and add cold milk to taste



ICED TEA

1 GLASS ICED TEA - 16 oz.

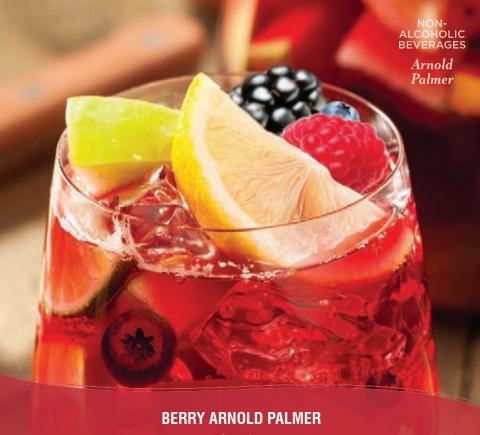
- Select 2 tea bags of your favorite Numi flavor (or mix and match!) and steep in 1 cup of hot water for 5 minutes
- ② Fill separate glass with ice and pour in brewed tea
- Top off with more ice if needed

1 PITCHER ICED TEA - 48 oz.

- Steep 6 tea bags of of your favorite Numi flavor in 3 cups hot water for 8 minutes
- ② Fill separate pitcher with ice
- 3 Pour hot tea over ice and top off with more ice

Great iced teas: Aged Earl Grey, Honeybush, Orange Spice Great mixed iced teas: Moroccan Mint & Gunpowder Green. Rooibos & Mate Lemon





1 serving Author: Hannah Theisen

INGREDIENTS

- 1 cup lemonade
- 1 cup Numi Berried Treasures Iced Tea (prepared according to package directions)
- · Handful of fresh or frozen berries

- In glass, combine lemonade and Numi Berried Treasures Iced Tea
- ② Add ice and berries of your choice
- ③ Garnish with more fruit and serve!



CITRUS GREEN ARNOLD PALMER

1 serving Author: Hannah Theisen

INGREDIENTS

- 1 cup lemonade
- 1 cup Numi Citrus Green Iced Tea (prepared according to package directions)
- 1 lemon and/or lime

- In a tall glass or mason jar, combine
 1 cup of lemonade and 1 cup of
 Numi Citrus Green Iced Tea
- Add ice and few slices of lemon or lime



INGREDIENTS

- 1 cup lemonade
- 1 cup Numi High Mountain Black Iced Tea (prepared according to package directions)
- 1 oz. bourbon
- · Fresh cherries (optional)
- · Orange slices (optional)

- In a tall glass combine 1 cup of lemonade and 1 cup of Numi High Mountain Black Iced Tea
- ② Add bourbon, ice, fresh cherries and an orange slice; garnish with cherries

ALCOHOLIC TEA COCKTAIL

> Arnold Palmer



1 serving

Author: Alison Evanow

INFUSION (makes 12 servings)

- 6 Numi Moroccan Mint tea bags
- 750 ml bottle vodka

INGREDIENTS

- 2 oz. vodka/tea infusion
- 1 1/2 oz. lemonade
- 1/2 oz. organic agave nectar
- 1/4 oz. triple sec
- Fresh lemon and/or lime

- ① Place 6 tea bags in 750 ml bottle of vodka
- ② Infuse for at least 4-6 hours
- ③ Remove bags before use
- Mix 2 oz. tea infusion with rest of ingredients in a cocktail shaker and shake for 15 seconds
- Strain into martini glass or over rocks glass
- Top with a squeeze of lemon or lime and lemon or lime zest



BERRIED TREASURES MARTEANI

1 serving
Author: Alison Evanow

INFUSION (makes 12 servings)

- 1 pouch Numi Berried Treasures Iced Tea
- 750 ml bottle vodka

INGREDIENTS

- · 2 oz vodka/tea infusion
- 1/2 oz. fresh lime juice
- 1/2 oz. agave nectar or simple syrup
- ginger beer

- In large bowl or container, pour 750 ml bottle of vodka over Berried Treasures pouch
- ② Steep for at least 3 hours
- ③ Remove pouch before use
- Mix tea infusion with lime juice and sweetener in a cocktail shaker with crushed ice
- Shake; strain in martini glass or on the rocks
- Top with ginger beer and garnish with a lime twist and lemon zest



MATE LEMON-TEA-NI

1 serving Author: Alison Evanow

INFUSION (Makes 12 servings)

- 3 Numi Mate Lemon tea bags
- 3 Numi Decaf Ginger Lemon tea bags
- 750 ml bottle vodka

INGREDIENTS

- 2 oz. vodka/tea infusion
- 1 1/2 oz. unsweetened fresh lime juice
- 1/2 oz. agave nectar
- 1/4 oz. triple sec
- Lime zest for garnish

- Place all 6 tea bags in 750 ml bottle of vodka
- ② Infuse for 4 6 hours
- ③ Remove bags before use
- Mix all ingredients in a cocktail shaker and shake for 15 seconds
- Strain into martini glass
- © Add a tiny amount of lime zest



TURMERIKA MARTEANI

1 serving Author: Rachel Reuben

SIMPLE SYRUP:

- 1 Numi Amber Sun Turmeric Tea bag
- · 1 cup granulated sugar
- 1 cup water
- · 1 tsp grated fresh ginger
- 1 tsp coriander

GARAM MASALA SUGAR MIX

- 4 tbsp cane sugar (or other granulated sugar)
- 1 tsp garam masala spice blend

COCKTAIL

- · 2 parts vodka
- 1/2 part Numi Amber Sun Turmeric Tea simple syrup
- 1 part lemon juice
- · Lemon twist to garnish

INSTRUCTIONS

Simple Syrup:

- Dissolve sugar in boiling water
- ② Add ginger, coriander and tea bag
- ③ Remove from heat and let sit for 30 minutes; remove tea bag
- Moisten rim of martini glass and dip into sugar mixture (sugar + spice)
- ⑤ Fill shaker with ice cubes; add vodka, simple syrup and lemon juice
- Shake vigorously and strain into sugar-rimmed glass; garnish with lemon twist

ALCOHOLIC TEA COCKTAIL

Green Russian

MATCHA GREEN RUSSIAN

6 servings

Author: Jerry James Stone

INGREDIENTS:

- 2 cups milk of your choice
- 2 cups sugar
- 1 vanilla bean, halved & scraped
- 3 tbsp. Numi Citrus Matcha powder
- 2 cups vodka
- · 1 qt. fresh cream

- Warm milk, sugar, vanilla bean (seeds and pod), and Matcha until sugar is dissolved
- ② Remove vanilla bean
- 3 Allow to cool
- Transfer green tea mixture to pitcher and add vodka; mix well
- S Overfill glass with ice and add 2 parts Matcha green tea liqueur; then float 1 part fresh cream over top
- © Dust with matcha powder



GREY RUSSIAN

1 serving
Author: Allison Evanow

INGREDIENTS:

- 4 Numi Aged Earl Grey tea bags
- · Orange-infused vodka
- Lemon wedges

COCKTAIL:

- 1 1/2 parts Numi Aged Earl Grey
- 1 1/2 parts orange-infused vodka
- · Lemon or orange twist

- Steep tea bags in 1 cup of hot water for 2 minutes, then remove tea bags and chill liquid for later use
- ② Combine tea and vodka and stir
- 3 Serve on the rocks
- Garnish with lemon or orange twist

For more ways to creatively incorporate tea into food and beverages, visit the Numi Tea Garden at **blog.numitea.com**.



We'd love to see your creations — tag Numi Organic Tea on Instagram, Facebook and Twitter with #DrinkNumi!