



# drizzle.

Style Guide

# Typography

## Heading 1: Nunito SemiBold

BBQ #8B2E00 // Mobile: 32 pt (43 leading) / Tablet & Web: 36 pt (47 leading)

Recipe Spotlight heading; Recipe Screen heading

## Heading 2: Nunito SemiBold

BBQ #8B2E00 // Mobile: 24 pt (33 leading) / Tablet & Web: 26 pt (36 leading)

Section heading

## Heading 3: Nunito Bold

Enchilada #B53C00 // Mobile: 16 pt (23 leading) / Tablet & Web: 18 pt (26 leading)

Subsection heading

## Heading 4: Nunito SemiBold

Chocolate #5F2000 // Mobile: 16 pt (23 leading) / Tablet & Web: 18 pt (26 leading)

Recipe title on card element

## Body Copy: Nunito Sans Regular

Chocolate #5F2000 // Mobile: 16 pt (24 leading) / Tablet & Web: 18 pt (27 leading)

Main body copy

## Secondary Body Copy: Nunito Sans Regular

Chocolate #5F2000 // Mobile: 15 pt (22 leading) / Tablet & Web: 17 pt (25 leading)

Low-emphasis body copy

## Buttons (Contained): Nunito ExtraBold

White or Buffalo #F55E27 // Mobile: 15 pt / Tablet & Web: 17 pt

Primary buttons

## Links & Buttons (Not Contained): Nunito Bold

Marinara #DE4F09 or Steak Sauce #A03800 // Mobile: 14 pt / Tablet & Web: 16 pt

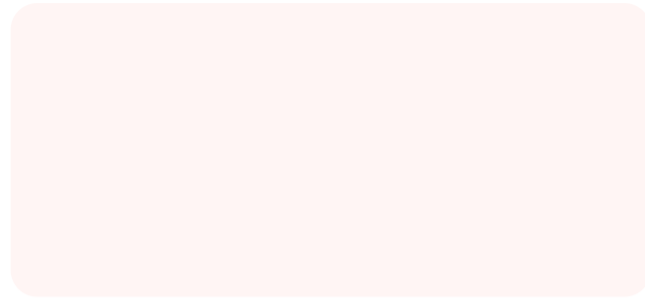
Links and buttons without containers

## RECIPE SPOTLIGHT LABEL: NUNITO SANS SEMIBOLD, ALL CAPS

Enchilada #B53C00 // Mobile: 14 pt (60 tracking) | Tablet & Web: 16 pt (80 tracking)

Recipe Spotlight label on Home Screen

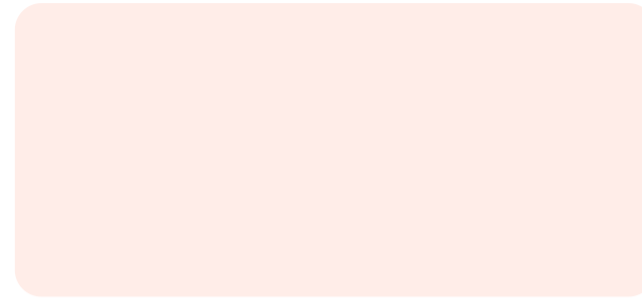
# Color Palette



**Aioli**

#FFF5F4

R: 255 G: 245 B: 244



**Yum Yum Sauce**

#FFEDE8

R: 255 G: 237 B: 232



**Fry Sauce**

#FFBDAF

R: 255 G: 189 B: 175



**Peach Jam**

#FC917B

R: 252 G: 145 B: 123



**Light Gradient**

#FC917B - #F96833



**Dark Gradient**

#F78157 - #F55E27



**Buffalo Sauce**

#F55E27

R: 245 G: 94 B: 39



**Marinara**

#DE4F09

R: 222 G: 79 B: 9



**Enchilada Sauce**

#B53C00

R: 181 G: 60 B: 0



**Steak Sauce**

#A03800

R: 160 G: 56 B: 0



**BBQ Sauce**

#8B2E00

R: 139 G: 46 B: 0



**Chocolate Drizzle**

#5F2000

R: 95 G: 32 B: 0

# Color Usage



## Aioli

#FFF5F4

Screen background fill



## Yum Yum Sauce

#FFEDE8

Background fill for Recipe Spotlight and side nav; search and input fields



## Fry Sauce

#FFBDAF

The Drizzle squiggle and other illustration elements



## Peach Jam

#FC917B

Illustration elements



## Light Gradient

#FC917B - #F96833

Category illustrations and other illustration elements



## Dark Gradient

#F78157 - #F55E27

Drizzle logo; primary button background fill



## Buffalo Sauce

#F55E27

Filter chips; primary button hover state



## Marinara

#DE4F09

Links and buttons (without containers)



## Enchilada Sauce

#B53C00

Heading 3; Recipe Spotlight heading



## Steak Sauce

#A03800

Buttons (without containers) generally paired with an icon



## BBQ Sauce

#8B2E00

Heading 1 and Heading 2; navigational icons



## Chocolate Drizzle

#5F2000

Heading 4; body copy

# UI Elements

## Icons



## Buttons



Primary Button (Active)

Primary Button (Hover)

Primary Button (Disabled)

Secondary Button (Active) →

Secondary Button (Hover) →

Secondary Button (Disabled) →

Link (Active)

Link (Hover)

Link (Disabled)

## UI Elements

 Search input field

 Filter Chip

Label

Input field

Yield: 2 cups | Prep: 5 min | Total: 35 min



3-Ingredient  
Cherry Drizzle

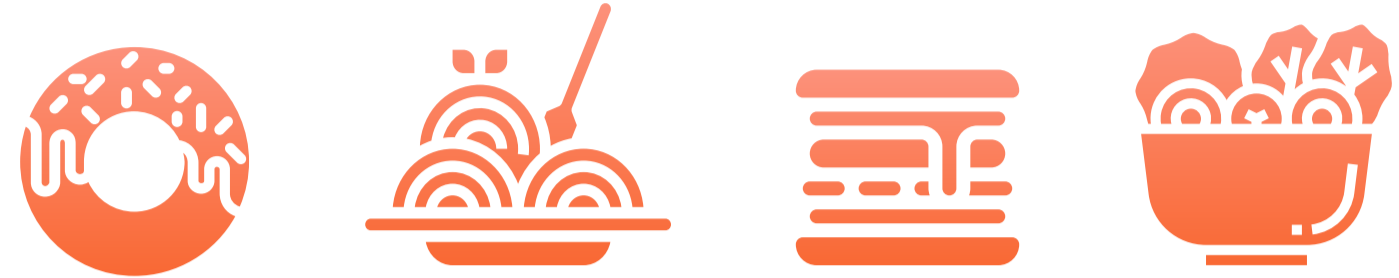


Easy Italian Lemon  
Dressing

# Illustrations

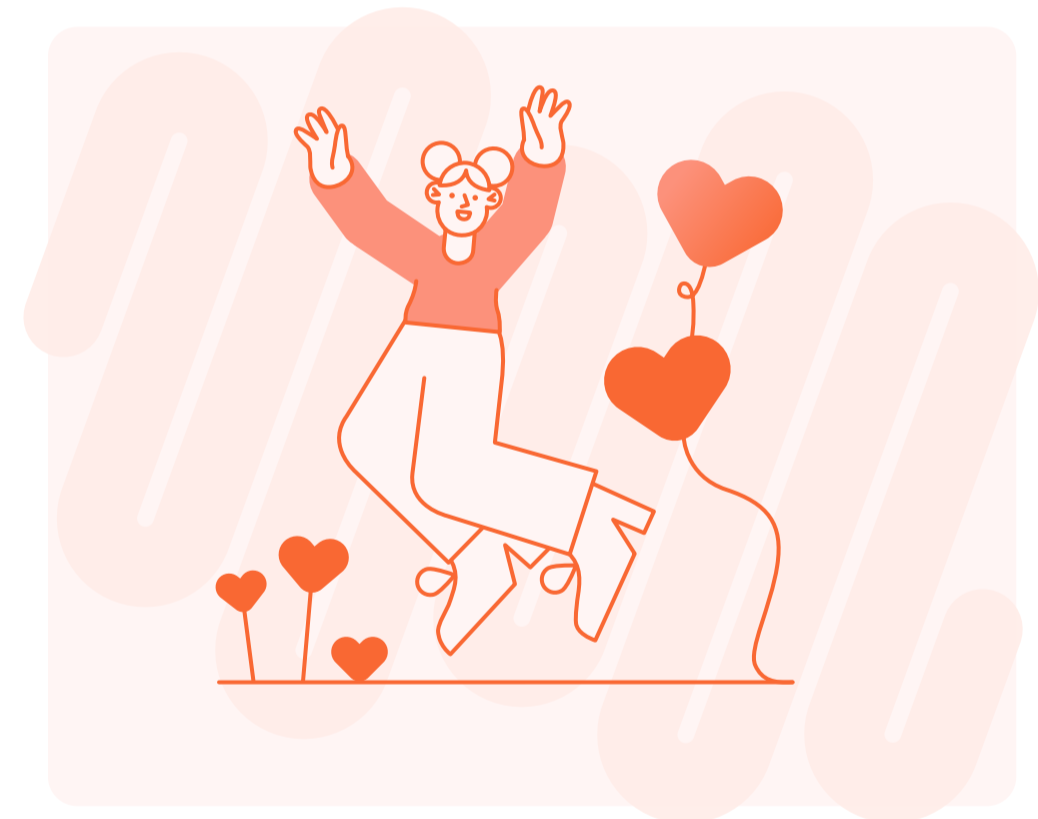
## Category illustrations must:

- Clearly communicate a category/type of food.
- Be made up of the simplest shapes possible.
- Have rounded edges and circular elements.
- Incorporate a “drippy” sauce whenever possible.
- Be set in Light Gradient (#FC917B - #F96833).



## Success/error/empty state illustrations must:

- Be from the collection Pablita to maintain consistency.
- Be set in our brand colors.
- Have a concept that is simple and easy to understand.
- Contain the Drizzle squiggle in the background.



# Imagery

## Images must:

- Be high resolution to maintain quality regardless of size.
- Display impeccable food styling and lighting.
- Be able to be used in portrait and landscape orientation.
- Feel bright and airy; backgrounds should be light and neutral.
- Show the sauce!

