



spro coffee

PROGRESSIVE AMERICAN COFFEE

17 JANUARY 2018

PREVIEW LOTS

Whenever we receive new coffees we have to run test roasts to see how the coffee performs and how we should tweak that roast to bring the best character from that coffee. These are two very special coffees from Hawaii and the Philippines and we're offering them in their test roast condition at very special prices.

2017 Rusty's Hydro Honey - Ka'u \$7.00

Custom made for Spro, ripe typica cherries are floated then partially dried for eight days on raised beds then rehydrated, pulped and then honey processed back on the raised beds producing a juicy crisp coffee with notes of ripe red fruit, apricot and pinot noir with a light peach brightness.

Roasted by The Sproastery, Cockeysville, MD - Abid Clever

2016 Kalasan Sweet Lot 3 - Philippines \$6.00

Harvested at the end of December 2016 in Miyarayon, Bukidnon with coffee grown by tribal farmers, this lot took the Philippine coffee industry by storm. With lovely notes of tropical fruit, banana, jackfruit and a light cacao creaminess and a pan de sal body, this is a true demonstration of the potential in Filipino grown coffees.

Roasted by The Sproastery, Cockeysville, MD - Abid Clever

Santa Rosa 1900 La Plaza #2 - Costa Rica \$6.75

A beautifully juicy bright coffee with notes of grapefruit and hints of pineapple. Clean and crisp with cacao notes on the finish.

Roasted by The Sproastery, Cockeysville, MD - French Press, \$1.50/oz

El Pilon Lot:Edgar - Costa Rica \$5.75

Edgar Ureña and family produce one of the most exciting natural processed coffees anywhere and this is no exception. The Edgar is a juicy coffee with muted brightness, round body and notes of jammy berry fruit. If natural coffees are your thing, this is that Thang.

Roasted by The Sproastery, Cockeysville, MD - Chemex, \$1.75/oz

Ortiz 1800 - Costa Rica \$5.25

The three sisters Calderon grow some of the most exciting coffees in Costa Rica today. Overseeing six farms and a wet mill to process their coffees, the sisters share responsibility over production. This coffee comes from their farm in Tarrazu at 1800 meters. This White Honey processed coffee is clean on the palate offering crisp notes of orange and mandarin and a popping, dancing finish.

Roasted by The Sproastery, Baltimore, MD - AeroPress, \$1.75/oz

Nightwatch! \$4.75

Our deep, dark and mysterious coffee. With plum fruitiness and a hint of char, this coffee is great with milk and sugar!

Roasted by The Sproastery, Cockeysville, MD - French Press, \$1.50/oz

Sable S Decaf - Sumatra \$3.25

We went a little different direction this time with this Swiss Water Process decaf coffee from the Sumatran highlands. It is decidedly dark for you dark-roast enthusiasts. Dark like Nightwatch! dark. Punchy in milk and can withstand liberal doses of cream and sugar.

Roasted by The Sproastery, Cockeysville, MD - Pour Over, \$1.50/oz

El Sombrio - Colombia \$3.00

A combination of bourbon, caturra and colombia varietals comes together to deliver a creamy bodied balanced cup with flavor notes of brown sugar, dried cherry, almonds and milk chocolate.

Roasted by The Sproastery, Cockeysville, MD - Pour Over, \$1.25/oz

ESPRESSO

Espresso #97E \$3.00

A blend of coffees crafted to deliver notes of honey, nuts - even oats, with a light fruitiness that's lovely in the cup

Roasted by The Sproastery, Baltimore, MD - \$1.25/oz

JAY CARAGAY, Barista

851 West 36th Street, Baltimore, Maryland 21211 410-243-1262

ESPRESSO

Espresso - <i>Spro</i>	\$3.00
Macchiato - <i>traditional 3oz with half & half</i>	\$3.25
Haupia Macchiato	\$3.50
Honey Macchiato	\$3.50
Americano - <i>espresso & hot water</i>	\$3.00
Jazzed - <i>add a double shot to any drink</i>	+ \$3.00

ESPRESSO + MILK

Cappuccino	\$3.75
Haupia Cappuccino - <i>milk & coconut milk</i>	\$4.25
Caffe Latte	\$4.25
Caffe Mocha	\$4.75
Americano Au Lait	\$3.75

BEBIDAS

Vietnamese Iced Coffee	\$4.00
Iced Coffee - <i>tower cold brew</i>	\$4.00
Hot Tea - <i>assorted loose leaf teas</i>	\$3.50
Iced Tea - <i>drink it like "The Nose"</i>	\$3.00
Thai Iced Tea - <i>jenny chuasiriporn's way</i>	\$3.50
La Colombiana - <i>hot chocolate</i>	\$3.00
La Mexicana - <i>mexican spiced hot chocolate</i>	\$4.00
House Chai - <i>traditional masala recipe</i>	\$4.25

TEAS & TISANES

Hand selected from across the world

Earl Grey - Sri Lanka	\$3.50
<i>The perennial classic with oil of bergamot</i>	
Lychee Black - China	\$3.50
<i>Black oxidized tea flavored with lychee fruit</i>	
Phoenix Oolong - Guandong, China	\$6.00
<i>Mi Lan Xiang - notes of stonefruit, honey, orchids</i>	
Forever Spring Oolong - Nantou, Taiwan	\$5.25
<i>Mi Lan Xiang - notes of stonefruit, honey, orchid</i>	
Jasmine Pearls - Anhui, China	\$4.75
<i>Hand-rolled young green tea heat-infused jasmine blossoms</i>	
Jasmine Green - China	\$3.50
<i>Traditional green tea scented with jasmine blossoms</i>	
Matcha Genmaicha - Japan	\$3.75
<i>Sencha, bancha, matcha teas with toasted rice</i>	
Organic Erva Mate - Brazil	\$4.00
<i>Earthy, vegetal produced in Parana</i>	
Hibiscus Berry	\$3.50
<i>Hibiscus, blueberry, mango, orange, black currant</i>	
The Red Scare	\$3.50
<i>Mi Lan Xiang - notes of stonefruit, honey, orchids</i>	
Chamomile	\$3.50
<i>dried chamomile flowers</i>	

We're halfway through January and so much has happened. An-Chi got married, Su went to Taiwan for the wedding, new coffee arrivals have arrived, new teas have arrived, the floors have been resurfaced and we're off to a great start for 2018. Please come spend more time with us this year. We've got a lot of great stuff for you to try!

*Jay, Su, Andrew,
An-Chi and Michelle*

OUR SUPPLIERS INCLUDE:

Andy's Eggs, Patisserie Poupon, Weber's Farm,
Trickling Springs Creamery, Zensations, Binkert's

