



Ohm Coffee Roasters is based in Napa Valley, CA, sourcing “rock star” beans from the world’s great coffee origins. We take quality and freshness seriously, but sidestep the coffee elitism so our customers can focus on what really matters—enjoying a great cup. We develop our roasts a bit further than current fashions, emphasizing a balance of both origin character as well as sweet, lush roast notes. And we focus on blends over single origins so our customers can enjoy consistently great coffee in the style they prefer, without having to know the differences between a Kenyan, a Colombian, or a Costa Rican.

<u>Menu</u>	
Whole Beans, 12oz bag	17
Espresso	3.25
Macchiato	3.5
Gibraltar	3.75
Cappuccino	4
Latte (hot or iced)	4.25
Mocha (hot or iced)	5.25
Extra Shot*	1
Drip Coffee	3.5
Americano (hot or iced)	3.75
Pour Over	4.25
Café Au Lait	4.25
Cold Brew (iced)	4.25
Hot Chocolate	4/5
Hot Tea	3.25
Kombucha	4
Still/Pellegrino Water	2/3
Assorted baked goodies	Varies
*All shots pulled double “ristretto”	
Drinking Chocolate by Tcho	
Organic Kombucha by Brew Dr.	
Organic teas by Numi	

Coffee is our primary “amplified beverage” (our company and blend names are a nod to the guitar amplifiers that have defined the rock n’ roll era), but we offer some others that amplify with little or no caffeine, such as kombucha and tea.

From our truck, we serve a range of espresso drinks from our La Marzocco Linea, as well as French press, pourover, and cold brew coffee, fresh roasted and prepared to order. We also serve a small, rotating selection of goodies from some of our favorite local bakers.

You can find our coffee by following us on social media (where we post truck locations), starting a coffee subscription at ohmcoffee.com, or visiting one of our local partners.

Our truck is available for **private events**, events@ohmcoffee.com to learn more. Our beans are available for **wholesale purchase** and **corporate gifting**, wholesale@ohmcoffee.com to learn more.

Rock on.