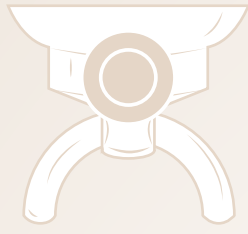


# COFFEE DRINK TYPES



Dark Roast Ground Fine



Pressure Extracted Shot



Foamy Crema

## ESPRESSO

Espresso is a pressure extracted shot of coffee derived from espresso roast beans ground fine and served in a demitasse; espresso is renowned for its rich, foamy crema.



Splash of Steamed Milk



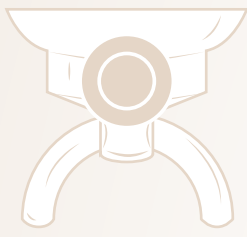
Hot Water



Powdered Cocoa

## ESPRESSO MACCHIATO

Espresso Macchiato is espresso with a splash of steamed milk and powdered cocoa sometimes sprinkled over the crema; a long macchiato has two shots of espresso and a small amount of hot water while a short macchiato has one shot and less hot water.



Espresso Shot

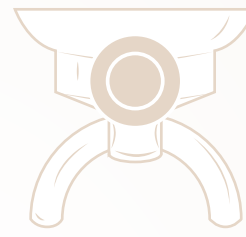
2:1



Steamed Milk

## CAFFÈ LATTE

Caffè Latte is prepared by combining a shot of espresso with steamed milk in an approximate proportion of 2 to 1 milk to espresso.



Espresso Shot



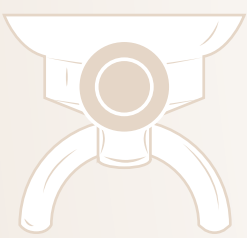
Less Steamed Milk than Latte



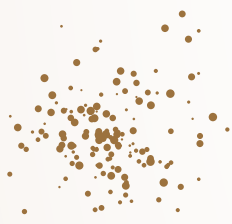
Frothed Foam

## CAPPUCCINO

A Cappuccino is similar to a latte with less steamed milk and a focus on frothed foam on top of the beverage.

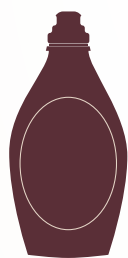


Espresso Shot



Cocoa Powder

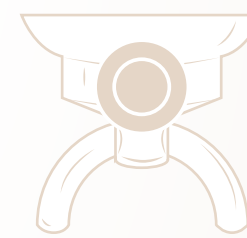
OR



Chocolate Syrup

## CAFFÈ MOCHA

Caffè Mocha is a variant of the latte with cocoa powder or chocolate syrup added for a coffee and chocolate flavor.



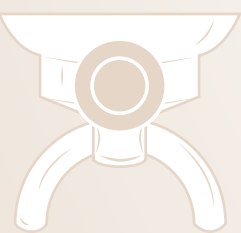
Espresso Shot



Topped w/ Hot Water

## CAFFÈ AMERICANO

Caffè Americano is a shot of espresso topped with hot water and served in a mug.



Espresso Shot

OR



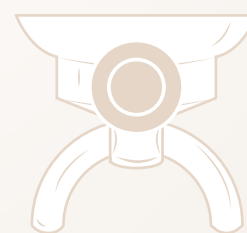
Drip-Brewed



Ice

## ICED ESPRESSO/ICED COFFEE

Iced Espresso is a shot of espresso served over ice, and an iced coffee is a cup of drip-brewed coffee served over ice.



Espresso Shot



Topped w/ Drip-Brewed

## RED EYE COFFEE

A Red Eye is a variant of the Americano in which a shot of espresso is topped with regular drip-brewed coffee instead of hot water.

