



WORLD CULTURE
SPECIALITY
ESPRESSO
& LATTE BAR

ESPRESSO DRINKS ATTIC

Special espresso blend Attic served hot and iced. Also all espresso drinks.

BLACK COFFEE DRINKS

ESPRESSO
ATTIC

\$3.75

ESPRESSO ATTIC is coffee of Italian origin, brewed by expressing or forcing a small amount of nearly boiling water under pressure through finely ground coffee beans. Espresso is generally thicker than coffee brewed by other methods, has a higher concentration of suspended and dissolved solids, and has crema on top (a foam with a creamy consistency). As a result of the pressurized brewing process, the flavors and chemicals in a typical cup of espresso are very concentrated. Espresso is also the base for other drinks such as a caffè latte, cappuccino, macchiato, mocha, flat white, Americano and mostly drinks.



AMERICANO
6 oz.

\$3.95

AMERICANO is a type of coffee drink prepared by diluting an espresso with hot water, using a double coffee filter in the portafilter. This results in 2 oz of drink, double the amount of a single shot espresso. More commonly called a standard double, it is a standard in judging the espresso quality in barista competitions. Doppio is Italian multiplier, meaning "double". Americano similar strength to, but different flavor from, traditionally brewed coffee. The strength of an Americano varies with the number of shots of espresso and the amount of water added. The term "Americano" means "American", and derives from American Spanish, dating to the 1970s.



ESPRESSO & MILK

MACCHIATO
SKULL
3.5 oz.

\$4.00

SKULL sometimes called espresso macchiato, is an espresso coffee drink with a small amount of milk, usually foamed. In Italian, macchiato means "stained" or "spotted" so the literal translation of caffè macchiato is "stained coffee", or coffee with a spot of milk.



CORTADO
4 oz.

\$4.25

CORTADO is a beverage consisting of espresso mixed with a roughly equal amount of warm milk to reduce the acidity. The milk in a cortado is steamed, but not frothy and "texturized" as in many Italian coffee drinks. The word cortado is the past participle of the Spanish verb cortar (to cut), in the sense of "dilute", and can refer variously to either coffee or espresso drinks throughout Spain, Portugal and Cuba.



FLAT WHITE
7 oz.

\$4.25

FLAT WHITE is a coffee drink consisting of espresso with microfoam (steamed milk with small, fine bubbles and a glossy or velvety consistency). It is comparable to a latte, but smaller in volume and with less microfoam, therefore having a higher proportion of coffee to milk, and milk that is more velvety in consistency – allowing the espresso to dominate the flavour, while being supported by the milk.



CAPPUCCINO
9 oz.

\$4.75

CAPPUCCINO is an espresso-based coffee drink that originated in Italy, and is traditionally prepared with steamed milk foam (microfoam). Variations of the drink involve the use of cream instead of milk, and flavoring with cinnamon or chocolate powder. It is typically smaller in volume than a caffè latte, with a thicker layer of microfoam. The name comes from the Capuchin friars, referring to the colour of their habits, and in this context referring to the color of the beverage when milk is added in small portion to dark, brewed coffee (today mostly espresso). The physical appearance of a modern cappuccino with espresso crema and steamed milk is a result of a long evolution of the drink.



LATTE
12 oz.

\$5.00

LATTE is a coffee drink made with espresso and steamed milk. The term as used in English is a shortened form of the Italian caffè latte, which means "milk coffee". The word is also sometimes spelled latté or lattè in English with different kinds of accent marks, which can be a hyperforeignism or a deliberate attempt to indicate that the word is not pronounced according to the rules of English orthography.



CAFE
AU LAIT
12 oz.

\$4.75

CAFE AU LAIT is coffee with hot milk added. In Europe, café au lait stems from the same continental tradition as café con leche in Spain, kawa biała ("white coffee") in Poland, Milchkafee ("milk coffee") in Germany, tejeskávè in Hungary, kofie verkeerd ("incorrect coffee") in the Netherlands and Flanders, and café com leite ("coffee with milk") in Portugal and Brazil. In the French-speaking areas of Switzerland, a popular variation is the café renversé ("reverse coffee"), which is made by using the milk as a base and adding espresso, in reversal of the normal method of making a café au lait.



MAGIC /
AUSTRALIAN
6 oz.

\$4.25

A magic is steamed milk poured over a double ristretto and served in a smaller 6 oz cup giving it the optimum coffee to milk ratio. (A ristretto is a 'restricted espresso', meaning that it's the first half of a shot of coffee only and supposedly purer.)



PICCOLO /
SYDNEY
4.5 oz.

\$4.25

PICCOLO / SYDNEY is a ristretto shot topped with warm, silky milk served in a 4 oz glass demitasse (small latte glass) ... basically, a baby latte, as the Italian pronunciation suggests. There have been other names for this drink, such as the Spanish version Cataldo, or a Mezzo-Mezzo. The Aussie version: the low tide latte. Many Melbourneans were nearly experiencing the Piccolo with their own long or stretched Macchiato.



GIBRALTAR
4 oz.

\$4.25

The brainchild of Blue Bottle Coffee in San Francisco, The Gibraltar is a double-shot of espresso and a bit of milk. It's served in a small Libbey "Gibraltar" tumbler, hence the name. The story goes that this was originally a drink that the Blue Bottle baristas made for themselves behind the bar; the milk cools the espresso just enough to be able to slam back the drink and carry on.



ESPRESSO & CACAO

MOCHA
12 oz.

\$5.25

MOCHA is a chocolate-flavored variant of a caffè latte. Other commonly used spellings are mochacino and also mochachino. The name is derived from the city of Mocha, Yemen which was one of the centers of early coffee trade.



COFFEE HOUSE BLEND

ADD SPLASH OF ALTERNATIVE MILK

+ 50c

POUR OVER
/SYPHON
12 oz.

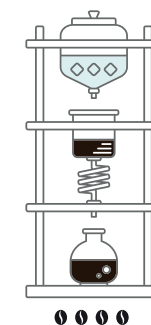
\$6.00



COLD BREW
TOWER
16 oz.

\$5.25

Cold brewing, also called cold water extraction or cold pressing, is the process of steeping coffee grounds in water at cool temperatures for an extended period. Coarse-ground beans are soaked in water for a prolonged period of time, for 12 to 24 hours.



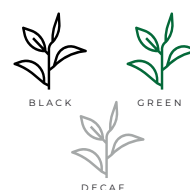
CUP OF
DRIP
12 oz.

\$3.95



TEA LEAVES
12 oz.

\$4.00



SPECIAL HOUSE DRINKS

All drinks comes with original recipe and you cant change any flavour

ICE BLENDED
COFFEE
16 oz.

\$5.25

Chocolate / caramel / white chocolate



DIRTY
GREEN TEA
MOLECULAR
16 oz.

\$5.95

Matcha tea - agave - espresso - rosemary



ROSE
MARASCHINO
16 oz.

\$5.95

Rose tea whipped cream - maraschino cherry - espresso foam - agave - cold brew kyoto - rosemary



V. ORANGE
LATTE
12 oz.

\$5.75

Orange zest - vanilla - steamed milk

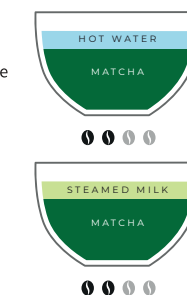


All drinks comes with original recipe and you cant change any flavour

MATCHA
LATTE
12 oz.

\$5.25

MATCHA LATTE is a blend of fine Japanese matcha, fruit pectin, and sugar. Matcha is made from fine young tea leaves, shaded for 2 - 3 weeks, then plucked, heated, dried, and ground into a powder. This blend makes a wonderful, sweet, rich drink, especially with milk or dairy alternative.



ALTERNATIVE MILK

+ \$1

FOOD MENU



AVOCADO VEGGIE TOAST \$ 11.95

Toasted Sourdough Bread
 Remoulade Sauce
 Avocado Mash
 Radish Sprouts
 Grape Tomatoes
 Sliced Red Radish
 Cucumber



MORNING BURRITO* \$ 11.95

Flour Tortilla
 Crispy Hash Browns
 Creamy Avocado Mash
 House Made Salsa
 Melted Jack Cheese
 Scrambled Eggs*
 House Made Chipotle Sauce



SALMON TOAST \$ 13.95

Cream Cheese Spread
 Sliced Smoked Salmon
 Pickled Capers
 Cucumber
 Pickled Red Onions
 Fresh Dill Leaves
 Sliced Red Radish



BREAKFAST CROISSANT \$ 11.95

Fresh Toasted Croissant
 Remoulade Sauce
 Spring Mix Greens
 Sliced Avocado
 Roasted Tomatoes
 Grilled Onions



AVOCADO POACHED EGG TOAST* \$ 12.95

Toasted Sourdough Bread
 Creamy Avocado Mash
 Radish Sprouts
 Two Freshly Made Pouched Eggs*
 Sliced Red Radish
 House Spice Mix



FRENCH TOAST \$ 12.50

Coffee Battered Brioche Bread
 Drizzled Caramel Sauce
 Fresh Berries
 House Made Whipped Cream



BERRIES & CREAM CHEESE BAGEL \$ 8.00

Cream Cheese Spread
 Hibiscus Jam
 Fresh Berries
 Mirco Arugula



**PUER SPICE
 ALMOND**
 \$ 5.25

Puer Tea 5 Years Old
 24 Hours Cold Brew Process
 Almond Milk
 Cinnamon



**BLENDED BLUE
 MATCHA**
 \$ 5.25

Butterfly Pea Flower
 Milk
 Sugar Free Vanilla
 Ice



**HIBISKUS COCONUT
 COLD BREW TEA**
 \$ 5.25

Hibiskus Tea
 (24 Hours Cold Brew Process)
 Coconut Flakes
 Coconut Water
 Agave



**SENCHA-OSMANTUS
 FRESH MINT ALOE**
 \$ 5.25

Sencha
 (24 Hours Cold Brew Process)
 Dry Osmantus
 Lemon Juice
 Aloe With Grape



**NITRO
 COLD BREW**
 \$ 5.95

Java Single Origin
 Cold Brew
 24 Hours Process

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

