

Brewed Coffees

All of our coffees are brewed from freshly roasted Arabica beans, specially selected for us from the best coffee growing regions around the world. Arabica beans grow at higher elevations, often have to be hand-picked and have lower yields than the common "Robusto" beans, which comprise the majority of commercial coffees; Arabicas are also significantly lower in caffeine. We brew in an old-fashioned coffee urn with a cloth filter, which does not strip the flavor from quality coffee, as does the standard filter-drip method.

Cajun Kickstart: A blend of freshly roasted Central and South American coffees with a little chicory. Traditionally served with beignets, New Orleans style.	Cup and refill : \$.95
Daily Special: Origin coffees or our own blends.	12-ounce go cup: \$.95
Decaf Blend: French Press	16-ounce go cup: \$1.05
Hot Tea: Green, Black, decaf and herbal	20-ounce go cup: \$1.25
Iced Tea: Sweetened or Regular	French Press : \$.95
Café Au Lait: Our brewed coffee and steamed milk.	French Press : \$1.50
	Pint or 20 Oz cup: \$1.50
	12-ounce cup: \$1.95

Espresso

Modern espresso machines were created in Italy during the 1940's in an attempt to extract and concentrate more of the flavors and oils from coffee. By forcing hot water through packed, finely ground coffee, flavorful oils are emulsified resulting in more aroma and body and a velvety feel when sipped. Since espresso is essentially a coffee concentrate, it blends well with milk, water, chocolate and flavored syrups to produce a variety of specialty drinks, which the Italians also got to name.

Espresso: A double shot (a single is a waste of time – We are not about to clean the machine for one shot). Approximately two ounces of espresso served in a small, heated demitasse. May be accompanied by a sliver of lemon zest or a piece of chocolate.	\$1.95
Espresso Macchiato: An espresso "marked" with frothed milk. In Italian, "macchiato" can be translated as "marked," "stained," or "spotted". Less foam than the dry cappuccino.	\$3.50
Espresso Freddo: Espresso, usually sweetened, shaken with ice and strained into a small glass tumbler. No milk.	\$1.95
Cappuccino: Espresso with foamed milk. Normally 1/3 espresso, 1/3 steamed milk and 1/3 foam served in a 6 ounce cappuccino cup.	\$2.50
Dry Cappuccino: Espresso with foamed milk ladled on top.	
Why Bother: Decaf espresso and non-fat milk.	\$1.95
Latte: Espresso with steamed milk and topped with light foam (latte art). Served in a 12-ounce cup. May add chocolate (Mocha) or syrups	\$3.50
Grande: Latte served in a 16 ounce cup with more steamed milk.	\$3.95
Venti: Latte served in a 20 ounce Cup with still more steamed milk.	\$4.25
Cappulattechinomocha: Somewhere between a latte and a cappuchino (more foam) with chocholate.	\$3.50
Latte Macchiato: Layered Latte (milk, espresso and foam) served in a glass tumbler	\$3.50
Latte Freddo: Iced latte, usually sweetened	\$3.50
Americano: Espresso with hot water. Similar in strength to brewed coffee	\$1.95