

HOME CAFE

MENU

ESPRESSO

Espresso
a double shot

Americano
espresso + hot water

Latte
espresso + steamed milk

Cappuccino
espresso + foamy milk

Mocha
latte + chocolate

SPECIALS

French Toast Latte
maple, cinnamon, vanilla

Brown Sugar Cinnamon
sweet + cozy

Gingerbread Latte
holiday favorite

Peppermint Mocha
chocolate + mint

COLD

Iced Latte
espresso, milk, ice

Cold Brew
slow-steeped 12 hours

Vanilla Cream Cold Brew
with sweet cream

open daily · made with love

Coffee Recipe Cards

Cut along the lines and keep them at your coffee bar.

French Toast Latte

YOU NEED

- 1 double shot espresso (or 1/2 cup strong coffee)
- 3/4 cup milk
- 1 tbsp maple syrup
- 1/4 tsp cinnamon + pinch of nutmeg
- 1/4 tsp vanilla extract
- Whipped cream to top

HOW TO

1. Stir maple syrup, cinnamon, nutmeg and vanilla into the hot espresso.
2. Heat and froth the milk, pour it over.
3. Top with whipped cream, a drizzle of maple and cinnamon.

Iced Latte

YOU NEED

- 1 double shot espresso (or 1/2 cup cold brew concentrate)
- 3/4 cup cold milk
- 1-2 tbsp simple or vanilla syrup
- Ice

HOW TO

1. Fill a tall glass with ice.
2. Add the syrup and milk.
3. Pour the espresso on top and stir.

Easy Cold Brew

YOU NEED

- 100 g coarse ground coffee (about 1 cup)
- 500 ml cold water (about 2 cups)
- Water or milk to dilute

HOW TO

1. Stir coffee and water in a jar, cover.
2. Steep 12-18 hours, then strain through a paper filter.
3. Mix 1 part concentrate with 1 part water or milk over ice.

Vanilla Syrup

YOU NEED

- 1 cup sugar
- 1 cup water
- 1 tbsp vanilla extract

HOW TO

1. Simmer sugar and water until dissolved.
2. Take off the heat and stir in vanilla.
3. Cool, bottle and keep in the fridge up to 2 weeks.

Coffee Ratio Cheat Sheet

Coffee : water by weight. 1 level tbsp ground coffee = about 5 g. 1 cup = 8 oz / 240 ml.

Method	Ratio	Per 1 cup	Grind	Time
Pour over	1:16	15 g + 240 ml	medium-fine	3-4 min
French press	1:15	16 g + 240 ml	coarse	4 min
Drip machine	1:16	15 g + 240 ml	medium	5-6 min
Cold brew	1:5	24 g + 120 ml *	extra coarse	12-18 h
Espresso	1:2	18 g in, 36 g out	fine	25-30 sec
Moka pot	1:7	15 g + 100 ml	medium-fine	4-5 min

* cold brew makes concentrate: mix 1:1 with water or milk.

Fix your cup

Too sour or weak? Grind finer, use more coffee or brew a little longer.

Too bitter or harsh? Grind coarser, use less coffee or brew shorter.

Water temperature 195-205°F (90-96°C), just off the boil.

Freshness Use beans within about a month of roasting and grind right before brewing.

Milk for lattes Heat to about 140-150°F (60-65°C). Hotter tastes flat.

Coffee Lover Gift Tags

Cut out, punch a hole and tie onto a mug, a bag of beans or a coffee gift basket.



You're my favorite brew

to: _____



Thanks a latte!

to: _____



Love you a latte

to: _____



Have a merry & bright brew

to: _____



Espresso yourself

to: _____



Bean thinking of you

to: _____



Coffee & Christmas cheer

to: _____



For my favorite coffee lover

to: _____

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