



Introducing our coffee and espresso menu, where we take pride in offering a delightful range of aromatic and flavorsome coffee based beverages. Join us and savor the fusion of bold flavors and invigorating aromas, delivering a truly memorable and indulgent treat for your palate.

**Espresso** Single \$3 Double \$5

A concentrated shot of coffee made by forcing hot water through finely ground coffee beans. It has a strong, bold flavor and is the base for many other coffee drinks.

**Americano** \$5

A single shot of espresso diluted with hot water. It has a similar strength to drip coffee but with a richer and more intense flavor.

**Cappuccino** \$6

Equal parts espresso, steamed milk, and milk foam. It is known for its creamy texture and balanced flavor.

**Latte** \$6

A shot of espresso with steamed milk and a small layer of milk foam on top. It has a smoother and milder taste compared to cappuccino.

**Mocha** \$7

A combination of espresso, chocolate syrup, steamed milk, and whipped cream. It has a rich and indulgent flavor with a hint of chocolate.

**Macchiato** \$6

A shot of espresso with a small amount of milk foam on top. It has a bold and strong flavor, with the milk foam adding a touch of sweetness.

**Flat White** \$7

Similar to a latte, but with a higher proportion of espresso (three espresso shot's) to milk. It has a velvety texture and a strong coffee flavor.

**Iced Coffee** \$6

Chilled coffee served over ice cubes, often with milk or cream and sweetener. It is refreshing and perfect for hot summer days.

**Frappuccino** \$7

A blended coffee drink made with ice, milk, coffee, and flavored syrups. It is topped with whipped cream and drizzled with Caramel Sauce.



## **Pick Me Up**

***We also invite you to explore our unique collection of  
Coffee Cocktails between 7am - 11pm***

**Indulge in the perfect blend of coffee and spirits, as our skilled mixologists craft enticing concoctions that will awaken your senses and elevate your coffee experience.**

### **CALLE 8** \$16

1oz. Koloa Kaua'i Dark Rum / .5oz. Bitter Aperitif Campari / .5oz. Sweet Vermouth. /  
2oz. Espresso

**How we make it:** Shake over ice and strain into a glass over ice. Garnish with an orange slice.

### **MOCHAESPRESSOMARTINI** \$16

1oz. Knob Creek Bourbon / 1oz. Borghetti Espresso Liqueur / 1oz. Chocolate Cream Liqueur  
Mozart / 1oz. Espresso

**How we make it:** Combine ingredients into a cocktail shaker, add ice and shake. Strain into a chilled Martini glass, Garnish with three espresso beans

### **LOW-SPRESSOMARTINI** \$16

1oz. Borghetti Espresso Liqueur / 1oz. Hazelnut Liqueur Frangelico / 1oz. Orgeat / 1oz. Espresso

**How we make it:** Add all ingredients to shaker tin with ice and hard shake. Strain into a martini glass. Garnish with three espresso beans

*We prioritize the safety and well-being of our guests. Please note that in accordance with legal regulations, we only serve alcoholic beverages to individuals who are 21 years old and above. We kindly remind our valued guests to enjoy our alcoholic coffee cocktails responsibly. Our dedicated staff reserves the right to refuse service of any alcoholic beverages if deemed necessary. Thank you for your understanding and cooperation.*