

**-ESPRESSO-**

ESPRESSO	
2oz . . . . .	\$2.50
CORTADO	
4oz . . . . .	\$3.10
CAPPUCCINO	
6oz . . . . .	\$3.30
LATTE	
12oz . . . . .	\$3.60
16oz . . . . .	\$4.10
FLAVORED LATTE	
12oz . . . . .	\$4.20
16oz . . . . .	\$4.70
Mocha, Caramel, White Mocha, & Vanilla	
AMERICANO	
8oz . . . . .	\$2.50
12oz . . . . .	\$2.75
16oz . . . . .	\$3.00
SOY MILK . . . . . \$ .70	
ALMOND MILK . . . . . \$1.00	
EXTRA SHOT . . . . . \$ .75	

**-SINGLE ORIGIN ESPRESSO-**

Every month we feature a different single-origin coffee on our espresso menu. See single origin menu for more details.

**-SIGNATURE DRINKS-**

THE ALCHEMIST	
12oz . . . . .	\$4.50
16oz . . . . .	\$5.00
CAFÉ MIELE	
12oz . . . . .	\$4.20
16oz . . . . .	\$4.70

**-ICED DRINKS-**

Most of our espresso and coffee drinks are available iced. Ask a barista for more details.

**-MANUAL BREW-**

Manually brewing coffee allows for a fuller, more precise expression of the flavors unique to each particular coffee. Each coffee can be "dialed in" in a way that allows its most flavorful, unique aspects to shine. It takes a bit longer to prepare, but it's well worth the wait. See the back side of the menu for our current offerings and pricing.

**-BATCH BREW-**

IN-HOUSE COFFEE	
8oz . . . . .	\$2.00
{REFILL 80¢}	
BOTTOMLESS	
8oz . . . . .	\$3.50
{IN-HOUSE ONLY}	
TO GO COFFEE	
12oz . . . . .	\$2.25
16oz . . . . .	\$2.55
20oz . . . . .	\$2.90
JOE-TO-GO	
SERVES 10-12 . . . . .	\$18.00
{TO-GO ONLY}	

INQUIRE WITH BARISTA FOR OTHER CATERING COFFEE OPTIONS

**-SEASONALS-**

ESPRESSO TONIC	
12oz . . . . .	\$4.75
COLD BREW COFFEE	
16oz . . . . .	\$3.50
24oz . . . . .	\$4.50

**-TEA AND SUCH-**

HOT TEA	
12oz . . . . .	\$2.65
16oz . . . . .	\$2.95
{TO GO ONLY}	
CHAI LATTE	
12oz . . . . .	\$3.85
16oz . . . . .	\$4.35
ICED TEA	
16oz . . . . .	\$2.75
24oz . . . . .	\$3.20
HOT CHOCOLATE	
8oz (KIDS) . . . . .	\$2.90
12oz . . . . .	\$3.40
16oz . . . . .	\$3.90

## ORGANIC TEAS BY RISHI TEA

BLACK	GREEN
China Breakfast Blend	Sencha
Earl Grey	Jasmine Pearl
Masala Chai	Maghreb Mint
	Yerba Mate
WHITE	HERBAL
Peach Blossom	Blueberry Rooibos
	Tangerine Ginger
OOLONG	
Iron Goddess Of Mercy	



**SEASONAL**

# Quills

C O F F E E

**COFFEES**

CURRENT COFFEE OFFERINGS AS OF 6/29/2017  
Availability may vary. Please ask a barista what's available today.

## -BREW BAR OFFERINGS-

### ETHIOPIA | GIGESA

We taste: Rich apricot, tropical fruit, jasmine and caramel.

Region: Gigesa washing station, Shakkiso, Uddo, Gigesa

Process: Washed and dried on raised beds

Variety: Ethiopian heirloom

Harvest: Nov 16-Jan 17

V60 -\$5.00 | Chemex - \$7.75

Whole Bean (12oz) - \$20

### COLOMBIA | TOLIMA

We taste: Juicy apple with toffee, apricot and cream.

Region: Tolima

Process: Washed

Variety: Castillo, Colombia, Tabi

Harvest: Oct-Dec 16

V60 -\$4.00 | Chemex - \$6.25

Whole Bean (12oz) - \$17

### MEXICO | EL CIPRESAL NATURAL

We taste: Banana, dark chocolate, blueberry, floral.

Producer: Emperatriz Garcia, Finca El Cipresal

Region: Nueva Colombia, Chiapas

Process: Natural

Varietal: Typica and Bourbon

Harvest: Nov 16-Jan 17

V60 -\$5.00 | Chemex - \$7.25

Whole Bean (12oz) - \$19

### COSTA RICA | LA TRINIDAD

We taste: Macadamia nut, toffee and vanilla.

Region: Leon Cortes

Process: Washed

Variety: Caturra, Catuai

Harvest: Dec 16 - Feb 17

V60 -\$4.50 | Chemex - \$6.75

Whole Bean (12oz) - \$18

### ETHIOPIA | KAYON MOUNTAIN

We taste: Pineapple, strawberry shortbread and cocoa.

Producer: Kayon Mountain Coffee Farm

Region: Shakiso, Oromia

Process: Natural

Variety: Heirloom Ethiopian

Harvest: Oct-Dec 16

V60 -\$5.50 | Chemex - \$7.75

Whole Bean (12oz) - \$21

### PERU | LA FORTUNA

We taste: Sweet plantains, dates, white grape, butterscotch.

Producer: Wilson Olivera Bravo, Finca La Fortuna

Region: Huabal, Jaen, Cajamarca

Process: Washed

Variety: Caturra, Catimor

Harvest: Aug-Oct 2016

V60 \$5.00 | Chemex - \$7.25

Whole Bean (12oz) - \$21

## -SINGLE ORIGIN ESPRESSO-

### ETHIOPIA: KAYON MOUNTAIN NATURAL

We taste: Pineapple, strawberry shortbread and cocoa.

Producer: Kayon Mountain Coffee Farm

Region: Shakiso, Oromia

Process: Natural

Variety: Heirloom Ethiopian

Harvest: Oct-Dec 16

ESPRESSO . . . . . 2 oz - \$3.10

CAPPUCCINO . . . . . 5 oz - \$3.90

AMERICANO . . . . . 4 oz - \$3.10

ALSO AVAILABLE ON BREW BAR & WHOLE BEAN

## -DECAF-

## -BLENDS-

### COLOMBIA | DECAF HUILA

We Taste: Lemon, toffee, sweet caramel.

Farm: Various Small Holders

Region: Huila

Process: Washed, Sugarcane E.A. Decaffeination

Variety: Caturra, Castillo

Harvest: Oct-Dec 2016

Available in all espresso drinks V60 - \$4.00

Chemex - \$6.25 | Whole Bean (12 oz) - \$16

### INKWELL | HOUSE BLEND

We taste: Cane sugar, cherry, and vanilla.

Current Coffees: Guatemala, Peru, Colombia

Varietal: Blend of numerous from each origin

Process: Washed

Harvest: Dec 15-Aug 16

Whole Bean (12oz) - \$15.00

### BLACKSMITH | ESPRESSO

We taste: Cherry, honey, toasted almond.

Current Coffees: Brazil, Peru Colombia

Varietal: Blend of numerous from each origin

Process: Washed and Pulped Natural

Harvest: June - Aug 16

Featured in all of our Espresso Drinks

Whole Bean (12oz) - \$15.00

**IN THE CITY WHERE COFFEE**



**FLOWS LIKE WILD HORSES**