

**-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, 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-**

SALTED BOURBON CARAMEL LATTE	
12oz . . . . .	\$4.20
16oz . . . . .	\$4.70
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
COLD BREW COFFEE	
16oz . . . . .	\$3.50
24oz . . . . .	\$4.50
JOE-TO-GO	
SERVES 10-12 . . . . .	\$18.00
{TO-GO ONLY}	

INQUIRE WITH BARISTA FOR OTHER CATERING COFFEE OPTIONS

**-SEASONALS-**

GINGER SNAP LATTE	
12oz . . . . .	\$4.50
16oz . . . . .	\$5.00
MAPLE SPICE LATTE	
12oz . . . . .	\$4.50
16oz . . . . .	\$5.00
CARAMEL APPLE CIDER	
12oz . . . . .	\$4.50
16oz . . . . .	\$5.00

**-TEA AND SUCH-**

HOT TEA	CHAI LATTE
12oz . . . . . \$2.65	12oz . . . . . \$3.85
16oz . . . . . \$2.95	16oz . . . . . \$4.35
{TO GO ONLY}	
ICED TEA	HOT CHOCOLATE
16oz . . . . . \$2.75	8oz (KIDS) . . . . . \$2.90
24oz . . . . . \$3.20	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 9/27/2017  
Availability may vary. Please ask a barista what's available today.

## -BREW BAR OFFERINGS-

### GUATEMALA | HUEHUETENANGO

We taste: Juicy red apple, caramel and peach.

Farm: Various holders (Regional Select program)  
Region: Huehuetengango  
Process: Washed  
Harvest: Feb-Apr 17

V60 -\$4.00 | Chemex - \$6.25  
Whole Bean (12oz) - \$17

### KENYA | KIUNYU

We taste: Grapefruit, pomegranate, toffee.  
Region: Kirinyaga Central Division, Kirinyaga County  
Process: Washed  
Varietal: SL-34, Ruiru 11  
Harvest: Oct- Dec 16

V60 -\$6.00 | Chemex - \$8.00  
Whole Bean (12oz) - \$24

### 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

### HONDURAS | LAS FLORES

We taste: Caramel, grape, and milk chocolate  
Producer: Rojer Dominguez, Finca Las Flores  
Region: Montesillos, Marcala  
Process: Washed  
Variety: Catuai  
Harvest: Feb-Mar 2017

V60 -\$4.00 | Chemex - \$6.25  
Whole Bean (12oz) - \$17

### NICARAGUA | LA HUELLA NATURAL

We taste: Black cherry, raspberry, juicy panela.  
Producer: Laguna Verde Community  
Region: Matagalpa  
Process: Natural  
Varieties: Javanica, Red & Yellow Pacamara, Red Catuai, Ethiosar  
Harvest: Dec 16-Feb 17

V60 -\$5.50 | Chemex - \$7.75  
Whole Bean (12oz) - \$21

### 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

## -HORSEFEATHERS-

### 10TH ANNIVERSARY BLEND

AVAILABLE STARTING OCTOBER 4TH

We taste: Syrupy cane sugar, apple, cooked peach and lavender.

V60 . . . . . \$5.00

CHEMEX . . . . . \$7.25

WHOLE BEAN (12oz) . . . . . \$19.00

## -DECAF-

### 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

## -BLENDS-

### 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**