

COFFEE

COFFEE OF THE DAY

8 oz.	\$2.30
12 oz.	\$2.76

INDIVIDUALLY BREWED COFFEE:

Rio Chiquito by Robinson Pillume, Cauca, Colombia \$3.67
Characterized by sweet and floral aromatics, this coffee is coating and silky. As it cools, chocolate and crisp apple acidity becomes more pronounced.

Chely by Nelson Ramirez, Santa Barbara, Honduras \$4.37
Aromas of sweet berry and lavender honey. Bright, raspberry acidity couples with white grape, reaching to a persistent mandarin orange finish.

Kalico by Angele, Kirundo, Burundi \$3.67
Molasses and subtle gingerbread aromatics. Mild lemon-like acidity, silky body and sweetness like dark caramelized sugars.

Muganjo, Nyeri, Kenya \$4.37
Robust fruit and delicate floral notes are in harmony in the aromatics of this compelling coffee. A marked, mouthwatering acidity is complimented nicely by tart blackberries and Meyer lemon. This Kenya is medium bodied, juicy and succulent.

Felicidad by the Zelaya Family, Antigua, Guatemala \$4.60
Dark honey and chocolate bakka mark the aromas of this rich, toothsome coffee. Flavors of baked fruit and tart raspberry acidity complimented by this coffee's round body make it quite memorable.

Baroo, Illubabor, Ethiopia (Decaffeinated) \$3.67
Aromas of chocolate and dark cherry precede cane sugar and notes of baked stone fruit. Finishes malty and mouth coating.

ESPRESSO:

Sweetspot Signature Espresso \$2.99
Pecan, brown butter and maple sugar candy aromatics give way to dark brown sugar and cherry. Mild acidity and a round, syrupy body.

Single Origin Espresso \$2.99
We change our single origin espresso several times per week. Please ask your barista what is currently on the menu.

Baroo, Illubabor, Ethiopia (Decaffeinated) \$2.99
Baker's chocolate, cinnamon and gentle floral aromatics. Apple, peach and graham suspended in rock candy sweetness. Full bodied molasses-like. Chocolate and almond qualities emerge in milk.

Macchiato \$3.67

Cortado \$3.67

Cappuccino \$4.14

Latte \$4.37

Latte Macchiato \$4.84

Americano \$3.50

Mocha \$4.84

Almond milk sub +\$0.75

We get our coffees directly from the people that grow the coffee cherries and the craftsmen that process them. We roast each batch of coffee carefully and gently to make sure we keep all the inherent flavor attributes, and the freshness and sweetness that is already in the bean. Our coffee is always freshly roasted, and served when it has reached its peak just a few days after the roast. Our espresso milk drinks use milk from Ronnybrook farm in upstate New York, where cows are happy and healthy. The milk is not homogenized.

