



What's Your Drink? Part 2

Latte, Cappuccino, & Mocha

Whether it's a favorite or new to you, here's are some of the most popular drinks for your sampling pleasure:

Latte : In Italy, this is often a 8 or 10 ounce drink. In America, it is supersized to 12, 16 or 20 ounces. This is 2-3 shots (ounces) of espresso, and steamed milk. The skill of the barista is found both in pulling the perfect shot of espresso and then steaming the milk in the perfect fashion to match the consistence of the syrupy espresso. When combined they should integrate together into a smooth, full bodied beverage. Add a flavor shot for a special treat. Notice our advances in our baristas' latte art across the top of your drink.

Cappuccino : In Italy, this is often a 6 or 8 ounce drink, supersized in the US to 12 or 16 ounces. If you want to taste more espresso, this is your drink. First, we add 2 ounces of espresso, then fill the cup to half way up with steamed milk. It is finished by filling the rest of the cup with foamed milk. The foam should consist of consistently smooth micro bubbles similar to whipped cream, but a little less stiff. It's challenging and takes the best of skills to accomplish.

Mocha : In this purely American drink, we take the espresso, add steamed milk, and then a few pumps of our rich dark, white or sugar-free dark chocolate sauce. Try adding a twist with our caramel sauce. This drink is often topped with whipped cream and a chocolate drizzle to make it even sweeter.