

# SPIRITS & LIQUEURS

GRAPPA

TIA MARIA

BAILEYS

KAHLÚA

SAMBUCA

**FRANGELICO** 

AMARETTO DISARONNO

GRAND MARNIER

HENNESSY V.S.

RÉMY MARTIN V.S.O.P.

# **COFFEE SELECTIONS\***

## **ESPRESSO**

Espresso is the key to every coffee drink and one of the hardest to perfect. A single espresso consists of 7 grams of coffee tamped just right in a single handle.

#### RISTRETTO

An espresso at heart but extracted with about half the amount of water, resulting in a very short, intense espresso.

## MACCHIATO

An espresso with a dollop of milk foam on top.

## CAPPUCCINO

A long espresso made with hot milk and milk foam. We train our baristas to create a dome of foam. Steaming milk is quite an art.

#### LATTE

A single espresso topped with steamed milk and a small amount of milk foam to seal the drink.

## AMERICANO

A single espresso topped with hot water. You should still see the crema indicating the espresso was correctly made.

#### CAFÉ MÉLANGE

A single espresso topped with whipped cream.

#### ILLY CREMA

Illy coffee, cream and milk frozen to perfection, served the Italian way.

## SPECIALTY COFFEES

#### ASPEN COFFEE

Baileys, Kahlúa, Frangelico, Hot Coffee, Fresh Cream

## TRADITIONAL IRISH

Irish Whiskey, Hot Coffee, Fresh Cream

#### TOSCANA

Grappa, Frangelico, Hot Coffee, Fresh Cream

#### CAFÉ OCEANIA

Amaretto, Grand Marnier, Cognac, Hot Coffee, Fresh Cream

