



ESPRESSO BAR MENU

HOT

ESPRESSO (single or double) - A strong pull of espresso served in a demitasse. Known in Italian as "un caffè" - typically enjoyed standing at the bar - not taken to go. 2.50 / 3.50

CAPPUCCINO (kap-oo-chino) - We make an authentic Italian cappuccino: one part strong espresso, one part gently heated steamed milk, and one part milk foam on top. Sometimes lightly dusted with cocoa powder. No syrups, no whipped cream, no sprinkles—just pure, balanced flavor. In Italy, generally not had after 11 a.m. But here, we drink it anytime! 4.50

CAFFÈ LATTE REGULAR - One part espresso and two parts hot milk, with a bit of gentle foam on top. In Italy, it's a drink ONLY for the morning. But we drink it anytime! 4.75

LATTE MACCHIATO (mock-ee-ott-oh) - A beautifully layered drink made with milk, espresso, a touch of vanilla, frothy foam, then dusted with cocoa. 4.95

CAFFÈ CON PANNA (cone-ponna) - Literally means "Coffee with cream". Single or double espresso topped with a dollop of whipped cream. 3.50

CARAMEL, VANILLA, OR HAZELNUT CAPPUCCINO - A traditional Cappuccino infused with your choice of American flavored syrup. 4.95

CINNAMON HONEY LATTE - One part cinnamon-infused espresso, honey, and two parts hot honey milk in a honey-swirled glass. Topped with light foam and dusted with cinnamon. 5.25

CAFÉ AZTECA - Our bold brew coffee infused with chili powder, cayenne, cinnamon, sugar, and cocoa. Topped with chocolate cold cream. 5.50

CAFÉ NOISETTE (Nwa-zette) - A staple in every French bistro. Noisette literally means "Hazelnut" but this drink doesn't contain any hazelnut syrup. The name refers to the color of the beverage. Made with one shot of espresso, milk, and a teaspoon of sugar. Generally, for people who want the zing of espresso but desire the gentleness of the milk and sugar. 3.50

CAFÉ AU LAIT (oh-lay) - A staple in every French home and bistro. One part strongly brewed coffee and one part steamed milk. We top it with a tablespoon of light froth. 4.25

CAFÉ NIKITA (nee-kee-tuh) - Our own 4th Avenue specialty, based on a popular Moscow coffee drink, and named after the Soviet Premier, Nikita Khrushchev, who visited Coon Rapids in 1959. A very creamy, smooth blended beverage of espresso, cream, and vanilla syrup. Rich, sweet, and delightful - it's more like a dessert drink. 5.50

CHOCOLATE CAPPUCINO - This is an American creation, and a good one! Italians drink Caffè Cioccolata which is something chocolatey but different. A chocolate cappuccino is one part espresso, one part steamed milk, and infused with chocolate. In some coffee shops it might be referred to as a "mocha". 5.50

COLD

ICED LATTE - (Regular, caramel, vanilla, hazelnut). Two parts espresso, one part whole milk, and ice cubes. (You can also add a choice of syrup: vanilla, hazelnut, or caramel). Dairy milk substitutes available. 4.50

ICED COFFEE WITH SALTED CARAMEL COLD FOAM - Black Iced coffee topped with cold foam drizzled with salted caramel syrup. 4.50

SAIGON COFFEE - An iconic drink and one of the top ten coffee drinks in the world. Strong brew coffee over ice and then shaken with sweetened milk. 4.50

ICED CHOCOLATE CAPPUCINO - Chocolate Cappuccino over ice. 4.95

ICED ALMOND MILK CARAMEL COLD BREW - Cold bold brew coffee shaken with almond milk and caramel syrup. 5.25

HONEY & OAT MILK SHAKEN LATTE - Strongly brewed bold coffee, one shot of espresso, shaken with ice, honey, and almond milk. 5.50