

4TH AVENUE COFFEE & BITES

ESPRESSO BAR MENU

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 - generally not taken to go.
CAPPUCCINO - An authentic Italian cappuccino: one part espresso, one part steamed milk, and one part milk foam on top. If desired, add a flavor: vanilla, caramel, salted caramel, hazelnute, chocolate, white chocolate.
CAFFÈ LATTE REGULAR - One part espresso and two parts hot milk, with a bit of gentle foam on top.
LATTE MACCHIATO - A beautifully layered drink made with milk, espresso, a touch of vanilla, frothy foam, sometimes dusted with cocoa.
RED EYE - Our bold brew coffee with a shot of espresso.
CAFFÈ CON PANNA - Single or double espresso topped with a dollop of whipped cream.
CAFÉ AZTECA - Our bold brew coffee infused with chili powder, cayenne, cinnamon, sugar, and cocoa. Topped with chocolate cold cream.
CAFÉ NOISETTE - Made with one shot of espresso, half-and-half, and a teaspoon of sugar.
CAFÉ AU LAIT - One part strongly brewed coffee and steamed milk.
CAFÉ NIKITA - Our own 4 th Avenue specialty, based on a popular Moscow coffee drink, and named after the Soviet Premier, Nikita Khrushchev, who visited Coon Rapids in 1959. A shot of espresso, cream, vanilla sugar or syrup, blended into an irresistibly creamy creation.
ICED LATTE - One part espresso, two parts whole milk, poured over ice. Add a flavor and ask about our non-dairy milk options.
ICED COFFEE - Black Iced coffee (or add some Half-and-Half).
SAIGON COFFEE - An iconic drink and one of the top ten coffee drinks in the world. Strong brew coffee shaken over ice with sweetened milk.