# 25 Most Common Coffee Drinks

1. Espresso: A strong, concentrated coffee made by forcing hot water through finely-ground coffee beans.

2. Americano: A shot of espresso diluted with hot water, giving it a similar strength to drip coffee but with a different flavor profile.

3. Latte: Espresso mixed with steamed milk and topped with a small amount of milk foam.

4. Cappuccino: A balanced mix of espresso, steamed milk, and milk foam, often with a dusting of cocoa powder on top.

5. Macchiato: An espresso 'stained' with a small amount of steamed milk or foam.

6. Flat White: Similar to a latte, but with a higher ratio of espresso to milk and no foam, giving it a creamier texture.

7. Mocha: A chocolate-flavored variant of a latte, combining espresso, steamed milk, and chocolate syrup, often topped with whipped cream.

8. Cortado: Equal parts espresso and steamed milk, usually served in a small glass.

9. Ristretto: A short shot of espresso made with the same amount of coffee but less water, resulting in a more concentrated flavor.

10. Affogato: A scoop of vanilla gelato or ice cream 'drowned' with a shot of hot espresso.

11. Doppio: A double shot of espresso, providing a stronger coffee experience.

12. Lungo: An 'extended' shot of espresso made with more water, resulting in a larger, but less concentrated, coffee.

13. Café au Lait: Brewed coffee mixed with steamed milk in roughly equal parts.

14. Irish Coffee: A combination of hot coffee, Irish whiskey, sugar, and topped with cream.

15. Turkish Coffee: Finely ground coffee simmered in water and sugar (optional), often flavored with cardamom, and served unfiltered.

16. Espresso Con Panna: A shot of espresso topped with a dollop of whipped cream.

17. Vienna Coffee: Two shots of strong espresso mixed with whipped cream instead of milk and sugar.

18. Red Eye: A brewed coffee with a shot of espresso added for extra caffeine.

19. Black Coffee: Simply brewed coffee served without milk, cream, or sugar.

20. Cold Brew: Coffee grounds steeped in cold water for an extended period, then strained and served chilled.

21. Iced Coffee: Brewed coffee that is cooled and served over ice, often with milk or sweetener.

22. Nitro Cold Brew: Cold brew coffee infused with nitrogen gas, giving it a creamy texture and a frothy head.

23. Frappuccino: A blended iced coffee drink, often topped with whipped cream and available in various flavors.

24. Café Bombón: Equal parts espresso and sweetened condensed milk, typically served layered.

25. Café Breve: An espresso-based drink made with steamed half-and-half instead of milk, making it richer and creamier.