

Hot Bar Guide

Basic Builds:



Americano

- 1/2/3/4 shots
- 2/3/4/5 pumps
- water



Latte

- 1/1/2/2 shots
- 2/3/4/5 pumps
- steamed 2% milk (3s)



Cappuccino

- 1/1/2/2 shots
- 1/2/3/4 pumps
- steamed 2% milk (6s)



Flat White

- 2/2/3/3 ristretto shots
- 2/3/4/5 pumps
- steamed whole milk
 - 'glossy paint' texture
 - signature dot

Misto/Espresso:

Misto

- 1/2 hot coffee
- 1/2 steamed 2% milk

Espresso

- single/doppio/triple/quad
- short double cup

Espresso Machiatto

- espresso
- dollop of steamed foam

Espresso con Pana

- espresso
- top w/ whipped cream

Flavored Lattes:

Caramel Machiatto

- 1/2/3/4 pumps vanilla
- steamed 2% milk
- 1/1/2/2 shots on top
- top w/ caramel drizzle

Mocha

- 2/3/4/5 pumps mocha
- 1/1/2/2 shots (swirl in)
- steamed 2% milk (no foam)
- top w/ whip

White Mocha

- 2/3/4/5 pumps white mocha
- 1/1/2/2 shots (swirl in)
- steamed 2% milk (no foam)
- top w/ whip

Cinnamon Dolce

- 2/3/4/5 pumps cinnamon dolce
- 1/1/2/2 shots
- steamed 2% milk (no foam)
- top w/ whip and cinnamon dolce topping

Tea Lattes:

Matcha Latte

- 2/3/4 scoops matcha
- steamed 2% milk
 - steam w/ matcha powder

Chai Tea Latte

- 2/3/4/5 pumps chai
- 1/2 hot water
- 1/2 steamed 2% milk

London Fog Latte

- 1/1/2/2 Earl Grey tea bags
- 2/3/4/5 pumps vanilla
- 1/2 hot water
- 1/2 steamed 2% milk

English Breakfast Latte

- 1/1/2/2 Royal English Breakfast tea bags
- 2/3/4/5 pumps Liquid Cane
- 1/2 hot water
- 1/2 steamed 2% milk

Hot Drinks:

Hot Chocolate

- 2/3/4/5 pumps mocha/WM
- steamed 2% milk (no foam)
- top w/ whip & mocha drizzle
 - white HC- no drizzle

Steamers

- 2/3/4/5 pumps syrup
- steamed 2% milk (no foam)
- top w/ whip
 - toppings may vary

Caramel Apple Spice

- 2/3/4/5 pumps cinnamon dolce
- steamed apple juice
- top w/ whip & caramel drizzle

Honey Citrus Mint

- Jade Citrus & Peach Tranquility tea bags
- 1/1/2/2 pumps honey blend
- 1/2 hot water
- 1/2 steamed lemonade