1. **Café Latte**: A classic espresso-based drink with steamed milk and a small amount of foam on top.
2. **Cappuccino**: Espresso topped with equal parts of steamed milk and milk foam, often dusted with cocoa powder or cinnamon.
3. **Espresso Macchiato**: A shot of espresso "stained" with a small amount of steamed milk or milk foam.
4. **Mocha**: Espresso combined with steamed milk and chocolate syrup or cocoa powder, often topped with whipped cream.
5. **Flat White**: Similar to a latte but with a higher coffee-to-milk ratio and a velvety texture.
6. **Affogato**: A dessert-style coffee drink consisting of a scoop of vanilla ice cream or gelato "drowned" in a shot of hot espresso.
7. **Chai Latte**: Spiced black tea combined with steamed milk and sweetened with honey or sugar.
8. **Iced Coffee**: Chilled brewed coffee served over ice, often with milk and sweetener added.
9. **Cold Brew**: Coffee brewed with cold water over an extended period, resulting in a smooth, less acidic flavor.
10. **French Press Coffee**: Coffee brewed by steeping coarsely ground coffee beans in hot water in a French press, then pressing down a plunger to separate the grounds.
11. **Turkish Coffee**: Strong coffee brewed by boiling finely ground coffee beans with water and sometimes sugar, traditionally served unfiltered with grounds settled at the bottom.
12. **Green Tea Matcha Latte**: Frothy green tea made from powdered matcha mixed with steamed milk.