HOT COFFEES

Name	Espresso		Syrup		Milk		Hot Water		Steps	Notes
Cup Size	Small	Medium	Small	Medium	Small	Medium	Small	Medium	Steps	Notes
Espresso	6 oz cup	-			-	-	-	-	1. Espresso	
Americano	Small	Medium	-	-	-	-	180ml		1. Espresso 2. Hot Water	6mm gap b/w coffee & cup top.
Cappuccino	Small	Medium	-	-	180ml	250ml	-	-	1. Espresso 2. Steam Milk 3. Pour	5mm thick foam. and strong
Cafe Latte	Small	Medium	-	-	180ml	250ml	-	-	1. Espresso 2. Steam Milk 3. Pour	2mm thick foam. and lite strong
Cafe Mocha	Small	Medium	Chocolate 15ml	Chocolate 20ml	160ml	230ml	-	-	1. Espresso 2. syrup 3. Steam Milk 4. Pour	2mm thick foam.
Flat White	Small	Medium	-	-	180ml	250ml	-	-	1. Espresso 2. Steam Milk 3. Pour	Full of milk