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# Homepage

# Generic Hipster Coffee

Specialty coffee, fresh food & local community.

## Opening hours

sunday to thursday: 8 am to 11 pm

friday to saturday: 8 am to 1 am

## Book a table

Call +1 415-321-4567

## Address

321 Ivy St.San Francisco, CA 94102

# Coffee

We work with specialty coffee from current crops which is carefully roasted. Our coffee is fruity, juicy and never boring. We bring you the best from leading european specialty roasteries, currently mostly from Square Mile Coffee Roasters, a multi award winning coffee roasting company based in East London.

You can currently buy these beans in 350g bags

### Quejina (Guatemala)

*redcurrant/honeysuckle/juicy*

Fruity redcurrant and sweet honeysuckle flavours. An incredibly juicy coffee which we struggled to decide on the right berry descriptor, but raspberry, blackberry and blueberry were also in the running!

### Mormora (Ethiopia)

*blackberry/orange/silky*

Fruity, sweet notes of dried mango, strawberry and passionfruit sit alongside a delicious creamy mouthfeel making this a tasty summer Ethiopian, hot or cold.

### Kamwangi (Kenya)

*blackberry/orange/silky*

This is one fruit filled espresso! From citrus fruits, such as orange, grapefruit and clementine, to berries of the black, blue and red variety, this is fruit turned up to 11, all wrapped up in a silky smooth body.

### Decaf Espresso (El Salvador)

*caramel/apple/cinnamon*

This is a single origin espresso from San Carlos in El Salvador, think sweet caramel and apple notes alongside sprinklings of cinnamon in the finish.

# Our story

GHC started as a project of two friends and passionate baristas, John & Don in 2010.

Believing as much in the hand of an educated barista as in the innovative equipment of the our ever-growing industry, GHC offers a full spectrum of brewing opportunities – from pour overs to syphon pots to finely executed espresso beverages. Each cup of coffee is made with love, precision and care.