

Espresso & Drink Guide



Espresso

DOUBLE ESPRESSO = 2 shots of espresso = 2 oz

TRIPLE ESPRESSO = 3 shots of espresso = 3 oz

QUAD ESPRESSO = 4 shots of espresso = 4 oz

Most Double Shot should be poured between 25 - 30 seconds
(for darker espresso 27 - 33 seconds)

Macchiato

DOUBLE = 2 shots espresso with equal parts froth

TRIPLE = 3 shots espresso with equal parts froth

QUAD = 4 shots espresso with equal parts froth

Cappuccino

12 OZ DOUBLE CAP. = 2 shots (2 oz) of espresso and 5 oz (10 oz of milk/froth) poured over the espresso. Separation of milk and froth will separate in the saucer/cup.

16 OZ TRIPLE CAP. = 3 shots (3 oz) of espresso and 6 oz (12 oz of milk/froth) poured over the espresso. Separation of milk and froth will separate in the saucer/cup.

20 OZ QUAD CAP. = 4 shots (4 oz) of espresso and 8 oz (16 oz of milk/froth) poured over the espresso. Separation of milk and froth will separate in the saucer/cup.

Latte

12 OZ DOUBLE LATTE = 2 shots of espresso (2oz) and 9 oz of milk steamed into a creamy, milky substance, then poured over the espresso.

16 OZ TRIPLE LATTE = 3 shots of espresso (3oz) and 12oz of milk steamed into a creamy, milky substance, then poured over the espresso

20 OZ QUADRUPLE LATTE = four shots of espresso (4oz) and 15 oz of milk into a creamy, milky substance, then poured over the espresso.

All mocha lattes will be made the same as the traditional latte/cappuccino, but add the chocolate sauce to the cup before making the latte/cappuccino.

Milk Steamers

8 oz = 1/2 oz of syrup and 7 oz of milk steamed together

12 oz = 1 oz of syrup and 11 oz of milk steamed together

16 oz = 1 1/2 oz of syrup and 15 oz of milk steamed together

20 oz = 2 oz of syrup and 18 oz of milk steamed together

Adding Flavors/Sauces

12 oz = 3/4 oz of syrup/sauce

16 oz = 1 oz of syrup/sauce

20 oz = 1 1/4 oz of syrup/sauce

Iced Latte

In a measuring cup. Pull a shot of espresso, put in measuring cup, pour cold milk over the top. In a separate container or shaker, put ice and the combination of espresso and milk into shaker. Shake for several seconds, and then pour over a fresh cup of ice.

16 OZ ICED LATTE = 2 shot of espresso with 7 oz of cold milk stirred or shaken, poured over ice

20 OZ ICED LATTE = 3 shots of espresso with 8 oz of cold milk stirred or shaken, poured over ice

Iced Mocha Latte

Remember, fill the 16 oz glass or 20 oz glass with ice.

Iced Mocha latte is made with chocolate sauce

- 16 OZ = 1 OZ OF CHOCOLATE SAUCE
- 20 OZ = 1 ½ OZ OF CHOCOLATE SAUCE

Blended Mocha

16 OZ FROZEN MOCHA = 2 cups of ice, 2 shots of chocolate sauce, 3 oz of milk, 1 shot of espresso blended in a blender for approximately for 20 seconds.

20 OZ FROZEN MOCHA = 2 ½ cups of ice, 2 ½ shots of chocolate sauce, 4oz of milk, 1 or two shots of espresso blended in a blender for approximately for 25 seconds.

