

# BAR ■ I S T A S

## SPIRITS & LIQUEURS

GRAPPA	11
TIA MARIA	10
BAILEYS IRISH CREAM	11
KAHLÚA	11
SAMBUCA	12
FRANGELICO	11
DISARONNO AMARETTO	12
GRAND MARNIER	12
HENNESSY VS	12
RÉMY MARTIN VSOP	17

## COFFEE SELECTIONS

### ESPRESSO

Espresso is the key to every coffee drink and one of the hardest to perfect. A single espresso consists of 7 grams of coffee tamped just right in a single handle.

### RISTRETTO

An espresso at heart but extracted with about half the amount of water, resulting in a very short, intense espresso.

### MACCHIATO

An espresso with a dollop of milk foam on top.

### CAPPUCCINO

A long espresso made with hot milk and milk foam. We train our baristas to create a dome of foam. Steaming milk is quite an art.

### LATTE

A single espresso topped with steamed milk and a small amount of milk foam to seal the drink.

### AMERICANO

A single espresso topped with hot water. You should still see the crema indicating the espresso was correctly made.

### CAFÉ MÉLANGE

A single espresso topped with whipped cream.

### ILLY CREMA

Illy coffee, cream and milk frozen to perfection, served the Italian way.

## SPECIALTY COFFEES

### ASPEN COFFEE 9

Baileys, Kahlúa, Frangelico

### TRADITIONAL IRISH 9

Irish Whiskey

### TOSCANA 9

Grappa, Frangelico

### CAFÉ OCEANIA 9

Amaretto, Grand Marnier, Cognac

