



CAFFÈ UMBRIA®

ARTISAN COFFEE ROASTER

2000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE BUT CALORIE NEEDS VARY. ADDITIONAL NUTRITION INFORMATION AVAILABLE UPON REQUEST. CALORIES LISTED ARE BASED ON THE USE OF WHOLE MILK.

COFFEE & ESPRESSO

ALL DRINKS AVAILABLE HOT OR ICED

	EA.	CAL.				
ESPRESSO	3.25	10				
ESPRESSO MACCHIATO	3.75	15				
	8 OZ.	CAL.	12 OZ.	CAL.	16 OZ.	CAL.
BREWED COFFEE	3.25	5	3.50	5	3.75	5
CAFFÈ LATTE	4.25	110	4.75	180	5.00	220
CAPPUCCINO	4.25	90	4.75	110	5.00	140
CAFFÈ MOCHA	4.75	210	5.25	310	5.50	400
AMERICANO	3.50	10	4.00	10	4.00	15
CHAI LATTE	4.25	130	4.50	200	4.75	260
COLD BREW			4.75	5	5.25	5
HOT TEA	4.25	0	4.25	0	4.25	0

ADDITIONS

SPECIALTY MILK	0.00	ADDS 10 CAL.
SYRUP	0.75	ADDS 0-90 CAL.
EXTRA SHOT	1.00	ADDS 10 CAL.
BREWED COFFEE REFILL	1.00	ADDS 5 CAL.

LOCAL BAKERY

Alki Bakery

Level 1

Hours of Operation

7am – 4pm



Blending different types of coffee from various parts of the world is a passionate Italian tradition.

A well-balanced premium blend is made by combining various amounts of diverse varietals from numerous origins, and then roasting them to bring out the best of their individual characteristics. There are around 80 coffee growing countries in the world, spread across four continents, between the Tropic of Cancer to the north and the Tropic of Capricorn to the South. Each of these areas have wide variations in plant types, climate, harvest periods and transportation, all of which contribute to the multiple grades and quality of ""and consistency.

Since a single coffee bean cannot possess the complexity necessary for great espresso, we select the best varietals from each coffee growing country that have the best profiles to produce each of the blends of Caffè Umbria. We use up to 15 different varietals, with the bulk coming from Central America, South America, and Africa.

- Emanuele Bizzarri



<https://caffeuumbria.com/>