

	CAL	8 OZ	CAL	12 OZ	CAL	16 OZ
ESPRESSO	10	3.60				
MACCHIATO	15	4.10				
CAPPUCCINO	90	4.50				
CORTADO	15	4.30				
AMERICANO	10	3.80	10	3.80	15	3.80
LATTE	110	4.80	180	5.10	220	5.80
MOCHA	210	5.10	310	5.60	400	6.10
COLD BREW			5	4.50	5	5.00
DRIP COFFEE	5	2.85	5	3.20	5	3.55
CHAI TEA LATTE	200	4.60	280	5.10	320	5.80
TEA	0	4.00	0	4.00	0	4.00
LONDON FOG	90	3.10	160	3.50	210	3.90
HOT CHOCOLATE	130	3.35	240	3.95	410	4.80

ADD ONS	CAL	
ALTERNATIVE MILK	+5-15	0.00
SYRUP	+0-80	0.75
EXTRA SHOT	+10	1.00



VICTROLA
COFFEE ROASTERS

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

LOCAL BAKERY

*French Bakery
Family Owned*

**Level 2
Hours of Operation
7am – 5pm
Level 32
7am-5pm**

Our Story | Victrola Coffee Roasters

From the beginning, Victrola, named for the popular home phonograph of the 1920's, embraced the liveliness, exuberance and fun of the Jazz era. In our popular imagination the roaring 20's represent excess, prohibition, flappers, and speakeasies. The era's fingerprints mark much of what we do, from our passion for live vintage jazz to our cafes unique architectural charm.

When Victrola opened in 2000, the little 15th Avenue neighborhood had a big need. The community not only lacked great coffee it also had few great spaces to hang out or to meet friends. The cafe was so popular after only a year we doubled our space, taking over the storefront next door. In 2003, we took a huge step and began roasting our own coffee in the tiny back room of our café on 15th. In the cramped back room we spent countless hours experimenting with roast profiles and blends for our espresso. Early on, we committed ourselves to the task of sourcing, roasting, and preparing the finest coffees available. Since then, innovation has marked our roasting operations and coffee preparation.

In 2007, we cut the ribbon on Victrola's showcase cafe, located in an old 1920's auto row building just off downtown at the base of Capitol Hill, complete with our roastery, training facility and cupping room. This beautiful cafe is an exceptional place to learn more about coffee at a tasting, watch the roasting process, or simply enjoy a great book.