

### SPIRITS & LIQUEURS

GRAPPA

TIA MARIA

BAILEYS

KAHLÚA

SAMBUCA

FRANGELICO

AMARETTO DISARONNO

GRAND MARNIER

HENNESSY V.S.

RÉMY MARTIN V.S.O.P.

# **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 Baileys, Kahlúa, Frangelico, Hot Coffee, Fresh Cream

TRADITIONAL IRISH Irish Whiskey, Hot Coffee, Fresh Cream

TOSCANA Grappa, Frangelico, Hot Coffee, Fresh Cream

CAFÉ OCEANIA Amaretto, Grand Marnier, Cognac, Hot Coffee, Fresh Cream

\*illy selections also available decaffeinated

