

S	M	A	L	L
P	R	I	N	T
COFFEE MENU				
<p>COFFEE BEGINS ITS JOURNEY AS A FRESHLY PICKED FRUIT. ITS TASTE AND QUALITY STARTS AT FARM LEVEL. WE OFFER A SEASONAL MENU OF HAND-PICKED MICRO LOTS, AUCTION LOTS, AND TERROIR AND VARIETAL SPECIFIC COFFEES FROM AROUND THE WORLD. THE FARMERS WHO GROW OUR COFFEE ARE VERY PASSIONATE ABOUT ITS TASTE AND QUALITY, AND SO ARE WE.</p> <p>- BREW METHODS WE OFFER -</p> <p>ESPRESSO</p> <p>POUROVER</p> <p>FRENCH PRESS</p> <p>AERO PRESS</p> <p>COLD DRIP</p>				
<p>PLEASE SEE OUR MENU BOARD OR ASK FOR OUR COFFEES OF THE DAY.</p>				
EST. — 2012				

S	M	A	L	L
P	R	I	N	T
TEA MENU				
HOUSE TEA				4
ENGLISH BREAKFAST				
EARL GREY				
DARJEELING				
CHAMOMILE				
PEPPERMINT				
LEMONGRASS AND GINGER				
SPECIALTY TEA				5
QI MEN HONG - ORGANIC KEEMUN BLACK				
CHUN ME - ORGANIC PRECIOUS EYEBROW				
LONG JING - ORGANIC DRAGON WELL				
MEI GUI HUA - ROSE GREEN				
NING MENG - LEMON GREEN				
MO LI HUA - JASMINE GREEN				
BAI MU DAN - WHITE PEONY				
JU HUA - GOLDEN CHRYSANTHEMUM				
MO LI LONG ZHU -				9
JASMINE DRAGON PEARLS				
EST. — 2012				