



Cold Brew Coffee is the new **“HOT”** thing in coffee. This trendy drink that connoisseurs and mainstream coffee drinkers have fallen in love with offers a smoothness that’s unlike any other brew. The extra-long brew time allows more flavor to enter the water, creating a more concentrated coffee with a less watered-down taste. Using this technique, we create a flavorful coffee that **maximizes** taste and minimizes bitterness.

ICED COFFEE

BREWING METHOD

Brewed using hot water to extract flavor (resulting in a bitter hot cup of coffee) which is then poured over ice.

FLAVOR

Contains higher levels of acidity due to brewing method. The melting ice will also yield a thinner taste.

USAGE

Served over ice.

COLD BREW

Coffee beans soak in cold or room temperature water for 12 hours minimum to extract sugars, oils and caffeine.

Half the acidity due to its brewing method, so it tastes better and is easier on the stomach. The end product is smoother and more chocolaty.

Can be served hot or cold, with a splash of milk.